

# brunch club

every saturday and sunday, between 9am and 12pm

<b>Cobb Lane Breadbasket</b> del boccia butter, preserves	14
<b>Wagyu Bresaola Toastie</b> swiss cheese, hot caper mayo, pickled cabbage, rocket, ciabatta	19
<b>Eggs Your Way</b> fried/ scrambled/ poached, toasted sourdough	17
<b>The Atlantic Granola Bowl</b> hung greek yoghurt, berries, vivian's wild honey	19
<b>Fresh Fruit Salad</b> coconut yoghurt, toasted flaxseeds, mint	19
<b>Huon Smoked Salmon Bagel</b> spanish onion, cucumber, lemon cream cheese, chives, toasted 'baker bleu' poppy seed bagel	23
<b>Brioche French Toast</b> ricotta, strawberries, maple syrup	21
<b>Organic Egg Omelette</b> spanish onion, mushroom, spinach, comté cheese, toasted sourdough	24
<b>Wagyu Beef Breakfast Burger</b> tomato, lettuce, cheddar, fried egg, dijonnaise, sesame brioche bun, beer battered chips	29
<b>Eggs Royale</b> poached eggs, smoked salmon & roe, spinach, hollandaise, toasted ciabatta	28
<b>Belgian Waffle</b> buttermilk fried chicken, soft scrambled eggs, hot honey	29
<b>O'Connor Angus Striploin</b> sunny side eggs, grilled avocado, rocket	36
<b>Shakshuka</b> sujuk, tomato, avocado, feta, organic eggs, pita	34
<b>Spanner Crab Omelette</b> lemon crème fraîche, charred avocado, toasted ciabatta	38
<b>Hummus</b> spiced lamb kebab, pita bread, tabouleh	31

## add

strawberry jam   raspberry jam   marmalade   vegemite	4
sourdough toast   gluten free toast   pita bread	4
house made hummus	5
grilled roma tomato	5
organic egg	5
charred avocado	7
sujuk (beef sausage)	8
organic streaky bacon	8
huon smoked salmon	9
beer battered chips	13

## Extra Indulgence

add something special to elevate your dish

**baeri caviar 5g** 20

## Kaviari Caviar

crumpets, crisp russet potatoes, crème fraîche

<b>beluga 20g</b>	360
<b>kristal 30g</b>	220
<b>oscietra 20g</b>	165
<b>transmontanus 30g / 10g</b>	180 / 70

## kids

### Toasties

tomato & cheese	9
ham & cheese	12

### Waffles or Pancakes

vanilla ice cream, maple syrup, strawberries	14
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### Angus Beef Burger

cheddar, ketchup, sesame brioche bun	14
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### Cheese Kransky (pork sausage)

scrambled eggs, toasted brioche	16
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\*menu may contain traces of nuts and sesame.

#### Food Allergy and Intolerance Statement

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 handles known allergens.

# drink

## CHAMPAGNE

**Perrier-Jouët 'Grand Brut'** GLS 28  
Épernay, France

## COCKTAIL 18

**Bellini**  
blanc de blancs sparkling wine, peach purée

**Mimosa**  
blanc de blancs sparkling wine, orange juice, grand marnier

**Bloody Mary**  
vodka, tomato juice, red wine, lime, worcestershire, tabasco, salt & pepper

**Mojito**  
rum, lime, sugar syrup, mint, soda water

**Apple Crumble**  
vodka, apple liqueur, apple juice, lemon juice, cinnamon syrup

## MOCKTAIL 10

**Sober Strawberry**

**Watermelon Bash**

## BEER

**Peroni** 13

**Corona** 14

**Stone & Wood** 15

## SUPER SMOOTHIE 14.5

**Mango**  
mango, banana, turmeric, coconut milk, yoghurt, honey

**Berries**  
mixed berries, apple, coconut milk, yoghurt, honey, mint, oats

**Coffee**  
double espresso, banana, vanilla syrup, milk

**Oreo**  
oreo, banana, milk, vanilla syrup

## SIMPLE JUICE BTL 10

**Glow Bright**  
apple, carrot, ginger, lemon, tumeric

**Superfood**  
kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics

**Orange Juice**

**Apple Juice**

## COFFEE

**Mocha** 5.5

**Flat White** 5.5

**Cappuccino** 5.5

**Latte** 5.5

**Long Black** 5

**Short Black** 4.5

**Macchiato** 4.5

**Piccolo** 4.5

**Chai Latte** 5.5

**Hot Chocolate** 5.5

almond, soy, oat 5.5

## TEA 4.5

**Green Tea**

**English Breakfast**

**Earl Grey**

**Peppermint**

**Chamomile**

# 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.