



o c e a n t o p l a t e

p o s e i d o n

THE ATLANTIC

poseidon menu

five course menu

\$250 per person

TO START

Pacific Oysters Three Ways

natural, kilpatrick, steamed

Kaviari Kristal Caviar

crumpets, crème fraîche

Chargrilled Cobb Lane Baguette

taramasalata, bottarga

TO SHARE

Plate of Raw Seafood

ora salmon, spencer gulf kingfish, south seas tuna, abrolhos scallops, yarra valley salmon roe, wasabi, pickled ginger, white soy

Chilled Moreton Bay Bug

yuzu crème fraîche, fresh lemon

Split Grilled Leader Prawn

chilli jam, charred lime

Wagyu Bresaola

rocket, parmesan, capers, crutons, white balsamic

CHOICE OF MAIN

Glacier 51 Toothfish

celeriac & smoked eel remoulade, parsley emulsion

Apex Wagyu Striploin 9+ (250g)

roasted garlic, red wine jus

Lobster Spaghettini

chili, garlic, parsley

Scampi Risotto

tomato sugo, bottarga, parmesan

SHARED SIDES

Beer Battered Chips

cajun salt

Truffle Mac & Cheese

Charred Broccolini

pomegranate labneh, almond dukkah

CHOICE OF DESSERT

Strawberry Textures

wattle seed biscuit, davidson plum sorbet

"Snickers Bar" Parfait

valrhona chocolate, roasted peanuts, salted caramel

TO SHARE

Artisanal Cheese Plate

two cheese's, quince paste, sourdough crackers

Petit Fours

fisherman's notes

These menus have been hand selected by our team of talented chefs. Please note the attached menus 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 15% surcharge. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC

A large, cooked lobster is the central focus, resting on a metal plate surrounded by crushed ice. The lobster's shell is a vibrant orange-red, with some darker, almost black, areas on its legs and antennae. The texture of the shell is highly detailed, showing the ridges and spines. The background is dark and moody, with the ice providing a stark contrast to the warm colors of the lobster. The overall composition is artistic and emphasizes the freshness and quality of the seafood.

o c e a n t o p l a t e

s i r e n

THE ATLANTIC

s i r e n m e n u

four course menu

\$150 per person

TO START

Pacific Oysters Three Ways

natural with baeri caviar, kilpatrick, steamed

Chargrilled Cobb Lane Baguette

taramasalata, bottarga

TO SHARE

Plate of Raw Seafood

south seas tuna, spencer gulf kingfish,
ora king salmon, wasabi, pickled ginger,
white soy

Fremantle Octopus

spicy bunya nut romesco, oregano, olive oil,
freshly squeezed lemon

Split Grilled King Prawn

chilli jam, charred lime

Angus Beef Tenderloin Carpaccio

rocket, parmesan, capers, crutons,
white balsamic

CHOICE OF MAIN

Aquna Murray Cod

celeriac and smoked eel remoulade,
parsley emulsion

Southern Rangers Scotch Fillet MB4+ (300g)

roasted garlic, red wine jus

Moreton Bay Bug Spaghettini

chili, garlic, parsley

Skull Island Prawn Risotto

tomato sugo, bottarga, parmesan

SHARED SIDES

Radicchio Salad

fermented persimmon vinaigrette,
aged comte

Beer Battered Chips

cajun salt

Charred Broccolini

pomegranate labneh, almond dukkah

CHOICE OF DESSERT

Strawberry Textures

wattle seed biscuit, davidson plum sorbet

"Snickers Bar" Parfait

valrhona chocolate, roasted peanuts,
salted caramel

Artisanal Cheese Plate

three cheese's, quince paste,
sourdough crackers

fisherman's notes

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THE ATLANTIC

A close-up photograph of two blue crabs resting on a light-colored, textured surface, possibly sand or a stone floor. The crabs are positioned diagonally, with one in the upper right and the other in the lower left. Their shells are a mottled brown and tan, while their legs and claws are a vibrant blue. The lighting is soft, highlighting the textures of the crabs and the surface.

