



v a l e n t i n e ' s d a y
m e n u

THE ATLANTIC

valentine's day

three course menu

dinner \$160 per person

CANAPÉS

Foie Gras Choux

cherry, sweet potato

SHARED ENTRÉES

Abrolhos Island Scallop Crudo

pickled shimeji, fennel, baby parsley

Grilled QLD King Prawns

oyster and prawn glace, brioche crumbs, sea herbs

Wanderer Angus Short Rib

crispy bits, chilli mayo, pickled radishes

Jumbo Green Asparagus

stracciatella, pine nuts, parmesan and saffron vinaigrette

MAINS

please select one

Aquna Murray Cod

zucchini flowers, gordal olives, capers, brown butter

Moreton Bay Bug Spaghettini

chilli, garlic, parsley

Wild Mushroom and Ricotta Tortellini

sunchokes, leek cream, pecorino

add spanish winter truffles

\$25 / 5g

Southern Ranges Scotch Fillet MB4+

potato mille-feuille, heirloom carrots, bordelaise sauce

upgrade to

Westholme Wagyu Gourmet Cube Roll

\$55 / 300g

SHARED SIDES

Heirloom Tomato and Mixed Leaf Salad

buttermilk dressing, tomato togarashi

Beer Battered Chips

cajun salt

DESSERTS

Chocolate Cherry Dome

mexique choc cremeux, cherry textures

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.

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 at time of booking.

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valentine's day upgrades

Add to the celebration with something special.

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 / plate (large size)

kilpatrick, kaiserfleisch

8.5ea / plate (large size)

steamed, chicken shoyu, brown butter, chives

8.5ea / plate (large size)

oysters and caviar

55 / ½ dz

oysters and sea urchin

72 / ½ dz

Kaviar Caviar

crumpets, crisp russet potatoes, crème fraîche

beluga 20g

360

kristal 30g

220

oscietra 20g

145

take home caviar packs available – enquire with your server

Valentine's Day Cold Seafood Platter (serves two)

260

tasmanian sea urchin, 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

Chilled Western Australian Crayfish

240/ 1kg

marie rose, yuzu crème fraîche, nam jim, cos

available for pre-order only – payment is required at the time of booking

Petit Fours

14

Salted Caramel Crunch

14

need it now or take it and go

To reserve your table please visit theatlantic.com.au or contact us at 03 9698 8888 | reservations@theatlantic.com.au

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