

A close-up photograph of two crabs resting on a bed of crushed ice. The crabs have dark, mottled brown and black shells. Their legs are a vibrant blue with darker blue and purple markings. The ice is white and translucent, with some water droplets visible. The text "ocean to plate" is overlaid in a white, lowercase, serif font.

ocean to plate

neptune

THE ATLANTIC



## neptune menu

four course menu

\$135 per person

### SHARED STARTERS

#### Chargrilled Cobb Lane Baguette

taramasalata, bottarga

#### Pacific Oysters 3 Ways

natural, kilpatrick, steamed

### SHARED ENTRÉES

#### Chargrilled Fremantle Octopus

spicy romesco, oregano, olive oil,  
freshly squeezed lemon

#### Mayura Wagyu Beef Carpaccio

truffle emulsion, caperberries, gordal olives,  
endives

#### 'That's Amore' Burrata

wandin yallock heirloom tomatoes, veg xo

#### Split Grilled King Prawns

green chilli zhoug, charred lime

### CHOICE OF MAIN

#### Baby Chicken

pickled cauliflower, mojo verde,  
black garlic romesco

#### Humpty Doo Barramundi

celeriac remoulade, parsley cream

#### Southern Ranges Striploin,

#### Grass Fed, MB4+

roasted garlic, jus

#### Wild Mushroom Risotto

celeriac, black truffle

### SHARED SIDES

#### Radicchio Salad

persimmon vinaigrette, aged comte

#### Beer Battered Chips

cajun salt

### CHOICE OF DESSERT

#### "Snickers Bar" Parfait

cacao Barry tanzanie chocolate,  
roasted peanuts, salted caramel

#### Yuzu Meringue Pie

crème fraîche sorbet, burnt butter

#### Artisanal Cheese Plate

two types of cheese, quince, crackers,  
condiments

#### 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.

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 handle known allergens.

# THE ATLANTIC



A high-contrast, close-up photograph of a large, cooked lobster and a large crab on a metal plate. The lobster is dark and glossy, with its long antennae extending across the frame. The crab is a vibrant orange-red, with its large, textured carapace prominently displayed. The plate is surrounded by crushed ice, and the background is dark and textured. The text "ocean to plate" is overlaid in a white, serif font, centered horizontally across the middle of the image.

ocean to plate

siren

THE ATLANTIC



## s i r e n m e n u

four course menu

\$165 per person

### SHARED STARTERS

**Chargrilled Cobb Lane Baguette**  
taramasalata, bottarga

**Pacific Oysters 3 Ways**  
natural with antonius caviar, kilpatrick,  
steamed

### SHARED ENTRÉES

**Plate of Raw Seafood**  
tuna, kingfish, ora salmon, condiments

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

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

**Split Grilled King Prawns**  
green chilli zhoug, charred lime

### CHOICE OF MAIN

**Moreton Bay Bug Spaghetini**  
chili, garlic, parsley

**King George Whiting**  
celeriac and smoked eel remoulade,  
caper brown butter

**Southern Ranges Scotch Fillet,  
Grass Fed, MB4+**  
roasted garlic, jus

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

### SHARED SIDES

**Radicchio Salad**  
persimmon vinaigrette, aged comte

**Beer Battered Chips**  
cajun salt

**Charred Broccolini**  
chili oil, parmesan

### CHOICE OF DESSERT

**"Snickers Bar" Parfait**  
cacao barry tanzanie chocolate,  
roasted peanuts, salted caramel

**Cuvée Chocolate**  
bianco & amphora cake, blanc de caramel  
ice cream, cacao nibs praline

**Artisanal Cheese Plate**  
two types of cheese, quince, crackers,  
condiments

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# THE ATLANTIC



o c e a n t o p l a t e

p o s e i d o n

THE ATLANTIC



# poseidon menu

five course menu

\$250 per person

## SHARED STARTERS

**Antonius Oscietra Caviar**  
crumpets, crème fraîche

**Chargrilled Cobb Lane Baguette**  
taramasalata, bottarga

**Pacific Plate Oysters 3 Ways**  
natural caviar, kilpatrick, steamed

## SHARED ENTRÉES

**Plate of Raw Seafood**  
ama ebi shrimp, sea urchin, tuna, kingfish,  
ora salmon and roe, condiments

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

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

**Grilled Moreton Bay Bug**  
garlic butter, charred lemon

## CHOICE OF MAIN

**Lobster Spaghettini**  
chili, garlic, parsley

**Glacier 51 Toothfish**  
celeriac and smoked eel remoulade,  
caper brown butter

**Sher Wagyu Eye Fillet, MB9**  
roasted garlic, jus

**'Roaring Forties' Lamb Rack**  
roasted garlic, lamb jus

## SHARED SIDES

**Radicchio Salad**  
persimmon vinaigrette, aged comte

**Beer Battered Chips**  
cajun salt

**Charred Broccolini**  
chili oil, parmesan

## CHOICE OF DESSERT

**"Snickers Bar" Parfait**  
cacao barry tanzanie chocolate,  
roasted peanuts, salted caramel

**Cuvée Chocolate**  
bianco & amphora cake, blanc de caramel  
ice cream, cacao nibs praline

**Artisanal Cheese Plate**  
two types of cheese, quince, crackers,  
condiments

## TO FINISH

**Petit Fours**

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