



THE ATLANTIC

m o t h e r ' s d a y

m e n u

m o t h e r ' s d a y m e n u

lunch sitting \$140 per person

CANAPÉS

Portarlington Mussels

white balsamic, fennel jam, charcoal tart

Potato and Leek Powder Terrine

crème fraîche, cod roe

ENTRÉES

shared to the table

Spencer Gulf Kingfish Collar

gochujang, sesame, herbs, cos

Smoked Westholme Wagyu Beef

charred leeks, parmesan, hazelnuts

That's Amore Burrata

grilled zucchini flowers, avocado, mojama, lavosh

MAINS

shared to the table

Spanner Crab Tagliatelle

chilli, garlic, lemon beurre monte

please select one

Southern Ranges Scotch Fillet

truffle jus

Lakes Entrance Flathead Fillet

caper brown butter, charred lemon

SIDES

shared to the table

Roasted Cauliflower

smoked grapes, foie gras butter

Beer Battered Chips

cajun salt

Watercress and Rocket Salad

pecorino, fried onions, anchovy vinaigrette

DESSERT

Textures of Bounty

cremeaux, chantilly, sorbet, caramel

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).

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m o t h e r ' s d a y m e n u

children's menu

lunch sitting \$60 per person

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

**Please note, children's menu is available for ages 3 to 12 years*

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m o t h e r ' s d a y u p g r a d e s

add to the celebration with something special.

Oysters (minimum of 3 oysters per oyster)

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 fraiche

beluga 20g **360**
kristal 30g **220**
antonius oscietra 10g **115**

Cold Seafood Plater

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 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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