



ocean to plate
christmas 2024

THE ATLANTIC

c h r i s t m a s m e n u

lunch sittings 11.30am to 1.30pm or 2pm to 4pm | \$220 pp
dinner sittings from 6pm | \$170 pp

SHARED ENTRÉES

Fried Zucchini Flower

preserved lemon, ricotta, bee pollen,
honey foam

Tuna Tartare

chicken wing ponzu, brown butter, sorrel

Fremantle Octopus

grilled, salsa roja & verde, lime,
coriander

Roaring Forties Lamb Ribs

avocado labneh, pistachio, mint

MAINS

please select one

Baby Snapper

fioretto, spanner crab, sauce choron

Moreton Bay Bug Spaghettini

chilli, garlic, parsley

Dutch Cream Potato Gnocchi

pumpkin, brown butter, sage, amaretti
crumble

Southern Ranges MB4+ Scotch Fillet

green asparagus, sunchoke purée, native
herb butter, jus

Upgrade

+\$55

Westholme Wagyu Gourmet Cube

Roll 9+ 300g

SHARED SIDES

Heirloom Tomato and Mixed Leaf Salad

buttermilk dressing, tomato togarashi

Beer Battered Chips

cajun salt

DESSERTS

please select one

“Snickers Bar” Parfait

cacao Barry tanzanie chocolate, roasted
peanuts, salted caramel

Xmas Baked Alaska

nougat, gingerbread ice cream, meringue

Strawberry Mille Feuille

pistachio jaconde, yuzu cremeaux

fisherman's notes

These menus have been hand selected by our team of talented chefs. Please note the menus 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. Public Holiday dining incurs a 15% surcharge. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

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menu upgrades

Speak to your server to upgrade during the dining experience

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

7.5ea

kilpatrick, kaiser fleisch

8.5ea

steamed, chicken shoyu, brown butter, chives

8.5ea

Kaviari Caviar

crumpets, crisp russet potatoes, crème fraîche

beluga 20g

360

kristal 30g

220

antonius oscietra 10g

115

Cold Seafood Platter

Full 350 / Half 180

wa freshwater crayfish "marron", abrolhos island scallops, spanner crab, qld prawns, jumbo pacific oysters, kingfish and salmon sashimi, salmon roe

Grilled Western Australian Crayfish

MP

garlic butter, baby parsley, lemon

Mayura Gold Tbone

420/1.5kg

21 days dry aged, lobster butter, red wine jus

Artisanal Cheese Plate

33

three types of cheese, honeycomb, sourdough crackers

Festive Petit Fours

14

Salted Caramel Crunch

14

need it now or take it and go

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k i d ' s m e n u

three course menu (available for ages 3 to 12 years)

lunch \$85pp | dinner \$65pp

ENTRÉES

please select one

Veal Bolognese

Rigatoni, Parmesan

Napoli

Penne, Parmesan

MAINS

please select one

Striploin Steak

chips and gravy

Fish and Chips

rockling, fat chips, ketchup

Chicken Schnitzel

chips and gravy

DESSERTS

please select one

Mini "Snickers Bar" Parfait

cacao barry tanzanie chocolate, roasted peanuts, salted caramel

Selection of Ice Creams

strawberry, vanilla, chocolate

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