

A close-up photograph of three live lobsters resting on a bed of crushed ice. The lobsters are primarily green and blue, with some showing pinkish-red markings on their shells. Their long antennae and legs are spread out across the ice. The lighting is bright, creating sharp shadows and highlighting the textures of the lobster shells and the ice.

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THE ATLANTIC

c h r i s t m a s m e n u

lunch sittings 11.30am to 1.30pm or 2pm to 4pm | \$220 pp

dinner sittings from 6pm | \$170 pp

SHARED ENTRÉE

That's Amore Burrata

watercress pesto, homemade milk rolls

Gueyumar Sardines

tomato chutney, dill, rye toast

Mayura Wagyu Bavette Tartare

emperor gold melon, salsa negra

Warm Abrolhos Island Scallops

aquna cod roe, mussel cream

Fremantle Octopus

pumpkin romesco, burnt orange vinaigrette

CHOICE OF MAIN

QLD Coral Trout

grilled fennel and baby squash salad, saffron corn nage

Southern Ranges MB4+ Scotch Fillet

thyme roasted peppers, pearl onions, bordelaise sauce

Lumina Lamb Shoulder

sobrasada jam, green asparagus, hazelnut and raisin crumble, lamb jus

Moreton Bay Bug Spaghetтини

chilli, garlic, parsley

Dutch Cream Potato Gnocchi

unearthed co mushrooms, roasted chestnuts, whey, oregano oil

SHARED SIDES

Mixed Leaf Salad

pickled beets, grain mustard dressing

Beer Battered Chips

cajun salt

Heirloom Baby Carrots

maple syrup, lavender

CHOICE OF DESSERT

"Snickers Bar" Parfait

valrhona chocolate, roasted peanuts, salted caramel

Citrus Dome

french meringue, tonka custard, grand marnier ice cream

Warm Mincemeat Tart

almond frangipane, maple chantilly

fisherman's notes

These menus have been hand selected by our team of talented chefs. Please note the 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.

Public Holiday dining incurs a 15% surcharge and 10% surcharge applies on Sundays. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

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menu upgrades

Speak to your server to upgrade during the dining experience

Oysters (minimum of 3 oysters per order)

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

natural, alto merlot mignonette, lemon

5.5ea

kilpatrick, kaiserfleisch

6.5ea

steamed, chicken shoyu, brown butter, chives

6.5ea

Kaviari Caviar

crumpets, crisp russet potatoes, crème fraîche

beluga 20g

360

kristal 30g

220

oscieta prestige 20g

165

Cold Seafood Platter

Full 295 / Half 150

moreton bay bug, skull island prawns, portarlinton mussels,

cloudy bay diamond clams, pacific and rock oysters

Grilled Western Australian Crayfish

MP

garlic butter, saltbush, lemon

Sher Wagyu Ribeye Bone In 9+

290/kg

21 days dry aged, lobster butter, red wine jus

Artisanal Cheese Plate

33

three types of cheese, honeycomb, sourdough crackers

Festive Petit Fours

14

Salted Caramel Crunch

12

need it now or take it to go

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k i d ' s m e n u

three course menu (available for ages 3 to 12 years)

lunch \$85pp | dinner \$65pp

ENTRÉE

Spaghetti Bolognese

parmesan

Penne Alfredo

shrimp, parmesan

MAIN

Eye Fillet

mash potato, baby carrots, gravy

Fish and Chips

toothfish, fat chips, ketchup

Organic Chicken Breast

mashed potato, baby carrots, gravy

DESSERT

Chocolate Cake

vanilla ice cream

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