

Small Bites	
<i>Minimum Two Pieces of Each</i>	11.5 per piece
Mayura Wagyu Bresaola	
Croquette, Truffle Pecorino, Horseradish Mayo	
Tuna Tartare	
Foie Gras, Buckwheat Crumpet	
Conservas Angelachu Anchovy Toast	
Peperonata, Dark Rye	

Spanner Crab Tart	
Celeriac, Calamansi, Cos	
<i>Add Baeri Caviar (3g) to Your Bites</i>	+20

Chilled Seafood

Oysters	
<i>Minimum Three Oysters Per Order</i>	
<i>Please Ask Your Waiter for Today's Estuaries, Inlets and Bays from Around Australia.</i>	
Bistro (Small Size)	6 / per piece
	60 / per dozen
Plate (Large Size)	7.5 / per piece
	80 / per dozen
Natural	
Merlot Mignonette, Lemon	
Kilpatrick	+1 per oyster
Kaiserfleisch	
Mornay	+1 per oyster
Parmesan Cream	
Steamed	+1 per oyster
Chicken Shoyu, Brown Butter, Chives	
Bistro Oysters	
½ Dozen with Caviar (3g)	55
Dozen with Caviar (6g)	99

XL Moreton Bay Bug (400g)	63
Yuzu Crème Fraîche, Fresh Lemon	
QLD King Prawns (four pieces)	52
Marie Rose, Fresh Lemon	

Kaviari Caviar	
Crumpets, Crisp Russet Potatoes, Crème Fraîche	
Beluga (20g)	360
Kristal (30g)	220
Transmontanus (30g/10g)	180/70

Platters

Cold Seafood Platter	330 full / 175 half
Moreton Bay Bug, Abrolhos Island Scallops, QLD Prawns, Pacific and Rock Oysters, Port Arlington Mussels, Kingfish and Salmon Sashimi, Salmon Roe	
Hot Seafood Platter	350 full / 190 half
Moreton Bay Bug, QLD Prawns, Abrolhos Island Scallops, Pacific and Rock Oysters, Tasmanian Abalone, Rock Flathead	

Small Dishes

Chargrilled Cobb Lane Baguette	15
Taramasalata, Bottarga	
Split Grilled Leader Prawns (two pieces)	38
Green Chilli Zhoug	
That’s Amore Burrata	27
Wandin Yallock Heirloom Tomatoes, XO Jam	
Seafood Crudo	36
Trout Roe, Pickled Daikon, Yuzu Ponzu	
Torched Ōra King Salmon	31
Salmon Roe, Avocado, Pickled Mandarin, Corn Aioli	
Spencer Gulf Kingfish	31
Green Chili, Cilantro, Pineapple Salsa, Verjus	
Moreton Bay Bug Roll	38
Marie Rose, Crispy Cos, Toasted Milk Bun	
Abrolhos Island Scallops (three pieces)	33
Roasted Potato, Wagyu Fat, Egg Yolk	
Chargrilled Fremantle Octopus	37
Spicy Romesco, Oregano, Olive Oil, Freshly Squeezed Lemon	
Tempura Soft Shell Crab	32
Nam Jim, Kaffir Kosho, Charred Lime	
Mayura Wagyu Beef Carpaccio	29
Charred Leeks, Parmesan, Bone Marrow and Pepita	
Homemade Prawn Spring Rolls (three pieces)	24
Abalone Hot Sauce, Cos Lettuce	
Brisbane Valley Quail	27
Chargrilled, Muhammara, Garlic Honey	
Cloudy Bay Clams and Portarlington Mussels	32
Marinière, Smoked Paprika, Crusty Bread	

Large Dishes	
Woodfired Baby Chicken	41
Zaalouk, Charred Lemon	
O’Connor Angus Beef Cheek	42
Pomme Purée, Pickled Radish, Crispy Kale, Jus	
Moreton Bay Bug Spaghetтини	55
Chili, Garlic, Parsley	
Veal Ragu Rigatoni	39
Aged Parmesan, Lemon Thyme Pangrattato	
Wild Mushroom Risotto	42
Celeriac, Black Truffle	
NZ Baby Red Snapper (Average 800g)	MP
Deep Fried, Steamed Rice, Herbs, Spicy Tamarind Sauce	

Atlantic Fish and Chips	
<i>Homemade Tartare, Mushy Peas, Vinegar Salt, Beer Battered Fat Chips</i>	
<i>Select Your Fish</i>	
Aquna Murray Cod (160g), Griffith, NSW	45
Flathead (160g), Lakes Entrance, VIC	47
King George Whiting (Average 150g), Corner Inlet, VIC	MP

From the Wood Fire Grill

FROM THE SEA	
Flounder, Yellow Belly, NZ (Average 700g)	MP
Dill, Lemon, Caper, Brown Butter	
Crayfish, WA (Half or Whole)	MP
Garlic Parsley Butter, Lemon	
Fillets	
<i>Served with Shaved Zucchini and Herb Salad, Alto Lemon Olive Oil</i>	
King George Whiting (Average 150g), Corner Inlet, VIC	MP
Collinson Coral Trout (180g), Bowen, QLD	67
Humpty Doo Barramundi (160g), NT	42
John Dory, Lakes Entrance (160g), VIC	48

FROM THE LAND	
Angus Cuts	
Southern Ranges, Grass Fed, MB4+, VIC	
Scotch Fillet (300g)	69
Striploin (200g)	54
Eye Fillet (220g)	69
O’Connor, Grain Fed MB2+, Gippsland, VIC	
Striploin Bone In (450g)	82
The Vintage Beef Co, Grass Fed, Galiciana MB3+, TAS	
Ribeye Bone In (Average 1kg)	21 / 100g

Wagyu Cuts	
Mayura Station, Limestone Coast, SA	
Bavette, Signature Series (250g)	74
T-Bone, Gold Label, 21 Days Dry Aged (1.5kg)	420
Westholme, QLD	
Scotch Fillet “Gourmet” MB5 (300g)	129
Sher, VIC	
Ribeye Bone In, Black Label, MB9+, 21 Days Dry Aged (Average 1kg)	28 / 100g
Eye Fillet, MB8 (200g)	86

Other Cuts	
Gundagai, NSW	
Lamb Rack, GLQ 5+ (350g)	69

Sauces and Butters	
<i>One Sauce or Butter Per Steak</i>	
Additional Sauce	4 ea
Beef Jus	
Wild Mushroom	
Bordelaise	
Béarnaise	
Additional Butter	3 ea
Lobster	
Truffle	
Garlic Parsley	

Sides

Baby Cos Salad	16
White Anchovy Vinaigrette, Aged Comté	
Beer Battered Chips	13
Cajun Salt	
Dutch Cream Potato Mash	18
Roast Potatoes	19
Tallow, Lemon Thyme	
Kipfler Potato Salad	16
Grain Mustard, Chives	
Cauliflower Gratin	19
Pecorino	
Mac and Cheese	21
Charred Broccolini	16
Toum, Sumac	
Charred Heirloom Carrots	17
Vivian’s Honey, Salsa Verde, Dukkah	
Sauteed ‘Mushroom People’ Mushrooms	22
Shallots, Riesling, Chervil	
Sauteed Baby Spinach	16
Crème Fraîche	

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.