

## small bites

minimum two pieces each

**Aylesbury Duck Leg Croquette** 8.50 / piece  
smoked paprika aioli, aged manchego cheese

**Conservas Angelachu Anchovy Toast** 9 / piece  
peperonata, dark rye

**Ama Ebi Shrimp** 10.50 / piece  
betel leaf, kaffir lime, chili, coconut, pie tee

**Spanner Crab Tart** 10.50 / piece  
celeriac, calamansi, cos

add 3g baeri caviar to your bites 20

## chilled seafood

### Oysters

minimum three oysters per order

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

Bistro (Small Size)	\$5.5 / piece \$61 / dozen
Plate (Large Size)	\$7.5 / piece \$84 / dozen

### Natural

merlot mignonette, lemon

**Kilpatrick** +\$1 / oyster  
kaiserfleisch

**Steamed** +\$1 / oyster  
chicken shoyu, brown butter, chives

**Bistro Oysters and 3g Caviar** 55 / ½ dozen

**Whole XL Moreton Bay Bug 400g** 62  
yuzu crème fraîche, fresh lemon

**QLD King Prawns (four pieces)** 52  
marie rose, fresh lemon

## kaviari caviar

crumpets, crisp russet potatoes, crème fraîche

**Beluga 20g** 360

**Kristal 30g** 220

**Oscietra 20g** 145

**Transmontanus 30g / 10g** 180/70

## platters

serves two

**Cold Seafood Platter** 320  
moreton bay bug, QLD king prawns, portarlington mussels, cloudy bay diamond clams, pacific and rock oysters

**Hot Seafood Platter** 340  
half WA crayfish, QLD king prawns, abrolhos island scallops, pacific oysters, king george whiting

## small dishes

**Chargrilled Cobb Lane Baguette** 15  
taramasalata, bottarga

**Split Grilled Leader Prawns (two pieces)** 38  
green chilli zhoug

**That's Amore Burrata** 27  
wandin yallock heirloom tomatoes, xo jam

**Torched Ōra King Salmon** 29  
cucumber, sunrise lime, sorrel, salmon roe

**Spencer Gulf Kingfish** 29  
garlic shoots, radish, buttermilk and sakura dressing

**Moreton Bay Bug Roll** 34  
marie rose, crispy cos, toasted milk bun

**Abrolhos Island Scallops (three pieces)** 33  
roasted potato, wagyu fat, egg yolk

**Chargrilled Fremantle Octopus** 37  
spicy romesco, oregano, olive oil, freshly squeezed lemon

**Tempura Soft Shell Crab** 32  
nam jim, kaffir kosho, charred lime

**Mayura Wagyu Beef Carpaccio** 29  
truffle emulsion, caperberries, gordal olives, endives

**Homemade Prawn Spring Rolls (three pieces)** 24  
abalone hot sauce, cos lettuce

**Brisbane Valley Quail** 24  
chargrilled, corn and feta crema, saltbush

## pasta and risotto

**Signature Moreton Bay Bug Spaghettini** 59  
chili, garlic, parsley

**Veal Ragu Rigatoni** 42  
aged parmesan, lemon thyme pangrattato

**Wild Mushroom Risotto** 42  
celeriac, black truffle

**Tiger Prawn Risotto** 48  
tomato sugo, bottarga, parmesan

## from the land

cooked over woodfire

### ANGUS CUTS

**Southern Ranges, Grass Fed, MB4+, VIC**  
Scotch Fillet 300g 72  
Striploin 250g 64

**O'Connor, Free Range Grain Fed MB2+, Gippsland, VIC**  
Eye Fillet 220g 62

**Collinson & Co, Grass Fed MB3+, SA**  
Striploin Bone In 450g 82  
Tomahawk (min 1.2kg) 27 / 100g

**The Vintage Beef Co, Grass Fed, Galiciana MB3+, TAS**  
Ribeye Bone In (min 1kg) 25 / 100g

### WAGYU CUTS

**Mayura Station, Limestone Coast, SA**  
Bavette, Signature Series 250g 74  
T-Bone, Gold Label, 21 Days Dry Aged 1.5kg 420

**Westholme, QLD**  
Picanha MB7, 250g 76  
Short Rib Bone In MB4 (min 800gm) 29 / 100g

**Sher, VIC**  
Ribeye Bone In, Black Label, MB9+, 21 Days Dry Aged (min 800gm) 32 / 100g

### OTHER CUTS

**Thomas Farms, SA**  
Lamb Rack 350g 58

**Wood Fired Baby Chicken** 39  
pickled cauliflower, mojo verde, black garlic romesco

### SAUCES AND BUTTERS

one sauce / butter per steak

Beef Jus  
Wild Mushroom Sauce  
Bordelaise Sauce  
Bearnaise

Lobster Butter  
Truffle Butter

**Additional Sauce** 4

**Additional Butter** 3

## from the sea

**Whole Flounder** MP  
woodfire grilled, dill, lemon, caper, brown butter

**Aquna Murray Cod 350g** 74  
woodfire grilled, red pepper salsa, cod roe

**Western Australian Crayfish (Half or Whole)** MP  
woodfire grilled, garlic parsley butter, lemon

**Humpty Doo Barramundi** 46  
woodfire grilled, baby leeks, sunflower seed and raisin gremolata, parsley cream

**Corner Inlet King George Whiting** 48  
beer battered, celeriac remoulade, fat chips, saltbush vinegar salt

**QLD Coral Trout** 66  
pan fried, fondant potatoes, brussel sprouts, fish jus

**Lakes Entrance John Dory** 48  
meuniere, baby spinach, green goddess, mussel beurre blanc

**NZ Baby Red Snapper** MP  
deep fried, steamed rice, herbs, spicy tamarind sauce

## sides

**Radichio Salad** 17  
persimmon vinaigrette, aged comte

**Beer Battered Chips** 13  
cajun salt

**Roasted Baby Carrots** 19  
pomegranate labneh, tabbouleh

**Dutch Cream Potato Mash** 18

**Truffle Mac and Cheese** 21

**Charred Broccolini** 15  
chili oil, parmesan

**Unearthed Co Mushrooms** 22  
shallots, riesling, chervil

## 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.