

## chilled seafood

### Oysters

please ask your server for today's estuaries, inlets and bays from around Australia

Natural  
Kilpatrick  
minimum of 3 oysters per order

### Caviar

served with buckwheat blinis, crème fraiche

black pearl siberian caviar (10g)  
white sterling sturgeon caviar (10g)

### The Atlantic Seafood Platter (serves two)

moreton bay bugs, prawns, mussels, clams, oysters

### Peeled King Prawns (QLD) (two pieces)

marie rose, fresh lemon

### Whole XL Moreton Bay Bug

marie rose, fresh lemon

## small dishes

### Chargrilled Cob Lane Baguette

taramasalata, bottarga, chives

### Raw Hiramasa Kingfish

chilli, lemon, olive oil

### Chef's Sashimi Selection

yellowfin tuna, abrolhos scallop and hiramasa kingfish

### Raw Yellowfin Tuna

avocado, coconut, finger lime

### Abrolhos Scallop Ceviche

ginger, spring onion, fried wakame

### Wagyu Beef Croquette (two pieces)

salsa verde

### Tempura Soft Shell Crab

jalapeno ponzu sauce

### Split Grilled Leader Prawn

chilli jam

### MS9+ Mayura Wagyu Beef Tataki (two pieces)

sea urchin, chilli crostini

### Local Mussels

miso butter, spring onion, togarashi

### Chargrilled & Marinated Octopus

squid ink anchoiade, chorizo, green harissa

### Chargrilled Leek

macadamia nut, salmon roe, nori

## large dishes

### Catch Of The Day

ask your server for today's selection

### The Atlantic Fish & Chips

beer battered, tartar sauce

### Whole Roasted Baby Snapper

garlic oregano dressing, lemon

### Pan Roasted Moreton Bay Bug

herb butter, lemon

### Wood Fire Grilled Crayfish (WA)

garlic butter, garden leaf salad

### Cauliflower "Couscous"

dukkah roasted cauliflower, pomegranate, almond, tahini

### Chicken Cotoletta

parmesan herb crumb, crispy potato, house salad

### Southern Rangers Scotch Fillet MS4+ 300g

butter confit garlic, red wine jus

### Grass Fed 1000 Guineas Shorthorn Eye Fillet 220g

butter confit garlic, red wine jus

## fish filets

simply prepared, sustainably sourced

### Roasted Ora King Salmon (NZ)

with nori tsukudani

### Pan Fried John Dory (Eden)

with olive tapenade

### Steamed King George Whiting (Corner Inlet)

with gremolata

### Wood Fire Grilled Barramundi (Humpty Doo)

with romesco sauce

## pasta & risotto

### Spaghetti Alle Vongole

goolwa vongole, garlic, chilli, olive oil

### King Prawn Risotto

tomato, basil

### Moreton Bay Bug Spaghettini

olive oil, garlic, chilli, parsley

## captain's menu \$85 pp

designed for the whole table to share

### Chargrilled Cob Lane Baguette

taramasalata, bottarga, chives

### Tastes From The Ocean

yellowfin tuna, abrolhos scallop, hiramasa kingfish

### Tempura Soft Shell Crab

jalapeno ponzu sauce

### Chargrilled Leek

macadamia nut, salmon roe, nori

### Catch Of The Day or Southern Rangers Scotch Fillet

served with chips and garden leaf salad

### Mini 'Snickers Bar' Parfait

valrhona chocolate, roasted peanuts, salted caramel

## sides

### Bitter Leaf Salad

verjus, capers

### Roasted Pumpkin

pumpkin seed, sage, maple

### Steamed Baby Potatoes

swedish mustard dressing

### Chargrilled Corn On The Cob

smoked paprika aioli, parmesan cheese

### Chips

house-made cajun seasoning

### fisherman's notes

Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express). The Atlantic requests all dietary requirements to be advised to their waiter prior to ordering.

Public holiday dining will incur a 10% surcharge.