

A large, cooked crab, likely a coconut crab, is shown from a top-down perspective. It is resting on a bed of crushed, translucent ice. The crab's shell is a vibrant orange-brown color, and its legs are also cooked to a similar hue. The background is dark and textured, possibly a wooden surface or a dark cloth.

o c e a n   t o   p l a t e

c e l e b r a t e   c h r i s t m a s  
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A close-up, top-down view of a large, cooked crab on a bed of crushed ice. The crab's shell is a vibrant orange-brown color, and its legs are also cooked to a similar hue. The background is dark and textured, possibly a wooden surface or a dark cloth.

THE ATLANTIC



# **c h r i s t m a s   d a y .**

three course menu

lunch \$170 each / dinner \$140 each

## **ENTRÉE**

### **50° C Confit King Ora Salmon**

smoked salmon caviar, apple and cucumber "cannelloni",  
horseradish crème fraîche

### **Raw Hiramasa Kingfish**

fresh wakame, mustard seed, nori

### **MS9+ Mayura Wagyu Beef Tataki**

sea urchin, chilli crostini

### **Chargrilled & Marinated Octopus**

whipped feta, fermented chilli, green olive

### **Marinated Heirloom Tomato**

cucumber and mint gazpacho, stracciatella, basil

## **MAIN**

*served with garden salad, beetroot salad and chips to share*

### **Sous Vide Leadoux Turkey Breast**

sweet potato espuma, pancetta crumble, cranberry and port jus

### **Crispy Scale Snapper Fillet**

squid "noodle", green tomato, shellfish oil

### **Wood Fire Grilled 300g Southern Ranger Scotch Fillet MS4+**

butter confit garlic, red wine jus

### **Moreton Bay Bug Spaghettoni**

olive oil, garlic, chilli, parsley

### **Green Pea Risotto**

charred green pea, semi dried tomato, pea tendrils

## **DESSERT**

### **Plum Christmas Pudding**

grand marnier custard, sable, orange ice cream

### **'Snickers Bar' Parfait**

valrhona chocolate, roasted peanuts, salted caramel

### **Lime and Berry Eton Mess**

raspberry, wild strawberry, vanilla

### **Local and International Cheese Selection**

served with accompaniments

#### **fisherman's notes**

These menus have been hand selected by our team of talented chefs. Please note the attached menus are current at the date of receipt, but may change due to product availability and seasonality.

The Atlantic requests all dietary requirements be advised prior to your booking in order to accommodate for your guests dietary needs.

Public Holiday and Special Event dining incurs a 12.5% surcharge on Saturday the 25th of December. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

# **THE ATLANTIC**

## *c h r i s t m a s   d a y .*

Children's three course menu

lunch \$75 each / dinner \$50 each

### ENTRÉE

#### **Spaghetti**

home made napoli sauce, shaved parmesan

#### **Salt and Pepper Calamari**

aioli

### MAIN

#### **Battered Rockling**

chips, tartar sauce

#### **Chicken Breaded Schnitzel**

chips, tomato sauce

#### **Beef Fillet Medallion**

chips, tomato sauce

### DESSERT

#### **Ice Cream**

seasonal selection

**\* PLEASE NOTE, CHILDREN'S MENU IS AVAILABLE FOR AGES  
3 TO 12 YEARS\***

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# THE ATLANTIC

## c h r i s t m a s   d a y .

add to the celebration with something extra special

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**The Atlantic Seafood Platter (for two)** **\$240**  
moreton bay bugs, prawns, mussels, clams, oysters

**Wood Fire Grilled Live Crayfish** **\$MP**  
confit garlic butter, garden salad

**Split Leader Prawn** **\$19ea**  
chilli jam

**Freshly Shucked Oysters**  
natural served with shallot vinaigrette **\$4.5ea**  
kilpatrick oysters **\$5.5ea**  
steamed with ponzu dressing **\$5.5ea**

**Selection of Caviar** **10g \$92 / 30g \$270**  
served with blinis and condiments

**Petit Fours** **\$16**  
please see your waiter for today's selection

**Salted Caramel Crunch** **\$11**  
need it now or take it to go!

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