



*m o t h e r ' s d a y*

*m e n u*

**THE ATLANTIC**

# *m o t h e r ' s   d a y   m e n u*

three course menu

lunch sitting \$135 per person

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## SHARED ENTRÉES

### **Chargrilled Fremantle Octopus**

pumpkin romesco, oregano, olive oil, freshly squeezed lemon

### **Mayura Wagyu Beef Carpaccio**

anchovy emulsion, caperberries, gordal olives, endives

### **"That's Amore" Burrata**

smoked eggplant, pine nuts, alto lemon olive oil, grissini

## MAIN

*select one*

### **Southern Ranges Scotch Fillet 250g**

lions mane mushrooms, jus

### **Fruitti Di Mare Spaghetti**

squid ink, saffron, chili, garlic, crème fraîche

### **Infinity Blue Barramundi**

roasted cauliflower, green goddess, bay leaf oil

## SHARED SIDES

### **Beer Battered Chips**

cajun salt

### **Endive Salad**

roasted buckwheat, pistachio, pecorino

## DESSERT

*select one*

### **Cuvée Triple Chocolate Cake**

caramelised white chocolate ice cream, cacao nibs praline

### **Yuzu Meringue Pie**

crème fraîche sorbet, burnt butter

### **Snickers Bar Parfait**

valrhona chocolate, salted caramel

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### **fisherman's notes**

These menus have been hand selected by our team of talented chefs. Please note the attached menus are current at the date of receipt but 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. 10% sunday surcharge applies. Public Holiday dining incurs a 12.5% surcharge. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

# THE ATLANTIC

# *m o t h e r ' s d a y m e n u*

kid's menu

lunch sitting \$53 per person

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## **ENTRÉE**

**Spaghetti Napoli**  
parmesan

## **MAIN**

*select one*

**Grilled Sirloin Steak**  
mash, carrots, gravy

**Chicken Schnitzel**  
mash, carrots, gravy

## **DESSERT**

**Mini Snickers Bar Parfait**  
valrhona chocolate, salted caramel

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## *m o t h e r ' s   d a y   u p g r a d e s*

*add to the celebration with something special.*

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### **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	<b>5.5ea</b>
kilpatrick, kaiserfleisch	<b>6.5ea</b>
steamed, chicken shoyu, brown butter, chives	<b>6.5ea</b>

### **Kaviar Caviar**

crumpets, crisp russet potatoes, crème fraiche

beluga 20g	<b>360</b>
kristal 30g	<b>220</b>
oscietra prestige 20g	<b>165</b>

### **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

### **Grilled Giant Skull Island Tiger Prawn (2pcs)**

**75**

red yuzu kosho butter, charred lime

### **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, sour dough crackers

### **Petit Fours**

**14**

*To reserve your table please visit [theatlantic.com.au](http://theatlantic.com.au) or  
contact us at 03 9698 8888 | [reservations@theatlantic.com.au](mailto:reservations@theatlantic.com.au)*

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