

## small bites

two pieces each

<b>Milawa Duck and Smoked Paprika Croquette</b> fermented romesco, aged manchego cheese	15
<b>Yurrita Anchovy and Chicken Liver Toast</b>	16
<b>Ama Ebi Shrimp Tartare</b> betel leaf, kaffir lime, fermented chili	18
<i>add baeri caviar to your bites</i>	18

## chilled seafood

### Oysters (min three oysters per order)

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

	standard/premium
natural, alto merlot mignonette, lemon kilpatrick, kaiserfleisch	5.5ea/7.5ea 6.5ea/8.5ea
steamed, chicken shoyu, brown butter, chives	6.5ea/8.5ea
<b>Oysters and Caviar 1/2 doz</b>	55
<b>Kaviari Caviar</b> <i>crumpets, crisp russet potatoes, crème fraiche</i>	
beluga 20g	360
kristal 30g	220
transmontanus 30g/10g	180/70
oscietra 20g	165
<b>Whole XL Moreton Bay Bug 400g</b> yuzu crème fraiche, fresh lemon	62
<b>King Prawns (four pieces)</b> marie rose, fresh lemon	52
<b>Half WA Crayfish 500g</b> prawn aioli, roasted sesame dressing, fresh lemon	MP

## platters

<b>Cold Seafood Platter (serves two)</b> moreton bay bug, king prawns, portalington mussels, cloudy bay diamond clams, pacific and rock oysters	295
<b>Hot Seafood Platter (serves two)</b> half wa crayfish, king prawns, abrolhos island scallops, leeuwin coast akoya, king george whiting	305

## THE ATLANTIC

  @theatlanticrest #oceantoplate

### 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.

10% surcharge applies on Sundays and 15% surcharge applies on public holidays.

## small dishes

<b>Chargrilled Cobb Lane Baguette</b> taramasalata, bottarga	15
<b>Homemade Prawn Spring Roll (three pieces)</b> abalone hot sauce	24
<b>That's Amore Burrata</b> grilled zucchini, alto olive oil	26
<b>Milk Fed Veal Carpaccio</b> rocket, parmesan, capers, crutons, aged white balsamic	29
<b>Ōra King Salmon Tartare</b> cucumber, sunrise lime, sorrel, salmon roe	29
<b>Aged Spencer Gulf Kingfish</b> charred avocado, sudachi gel, apple ponzu, rice crisp	29
<b>Moreton Bay Bug Roll</b> marie rose, crispy cos, grilled milk bun	34
<b>Shellfish Bisque</b> spanner crab, baeri caviar	32
<b>Abrolhos Island Scallops (three pieces)</b> roasted peanut puree, pomelo salad, hot mint	33
<b>Chargrilled Fremantle Octopus</b> spicy bunya nut romesco, oregano, olive oil, freshly squeezed lemon	36
<b>Tempura Soft Shell Crab</b> yuzu oyster mayo, furikake, lemon	32
<b>Split Grilled Leader Prawn (two pieces)</b> chilli jam	38

## fish

<b>Whole Flounder</b> dill, lemon, caper, brown butter	MP
<b>Humpty Doo Barramundi</b> woodfired, baby leeks, pinenut and raisin gremolata, parsley cream	46
<b>Cook Strait Blue Eye</b> crispy scales, peperonata, clams, saffron bouillabaisse	49
<b>Corner Inlet King George Whiting</b> beer battered, celeriac remoulade, fat chips, saltbush vinegar salt	49
<b>Aquna Murray Cod</b> woodfired, kohlrabi, edamame, sake beurre blanc	57
<b>QLD Coral Trout</b> pan fried, fondant potatoes, brussel sprouts, fish jus	63

## meat

<b>Woodfired Baby Chicken</b> harissa, pickled onions, coriander and garlic yoghurt	39
<b>Thomas Farms Lamb Rack</b> roasted garlic, lamb jus	48
<b>Southern Rangers Scotch Fillet MS4+ 300g</b> roasted garlic, red wine jus	59
<b>1000 Guineas Eye Fillet 220g</b> roasted garlic, red wine jus	59
<b>Mayura Signature Wagyu Bavette 250g</b> garlic parsley butter, red wine jus	74

## festive lunch menu

Enjoy a three course lunch for \$85pp.

Available every Monday to Friday.

## pasta

<b>Wild Mushroom Risotto</b> celeriac, black truffle	38
<b>Calamari Spaghetti</b> squid ink, chilli, garlic, crème fraiche, parsley pangratatto	42
<b>Tiger Prawn Risotto</b> tomato sugo, bottarga, parmesan	44
<b>Moreton Bay Bug Spaghettoni</b> chilli, garlic, parsley	59

## larger dishes

cooked over woodfire and served with two sides

<b>Western Australian Crayfish</b> garlic butter, saltbush, lemon	MP
<b>Butterflied Fish Head and Collar</b> koji butter, sea succulents, nori	75/500g
<b>Sher Wagyu Ribeye Bone In 9+</b> 21 day dry aged, red wine jus, lobster butter	290/kg
<b>Mayura Wagyu Gold T-Bone 1.5kg</b> 21 day dry aged, red wine jus, truffle butter	420

we prepare with care, please allow 45 minutes for larger dishes

## sides

<b>Beer Battered Chips</b> cajun salt	13
<b>Radicchio Salad</b> fermented persimmon vinaigrette, aged comté	17
<b>Dutch Cream Potato Mash</b>	17
<b>Roasted Baby Carrots</b> pomegranate labneh, almond dukkah	18
<b>Truffle Mac and Cheese</b>	22

**Celebration "Snickers Bar" Cake 165**  
(serves eight to twelve)

Speak to your server to order