

chilled seafood

Oysters

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

natural
kilpatrick
steamed with ponzu dressing
minimum of 3 oysters per order

4ea
5ea
5ea

Caviar

served with buckwheat blinis, crème fraiche

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

88
92

The Atlantic Seafood Platter (serves two)

moreton bay bug, prawns, mussels, clams, oysters

230

Whole XL Moreton Bay Bug (400g)

marie rose, fresh lemon

48

Chilled King Prawns (QLD) (four pieces)

marie rose, fresh lemon

52

starters

Chargrilled Cob Lane Baguette

taramasalata, bottarga, chives

12

Wagyu Beef Croquette (two pieces)

smoky paprika labneh, chives

14

Split Grilled Leader Prawn (two pieces)

chilli jam

38

Stuffed Zucchini Flower (three pieces)

cashew cream, basil, lemon

24

Raw Hiramasa Kingfish

fresh wakame, mustard seed, nori

27

Raw King Ora Salmon

citrus, fennel, yuzu dressing

27

Chargrilled & Marinated Octopus

whipped feta, fermented chilli, green olive

31

Tempura Soft Shell Crab

jalapeno ponzu sauce

28

main plates

Catch Of The Day

vongole, parsley, lemon

MP

The Atlantic Fish & Chips

beer battered, tartar sauce

38

Moreton Bay Bug Spaghettoni

olive oil, garlic, chilli, parsley

37/47

Green Pea Risotto

charred green pea, semi dried tomato, pea tendrils
add king prawn

29/38

+14

Southern Rangers Scotch Fillet MS4+ 300g

butter confit garlic, red wine jus

59

Grass Fed 1000 Guineas Shorthorn Eye Fillet 220g

butter confit garlic, red wine jus

62

Char Grilled "peri peri" Chicken Breast

sweet corn, jalapeno salsa, crispy corn bread

42

large plates

Alaskan King Crab

chow mein, spicy xo sauce, spring onion

220

Wood Fire Grilled Crayfish (WA)

garlic butter, house salad

MP

Mayura Platinum Wagyu Tomahawk MS9+ 1.6KG

honey glazed heirloom carrot, café de paris butter, red wine jus

396

fish filets

Wood Fire Grilled Barramundi (Humpty Doo)

romesco sauce

41

Crispy Scale Snapper (Port Phillip)

green tomato, shellfish oil

46

Pan Roasted Hiramasa Kingfish (SA)

grilled baby cos, finger lime, pil-pil sauce

46

Steamed King George Whiting (Corner Inlet)

dashi, french radish, chive oil, nasturtium

48

captain's menu \$80pp

designed for the whole table to share

Chargrilled Cob Lane Baguette

taramasalata, bottarga, chives

Raw King Ora Salmon

citrus, fennel, yuzu dressing

Chargrilled & Marinated Octopus

whipped feta, fermented chilli, green olive

Stuffed Zucchini Flower

cashew cream, basil, lemon

Catch Of The Day or Southern Rangers Scotch Fillet

served with chips and bitter leaf salad

Mini 'Snickers Bar' Parfait

valrhona chocolate, roasted peanuts, salted caramel

sides

Bitter Leaf Salad

verjus, capers

13

Chips

house-made cajun seasoning

13

Beetroot Salad

pickled shallot, goat curd, pumpkin seed, hazelnut, sherry vinegar

14

Heirloom Tomato

buffalo mozzarella, cucumber, mint, cabernet sauvignon vinegar

14

dessert

'Snickers Bar' Parfait

valrhona chocolate, roasted peanuts, salted caramel

21

Lime & Berry Eton Mess

raspberry, wild strawberry, vanilla

20

Tropical Punch

coconut, passionfruit, mango, caramelized white chocolate

20

Salted Caramel Crunch

need it now or take it to go!

11

Petit Four

ask your server for the selection

15

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.