

# brunch club

every saturday and sunday, between 9am and 12pm

## Spanner Crab Omelette 38

Lemon Crème Fraîche, Charred Avocado, Toasted Ciabatta

## Eggs Royale 28

Poached Eggs, Smoked Salmon and Roe, Spinach, Hollandaise, Toasted Ciabatta

## Eggs Your Way (2) 19

Fried / Scrambled / Poached, Toasted Sourdough

## Organic Egg Omelette 25

Spanish Onion, Mushroom, Spinach, Comté Cheese, Toasted Sourdough

## Shakshuka 34

Sujuk, Tomato, Avocado, Feta, Organic Eggs, Pita

## Wagyu Carpaccio Toastie 21

Swiss Cheese, Hot Caper Mayo, Pickled Cabbage, Rocket, Ciabatta

## Huon Smoked Salmon Bagel 23

Spanish Onion, Cucumber, Lemon Cream Cheese, Chives, Toasted "Baker Bleu" Poppy Seed Bagel

## Wagyu Beef Breakfast Burger 29

Tomato, Lettuce, Cheddar, Fried Egg, Dijonnaise, Sesame Brioche Bun, Beer Battered Chips

## Belgian Waffle 29

Buttermilk Fried Chicken, Soft Scrambled Eggs, Hot Honey

## Brioche French Toast 20

Ricotta, Strawberries, Maple Syrup

## The Atlantic Granola Bowl 19

Hung Greek Yoghurt, Berries, Vivian's Wild Honey

## Fresh Fruit Salad Bowl 15

+ Add Coconut Yoghurt, Toasted Flaxseed, Mint 4

## extras

Strawberry Jam / Raspberry Jam / Marmalade / 4

Vegemite / Del Boccia Butter Bell

Sourdough Toast / Ciabatta / Pita Bread / Baguette 3

Gluten-Free Bread 4

Organic Egg 5

Grilled / Fresh Tomato 5

Charred Avocado 7

Sujuk (Beef Sausage) 8

Smoked Salmon 9

Grilled Salmon 14

Organic Streaky Bacon 8

Beer Battered Chips 13

Baeri Caviar (3g) 20

## Kaviari Caviar

Crumpets, Crisp Russet Potatoes, Crème Fraîche

Beluga 20g 360

Kristal 30g 220

Transmontanus 30g / 10g 180 / 70

## kids

### Toasties

Tomato and Cheese 9

Ham and Cheese 12

### Waffle

Vanilla Ice Cream, Maple Syrup, Strawberries 14

### Angus Beef Burger

Cheddar, Ketchup, Sesame Brioche Bun 14

\*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'**  
Épernay, France

GLS 28

## COCKTAIL

18

### Bellini

Blanc De Blancs Sparkling Wine, Peach Purée

### Mimosa

Blanc De Blancs Sparkling Wine, Orange Juice

### Bloody Mary

Vodka, Tomato Juice, Lemon Juice, Sugar Syrup, Salt, Black pepper, Tabasco, Worcestershire, Olive

### 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

5.5

Almond, Soy, Oat, Lactose Free

+1

### Mocha

### Flat White

### Cappuccino

### Latte

### Long Black

### Short Black

### Macchiato

### Piccolo

### Chai Latte

### Hot Chocolate

## TEA

6

### 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.