



ocean to plate

celebrate new year's eve  
2021



THE ATLANTIC



## new year's eve.

three course menu

first siting \$120 each

### ENTRÉE

**Spanner Crab Salad "cannelloni"**

cucumber, avocado, chive cream, herbs salad

**Raw King Ora Salmon**

citrus, fennel, yuzu dressing

**MS9+ Mayura Wagyu Beef Tartare**

cornichons, egg yolk emulsion, nori crisp

**Marinated Heirloom Tomato**

cucumber and mint gazpacho, stracciatella, basil

### MAIN

*served with garden salad and chips to share*

**Wood Fire Grilled 300g Southern Ranger Scotch**

butter confit garlic, red wine jus

**Pan Roasted Hiramasa Kingfish Fillet**

grilled baby cos, finger lime, pil-pil sauce

**Moreton Bay Bug Spaghettini**

olive oil, garlic, chilli, parsley

**Green Pea Risotto**

charred green pea, semi dried tomato, pea tendrils

### DESSERT

**'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

**\*PLEASE NOTE, THE FIRST SITTING IS TWO HOURS IN DURATION\***

#### 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.

Special Event and Public Holiday dining incurs a 12.5% surcharge on Friday the 31st of December 2021 and Saturday the 1st of January 2022. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

# THE ATLANTIC

## new year's eve.

four course menu

second sitting \$220 each

### AMUSE-BOUCHE

sea urchin in shellfish jelly with cauliflower and nori crispy

### ENTRÉE

#### Spanner Crab Salad "cannelloni"

cucumber, avocado, chive cream, herbs salad

#### Raw King Ora Salmon

citrus, fennel, yuzu dressing

#### MS9+ Mayura Wagyu Beef Tartare

cornichons, egg yolk emulsion, nori crisp

#### Marinated Heirloom Tomato

cucumber and mint gazpacho, stracciatella, basil

### MAIN

*served with garden salad and chips to share*

#### Pan Roasted Mayura Wagyu Striploin MS9+

butter confit garlic, red wine jus

#### Pan Roasted Hiramasa Kingfish Fillet

school prawn, grilled baby cos, finger lime, pil-pil sauce

#### Live WA Crayfish Spaghettini

olive oil, garlic, chilli, parsley

#### Green Pea Risotto

charred green pea, semi dried tomato, pea tendrils

### DESSERT

#### '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.

Special Event and Public Holiday dining incurs a 12.5% surcharge on Friday the 31st of December 2021 and Saturday the 1st of January 2022. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

# THE ATLANTIC

## **n e w   y e a r ' s   e v e .**

children's three course menu      first sitting \$65 each / second sitting \$95 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\***

---

#### **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.

Special Event and Public Holiday dining incurs a 12.5% surcharge on Friday the 31st of December 2021 and Saturday the 1st of January 2022. Payments made via credit card incur a processing fee of 1.32% (Visa/ MasterCard) or 1.76% (American Express).

# **THE ATLANTIC**

## new year's eve .

add to the celebration with something extra special

---

**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!

---

### 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.

Special Event and Public Holiday dining incurs a 12.5% surcharge on Friday the 31st of December 2021 and Saturday the 1st of January 2022. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

# THE ATLANTIC