

## small bites

two pieces each

<b>Milawa Duck and Smoked Paprika Croquette</b> fermented romesco, aged manchego cheese	14
<b>Ama Ebi Shrimp Tartare</b> betel leaf, kaffir lime, fermented chili	15
<b>Hoya Anchovy and Chicken Liver Toast</b>	16

## chilled seafood

### Oysters (min three oysters per order)

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

natural	4.5ea
kilpatrick	5.5ea
steamed with ponzu dressing	5.5ea

### Caviar

crumpets, crisp russet potatoes, crème fraiche  
kaviari kristal 20g  
kaviari transmontanus 10g / 30g

185  
75 / 195

<b>The Atlantic Seafood Platter (serves two)</b> moreton bay bug, skull island prawns, portarlington mussels, cloudy bay diamond clams, pacific and rock oysters	248
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<b>Whole XL Moreton Bay Bug 400g</b> yuzu crème fraiche, fresh lemon	48
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<b>King Prawns (four pieces)</b> marie rose, fresh lemon	52
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## small dishes

<b>Chargrilled Cobb Lane Baguette</b> taramasalata, bottarga	14
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<b>Split Grilled Leader Prawn (two pieces)</b> chilli jam	38
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<b>Stuffed Zucchini Flower (three pieces)</b> cashew cream, basil, lemon	24
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<b>Cured Ōra King Salmon</b> nettle pesto, baby beetroot, yarra valley salmon roe	29
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<b>Kombu Cured Hiramasa Kingfish</b> jalapeno cucumber juice, sea lettuce oil, nori crisps	28
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<b>Moreton Bay Bug Roll</b> yuzu pearls, paprika marie rose, iceberg, milk bun	33
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<b>Yarra Valley Brook Trout Pearls</b> smoked greek yoghurt, lemon cucumber, wood fired flat bread	35
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<b>Herb Crusted Red Mullet</b> saffron tarama, pickled baby carrot, lemon	26
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<b>Hervey Bay Scallops (three pieces)</b> pear and persimmon salsa, roasted pine nuts, coriander oil	32
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<b>Chargrilled Freemantle Octopus</b> whipped feta, fermented chilli, green olive	36
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<b>Tempura Soft Shell Crab</b> jalapeno ponzu sauce	29
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## fish

<b>Catch Of The Day</b> parsley, lemon, caper, brown butter	MP
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<b>Humpty Doo Barramundi</b> woodfired, cauliflower cous cous, macadamia romesco	42
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<b>Goldband Snapper</b> crispy scale, green tomato, shellfish oil	46
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<b>Hiramasa Kingfish</b> pan roasted, salted sugarloaf, finger lime, citrus beurre blanc	46
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<b>Corner Inlet King George Whiting</b> beer battered, kohlrabi remoulade, fat chips, vinegar salt	47
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<b>Aquna Murray Cod</b> woodfired, fermented daikon, spring onion, roasted chicken wing dashi	51
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## meat

<b>Southern Rangers Scotch Fillet MS4+ 300g</b> roasted garlic, red wine jus	59
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<b>1000 Guineas Eye Fillet 220g</b> roasted garlic, red wine jus	62
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<b>"Peri Peri" Spatchcock</b> sweet corn, jalapeno salsa, crispy corn bread	42
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## pasta

<b>Moreton Bay Bug Spaghettini</b> chilli, garlic, parsley	48
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<b>Calamari Spaghetti</b> squid ink, chilli, garlic, crème fraiche, parsley pangratatto	42
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<b>Wild Mushroom Tagliatelle</b> celeriac, truffle cream	38
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<b>Skull Island Prawn Risotto</b> tomato sugo, bottarga, parmesan	44
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## larger dishes

cooked over woodfire and served with your choice of two sides

<b>Collinson's and Co Angus Tomahawk</b> 21 days dry aged, red wine jus, lobster butter minimum order 1 kg	30 / 100g
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<b>Mayura Wagyu Gold T-Bone 1.5kg</b> 42 days dry aged, red wine jus, truffle butter	420
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<b>Western Australian Crayfish</b> garlic butter, saltbush, lemon	MP
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<b>Daily Fish Tail 1kg</b> sea lettuce butter, citrus herb salad	140
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## sides

<b>Mixed Leaves</b> petite herbs, capers, verjus	15
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<b>Chips</b> cajun salt	13
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<b>Jerusalem Artichoke Rosti</b> smoked crème fraiche	15
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<b>Heirloom Tomatoes</b> 'that's amore' stracciatella, aged white balsamic, sea plants	18
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<b>Green Beans</b> hazelnuts, anchovy brown butter	15
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<b>Skordalia</b> shellfish oil	16
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## dessert

<b>"Snickers Bar" Parfait</b> valrhona chocolate, roasted peanuts, salted caramel	21
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<b>Banana Textures</b> coffee granite, biscoff crumbs	18
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<b>Tropical Punch</b> coconut, mango, passion fruit, caramalized white chocolate	19
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<b>Salted Caramel Crunch</b> need it now or take it and go!	11
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<b>Petit Four</b> ask your server for the selection	15
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<b>Artisanal Cheese Plate</b> selection of three cheeses, quince paste, sour dough crackers	32
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### 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 12.5% surcharge.

# THE ATLANTIC



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