

brunch club

every saturday and sunday, between 9am and 1pm

House Made Milk Bun cultured butter, preserves	15
Wagyu Carpaccio Bagel grilled peppers, maffra cheddar, toasted 'baker bleu' plain bagel	19
Eggs Your Way fried/ scrambled/ poached, toasted sourdough	17
Coconut Yoghurt seasonal berries, nut granola, vivian's wild honey	19
Seasonal Fruit Plate	19
Huon Smoked Salmon Bagel spanish onion, cucumber, lemon cream cheese, chives, toasted 'baker bleu' poppy seed bagel	23
French Toast ricotta, strawberries, maple syrup	24
Organic Egg Omelette spanish onion, mushroom, spinach, comté cheese, toasted sourdough	24
Wagyu Beef Breakfast Burger tomato, lettuce, cheddar, fried egg, dijonnaise, sesame brioche bun, beer battered chips	29
Eggs Royale poached eggs, smoked salmon & roe, spinach, hollandaise, toasted ciabatta	28
Oyster Mushroom Scrambled Eggs 'mushroom people' mushrooms, soft scrambled eggs, toasted ciabatta	28
Belgian Waffle whipped foie gras, soft scrambled eggs, brown butter	32
O'Connor Angus Minute Bavette sunny side eggs, grilled avocado, rocket	32
Shakshuka sujuk, tomato, avocado, feta, organic eggs, toasted ciabatta	36
Spanner Crab Omelette lemon crème fraîche, charred avocado, toasted ciabatta	38
Spanner Crab Baguette double cream, lemon zest	38
Moreton Bay Bug Hummus urfa chilli, iraqi bread	39
Seafood Congee king prawn, scallop, koshihikari rice, soft centre egg, wasabi leaf, buckwheat	48

add

strawberry jam raspberry jam	4
marmalade vegemite	
sourdough toast gluten free toast	4
sumac and dukkah iraqi bread	
house made hummus	5
grilled roma tomato	5
organic egg	5
charred avocado	7
sujuk (beef sausage)	8
organic streaky bacon	8
huon smoked salmon	9
beer battered chips	13

Extra Indulgence

add something special to elevate your dish

truffle hill black truffle 2g	18
baeri caviar 5g	20

Kaviari Caviar

crumpets, crisp russet potatoes, crème fraîche

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

kids

Toasties

tomato & cheese	9
ham & cheese	12

Sweet Waffle

vanilla ice cream, maple syrup	14
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Angus Beef Burger

cheddar, ketchup, sesame brioche bun	14
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Pancakes

vanilla ice cream, maple syrup, strawberries	14
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Cheese Kransky (pork sausage)

scrambled eggs, toasted brioche	16
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* menu may contain traces of nuts and sesame.

Food Allergy and Intolerance Statement

We understand each guest has different requirements and every endeavour is made to accommodate special meal requests. However, The Atlantic cannot completely guarantee allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Food and beverage will be provided on the understanding and acknowledgement that it has been prepared in kitchens/bars and on equipment that handles known allergens.

drink

CHAMPAGNE

Perrier-Jouët 'Grand Brut' GLS 28
Épernay, France

COCKTAIL 18

Bellini
blanc de blancs sparkling wine, peach purée

Mimosa
blanc de blancs sparkling wine, orange juice, grand marnier

Bloody Mary
vodka, tomato juice, red wine, lime, worcestershire, tabasco, salt & pepper

Mojito
rum, lime, sugar syrup, mint, soda water

Apple Crumble
vodka, apple liqueur, apple juice, lemon juice, cinnamon syrup

MOCKTAIL 10

Sober Strawberry

Watermelon Bash

BEER 10

Peroni

Corona

Stone & Wood

SUPER SMOOTHIE 14.5

Mango
mango, banana, turmeric, coconut milk, yoghurt, honey

Berries
mixed berries, apple, coconut milk, yoghurt, honey, mint, oats

Coffee
espresso, banana, vanilla syrup, milk

Oreo
oreo, banana, milk, vanilla syrup

JUICE 9

Glow Bright
apple, carrot, ginger, lemon, tumeric

Superfood
kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics

Orange Juice

Apple Juice

COFFEE

Mocha 5.50

Flat White 5.50

Cappuccino 5.50

Latte 5.50

Long Black 5

Short Black 4.5

Macchiato 4.5

Piccolo 4.5

Chai Latte 5.5

Hot Chocolate 5.5

almond, soy, oat .50

TEA 4.5

Green Tea

English Breakfast

Earl Grey

Peppermint

Chamomile

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.