

THE ATLANTIC

THE
SOUTHERN
TABLE

THURSDAY 28TH AUGUST, 6.30PM | 199PP

Delight in an evening of rare cuts and refined pairings.

This exclusive five-course dining experience highlights premium Southern Ranges beef, sourced from the lush pastures of southern Victoria, expertly paired and thoughtfully elevated.

TICKETS SOLD AT THEATLANTIC.COM.AU



THE ATLANTIC

THE SOUTHERN TABLE

A CULINARY JOURNEY WITH SOUTHERN RANGES BEEF

ON ARRIVAL

FLANK STEAK TARTARE, ROASTED PINEAPPLE, BUCKWHEAT CRUMPET
PICANHA NIGIRI, KRISTAL CAVIAR, MISO SOY
BEEF TONGUE KUSHIYAKI, TERIYAKI GLAZE
BONE MARROW AND BEEF CHEEK CROQUETTES, ROMESCO, MANCHEGO
NV Rockford Sparkling 'Black Shiraz', Barossa Valley, South Australia

FIRST

VIETNAMESE PHO BO
brisket, short rib, tendon, rare beef
2023 Cep By Cep Chenin Blanc Anjou Blanc, Loire Valley

SECOND

RUMP TATAKI
gratinated bone marrow, charred leeks, hazelnut vinaigrette
2022 Clos Cibbone 'Tentations' Rosé, Côtes De Provence, France

THIRD

EYE FILLET
sunchoke, warrigal greens, betel leaf béarnaise
2008 Standish Wine Co. Grenache Noir 'El Standito Proyecto', Yecla, Spain

FOURTH

RIBEYE BONE IN, 42-DAY DRY AGED IN BEEF TALLOW
T-BONE, 30-DAY DRY AGED
charred lemon, salsa verde
2016 Hentley Farm Shiraz 'The Beast', Barossa Valley, South Australia

ACCOMPANIMENTS

COS HEARTS, PISTACHIO VINAIGRETTE, COMTÉ
HEIRLOOM TOMATOES, SHALLOT DRESSING

FIFTH

YOGHURT PANNACOTTA
macerated berries

