

small bites

two pieces each

Milawa Duck and Smoked Paprika Croquette fermented romesco, aged manchego cheese	15
Yurrita Anchovy and Chicken Liver Toast	16
Ama Ebi Shrimp Tartare 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	5.5ea/7.5ea
kilpatrick, kaiserfleisch	6.5ea/8.5ea
steamed, chicken shoyu, brown butter, chives	6.5ea/8.5ea

Oysters and Caviar 1/2 doz	55
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Kaviari Caviar

crumpets, crisp russet potatoes, crème fraiche

beluga 20g	360
kristal 30g	220
transmontanus 30g/10g	180/70
oscietra 20g	165

Whole XL Moreton Bay Bug 400g yuzu crème fraiche, fresh lemon	62
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King Prawns (four pieces) marie rose, fresh lemon	52
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Half WA Crayfish 500g prawn aioli, roasted sesame dressing, fresh lemon	MP
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platters

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

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

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

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

we are now serving brunch! enjoy this new dining experience every saturday and sunday between 9am and 1pm.

pasta

Wild Mushroom Risotto celeriac, black truffle	38
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Calamari Spaghetti squid ink, chilli, garlic, crème fraiche, parsley pangratatto	42
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Tiger Prawn Risotto tomato sugo, bottarga, parmesan	44
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Moreton Bay Bug Spaghettini chilli, garlic, parsley	59
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larger dishes

cooked over woodfire and served with two sides

Western Australian Crayfish garlic butter, saltbush, lemon	MP
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Butterflied Fish Head and Collar koji butter, sea succulents, nori	75/500g
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Sher Wagyu Ribeye Bone In 9+ 21 day dry aged, red wine jus, lobster butter	290/kg
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Mayura Wagyu Gold T-Bone 1.5kg 21 day dry aged, red wine jus, truffle butter	420
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we prepare with care, please allow 45 minutes for larger dishes

sides

Beer Battered Chips cajun salt	13
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Radicchio Salad fermented persimmon vinaigrette, aged comté	17
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Dutch Cream Potato Mash	17
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Roasted Baby Carrots pomegranate labneh, almond dukkah	18
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Truffle Mac and Cheese	22
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Celebration "Snickers Bar" Cake (serves eight to twelve) <i>Speak to your server to order</i>	165
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