o c e a n t o p l a t e

n e p t u n e

THE ATLANTIC

neptune menu

four course menu

\$128 per person

SHARED STARTERS

Chargrilled Cobb Lane Baguette

taramasalata, bottarga

Pacific Oysters Three Ways

natural, kilpatrick, steamed

TO SHARE

Fremantle Octopus

spicy bunya nut romesco, oregano, olive oil, freshly squeezed lemon

Split Grilled King Prawn

chilli jam, charred lime

That's Amore Burrata

grilled zucchini, alto olive oil

Angus Beef Tenderloin Carpaccio

rocket, parmesan, capers, crutons, white balsamic

CHOICE OF MAIN

Humpty Doo Barramundi

celeriac remoulade, parsley emulsion

Southern Rangers Striploin (250g)

roasted garlic, red wine jus

Moreton Bay Bug Spaghettoni

chili, garlic, parsley

Wild Mushroom Risotto

celeriac, black truffle

SHARED SIDES

Radicchio Salad

fermented persimmon vinaigrette, aged comte

Beer Battered Chips

cajun salt

CHOICE OF DESSERT

"Snickers Bar" Parfait

valrhona chocolate, roasted peanuts, salted caramel

Honey Textures

frozen lemon, noisette cake, pollen cream

Artisanal Cheese Plate

two cheese's, quince paste, sourdough crackers

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THE ATLANTIC



ocean to plate

premium function

THE ATLANTIC

premium function menu

available for groups of 28 or more guests

four course menu

\$150 per person

SHARED STARTERS

Pacific Oysters Three Ways

natural with baeri caviar, natural, kilpatrick

Chargrilled Cobb Lane Baguette

taramasalata, bottarga

Plate of Raw Seafood

south seas tuna, spencer gulf kingfish,
ora king salmon, wasabi, pickled ginger,
white soy

Fremantle Octopus

spicy bunya nut romesco, oregano, olive oil,
freshly squeezed lemon

Split Grilled King Prawn

chilli jam, charred lime

SHARED MAINS

Catch Of The Day

celeriac & smoked eel remoulade,
parsley emulsion

Southern Rangers Scotch Fillet MB4+

roasted garlic, red wine jus

Wild Mushroom & Truffle Risotto

celeriac, parmesan

SHARED SIDES

Radicchio Salad

fermented persimmon vinaigrette,
aged comte

Beer Battered Chips

cajun salt

Charred Broccolini

pomegranate labneh, almond dukkah

DESSERT

"Snickers Bar" Parfait

valrhona chocolate, roasted peanuts,
salted caramel

TO SHARE

Artisanal Cheese Plate

two cheese's, quince paste,
sourdough crackers

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THE ATLANTIC



o c e a n t o p l a t e

f u n c t i o n

THE ATLANTIC

function menu

available for groups of 28 or more guests

three course menu

\$128 per person

SHARED STARTERS

Chargrilled Cobb Lane Baguette

taramasalata, bottarga

Pacific Oysters Two Ways

natural, kilpatrick

Fremantle Octopus

spicy bunya nut romesco, oregano, olive oil, freshly squeezed lemon

Split Grilled King Prawn

chilli jam, charred lime

Angus Beef Tenderloin Carpaccio

rocket, parmesan, capers, crutons, white balsamic

SHARED MAINS

Humpty Doo Barramundi

celeriac remoulade, parsley emulsion

Southern Rangers Striploin

roasted garlic, red wine jus

SHARED SIDES

Radicchio Salad

fermented persimmon vinaigrette, aged comte

Beer Battered Chips

cajun salt

DESSERT

"Snickers Bar" Parfait

valrhona chocolate, roasted peanuts, salted caramel

fisherman's notes

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THE ATLANTIC



o c e a n t o p l a t e

e l e v a t e

THE ATLANTIC

e l e v a t e

upgrade your menu with a little luxury

TO SHARE

The Atlantic Seafood Platter

moreton bay bug, skull island prawns, portalington mussels,
cloudy bay diamond clams, pacific and rock oysters

\$255

Antonius Siberian Caviar (15 grams per person) condiments

\$55 per person

Chilled WA Crayfish 1 kg

prawn aioli, roasted sesame dressing, fresh lemon

\$245

Grilled Crayfish 1kg

garlic butter, lemon

\$245

Dry Aged Mayura Wagyu Tomahawk 1.6kg

roasted garlic, truffle butter, red wine jus

\$450

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