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THE ATLANTIC

early sitting

5.30pm to 7.30pm or 6.00pm to 8.00pm | \$125 pp

SHARED ENTRÉE

That's Amore Burrata

sorrel pesto, homemade milk rolls

1000 Guineas Striploin Tartare

emperor gold melon, salsa negra

Warm Abrolhos Island Scallops

aquna cod roe, chives, mussel cream

Fremantle Octopus

pumpkin romesco, burnt orange vinaigrette

CHOICE OF MAIN

Humpty Doo Barramundi

grilled fennel and baby squash salad, saffron corn nage

Southern Ranges MB4+ Scotch Fillet

thyme roasted peppers, pearl onions, bordelaise sauce

Moreton Bay Bug Spaghettoni

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

CHOICE OF DESSERT

Triple Cuveé Chocolate

moelleux, namelaka, mousse, tropical mango ice cream

Raspberry Dacquoise

textures of raspberry, pistachio joconde

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 on Monday the 1st of January 2024. 10% surcharge applies on Sundays. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC

late sitting

8.30pm to late | \$240pp

SHARED CANAPÉS

Angelachu Anchovies
guindilla, smoked paprika

Tuna Ribbons
scampi caviar, oyster emulsion,
nori rice cracker

SHARED ENTRÉE

That's Amore Burrata
sorrel pesto, homemade milk rolls

Mayura Wagyu Bavette Tartare
emperor gold melon, salsa negra

Warm Abrolhos Island Scallops
aquana cod roe, chives, mussel cream

Fremantle Octopus
pumpkin romesco, burnt orange vinaigrette

CHOICE OF MAIN

Glacier 51 Toothfish
grilled fennel and baby squash salad,
saffron corn nage

Westholme Wagyu Striploin
thyme roasted peppers, pearl onions,
bordelaise sauce

Lobster Spaghettini
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

Green Asparagus
cured egg yolk, hazelnuts

CHOICE OF DESSERT

Triple Cuveé Chocolate
moelleux namelaka mousse, tropical
mango ice cream

Raspberry Dacquoise
textures of raspberry, pistachio joconde

Genmaicha and Melon Vacherin
tahitian vanilla, lemon espuma

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menu upgrades

Speak to your server to upgrade on the evening

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

oscietra prestige 20g

165

Cold Seafood Platter

Full 295 / Half 150

moreton bay bug, skull island prawns, portarlington 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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THE ATLANTIC

k i d ' s m e n u

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

\$65pp early sitting | \$90pp late sitting

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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