brunch club

every saturday and sunday, between 9am and 12pm

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

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

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

kids

Toasties	
tomato & cheese	9
ham & cheese	12
Waffles or Pancakes	14
vanilla ice cream, maple syrup, strawberries	
Angus Beef Burger	14
cheddar, ketchup, sesame brioche bun	
Cheese Kransky (pork sausage)	16
scrambled eggs, toasted brioche	

*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	5.50
Flat White	5.50
Cappuccino	5.50
Latte	5.50
Long Black	5
Short Black	4.5
Macchiato	4.5
Piccolo	4.5
Chai Latte	5.5
Hot Chocolate	5.5
almond, soy, oat, lactose free	1

TEA   4.5

Green Tea

English Breakfast

Earl Grey

Peppermint

Chamomile

THE ATLANTIC

@theatlanticrest #oceantoplate

fisherman's notes