



ocean to plate  
new year's eve 2024

THE ATLANTIC

## *early sitting*

5.30pm to 7.30pm or 6.00pm to 8.00pm | \$135 pp

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### SHARED ENTRÉES

#### **Red Prawn Aguachile**

red onions, cucumbers, charred avocado, prawn oil

#### **Ora King Salmon**

heirloom beetroot, tonka bean hollandaise

#### **Brisbane Valley Quail**

lemon yoghurt, sumac honey, soft herbs

### MAINS

*please select one*

#### **Humpty Doo Barramundi**

fioretto, spanner crab, sauce choron

#### **Moreton Bay Bug Spaghettini**

chilli, garlic, parsley

#### **Dutch Cream Potato Gnocchi**

stracciatella, brussel sprouts, pine nuts, beetroot jus

#### **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

#### **Bounty Textures**

cremeaux, chantily, sorbet, caramel

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#### **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. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

**THE ATLANTIC**

## *late sitting*

8.30pm to late | \$199pp

### SHARED CANAPÉS

#### **Mayura Wagyu Bresaola**

parmesan and bone marrow crème  
fraiche, choux

#### **Aquna Cod**

smoked, roe, mandarin, charcoal tart

### SHARED ENTRÉES

#### **Red Prawn Aguachile**

red onions, cucumbers, charred avocado,  
prawn oil

#### **Ora King Salmon**

heirloom beetroot, tonka bean hollandaise

#### **Brisbane Valley Quail**

lemon yoghurt, sumac honey, soft herbs

#### **Woodfired Lion's Mane Mushroom**

leek cream, society garlic, wagyu tallow

### MAINS

*please select one*

#### **Baby Snapper**

fioretto, spanner crab, sauce choron

#### **Moreton Bay Bug Spaghettini**

chilli, garlic, parsley

#### **Dutch Cream Potato Gnocchi**

stracciatella, brussel sprouts, pine nuts,  
beetroot jus

#### **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*

#### **Strawberry Mille Feuille**

pistachio jaconde, yuzu cremeaux

#### **"Snickers Bar" Parfait**

cacao Barry tanzanie chocolate, roasted  
peanuts, salted caramel

#### **Bounty Textures**

cremeaux, chantily, sorbet, caramel

### **fisherman's notes**

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## menu upgrades

*Speak to your server to upgrade during the dining experience*

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### 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, kaiserfleisch

8.5ea

steamed, chicken shoyu, brown butter, chives

8.5ea

### Kaviari Caviar

crumpets, crisp russet potatoes, crème fraiche

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

### Sher Wagyu Ribeye Bone In 9+

32 / 100g

21 days dry aged, truffle butter, red wine jus

### Artisanal Cheese Plate

33

three types of cheese, honeycomb, sourdough crackers

### Petit Fours

14

### Salted Caramel Crunch

14

*need it now or take it to go*

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## **k i d ' s   m e n u**

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

\$60pp early sitting | \$90pp late sitting

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### **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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