

A close-up photograph of two crabs resting on a bed of crushed ice. The crabs have dark, mottled brown and black carapaces. Their legs are a vibrant blue with darker blue and purple markings. The ice is white and translucent, with some water droplets visible. The text "ocean to plate" is overlaid in a white, lowercase, serif font.

ocean to plate

neptune

THE ATLANTIC

neptune menu

three course menu

\$130 per person

SHARED ENTRÉES

Chargrilled Fremantle Octopus

Spicy Romesco, Oregano, Olive Oil, Freshly Squeezed Lemon

Mayura Wagyu Beef Carpaccio

Charred Leeks, Parmesan, Bone Marrow and Pepita Vinaigrette

That's Amore Burrata

Wandin Yallock Heirloom Tomatoes, Veg XO

Split Grilled King Prawns

Green Chilli Zhoug, Charred Lime

CHOICE OF MAIN

Baby Chicken

Zaalouk, Charred Lemon

Humpty Doo Barramundi

Zucchini Salad, Tomato Velouté

Southern Ranges Striploin, Grass Fed, MB4+

Roasted Garlic, Beef Jus

Wild Mushroom Risotto

Celeriac, Black Truffle

SHARED SIDES

Baby Cos Salad

White Anchovy Vinaigrette, Aged Comté

Beer Battered Chips

Cajun Salt

CHOICE OF DESSERT

"Snickers Bar" Parfait

Cacao Barry Tanzanie Chocolate, Roasted Peanuts, Salted Caramel

Warm Cinnamon Apple

Caramalised Puff Pastry, Vanilla, Calvados

fisherman's notes

These menus have been hand selected by our team of talented chefs. Please note the attached menus are current at the date of receipt but 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.

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 handle known allergens.

THE ATLANTIC



ocean to plate

triton

THE ATLANTIC

triton menu

four course menu

\$145 per person

SHARED STARTERS

Chargrilled Cobb Lane Baguette

Taramasalata, Bottarga

Pacific Oysters Three Ways

Natural, Kilpatrick, Steamed

SHARED ENTRÉES

Chargrilled Fremantle Octopus

Spicy Romesco, Oregano, Olive Oil, Freshly Squeezed Lemon

Mayura Wagyu Beef Carpaccio

Charred Leeks, Parmesan, Bone Marrow and Pepita Vinaigrette

That's Amore Burrata

Wandin Yallock Heirloom Tomatoes, Veg XO

Split Grilled King Prawns

Green Chilli Zhoug, Charred Lime

CHOICE OF MAIN

Baby Chicken

Zaalouk, Charred Lemon

Humpty Doo Barramundi

Zucchini Salad, Tomato Velouté

Southern Ranges Striploin, Grass Fed, MB4+

Roasted Garlic, Beef Jus

Wild Mushroom Risotto

Celeriac, Black Truffle

SHARED SIDES

Baby Cos Salad

White Anchovy Vinaigrette, Aged Comté

Beer Battered Chips

Cajun Salt

CHOICE OF DESSERT

"Snickers Bar" Parfait

Cacao Barry Tanzanie Chocolate, Roasted Peanuts, Salted Caramel

Warm Cinnamon Apple

Caramelised Puff Pastry, Vanilla, Calvados

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THE ATLANTIC

A large, cooked lobster is the central focus, resting on a metal plate surrounded by crushed ice. The lobster's body is a deep, mottled brown, while its claws and legs are a vibrant orange-red. The background is dark and textured, suggesting a rustic or industrial setting.

o c e a n t o p l a t e

s i r e n

THE ATLANTIC

s i r e n m e n u

four course menu

\$175 per person

SHARED STARTERS

Chargrilled Cobb Lane Baguette

Taramasalata, Bottarga

Pacific Oysters Three Ways

Natural with Antonius Caviar, Kilpatrick,
Steamed

SHARED ENTRÉES

Seafood Crudo

Trout Roe, Pickled Daikon, Yuzu Ponzu

Chargrilled Fremantle Octopus

Spicy Romesco, Oregano, Olive Oil, Freshly
Squeezed Lemon

Mayura Wagyu Beef Carpaccio

Charred Leeks, Parmesan, Bone Marrow and
Pepita Vinaigrette

Split Grilled King Prawns

Green Chilli Zhoug, Charred Lime

CHOICE OF MAIN

Moreton Bay Bug Spaghettini

Chili, Garlic, Parsley

Aquna Murray Cod

Zucchini Salad, Tomato Velouté

Southern Ranges Scotch Fillet, Grass Fed, MB4+

Roasted Garlic, Beef Jus

Veal Ragu Rigatoni

Aged Parmesan, Lemon Thyme Pangrattato

SHARED SIDES

Beer Battered Chips

Cajun Salt

select one

Baby Cos Salad

White Anchovy Vinaigrette, Aged Comté

Charred Heirloom Carrots

Vivians Honey, Salsa Verde, Dukkah

CHOICE OF DESSERT

“Snickers Bar” Parfait

Cacao Barry Tanzanie Chocolate, Roasted
Peanuts, Salted Caramel

Warm Cinnamon Apple

Caramelised Puff Pastry, Vanilla, Calvados

Artisanal Cheese Plate

Two Types of Cheese, Quince, Crackers,
Condiments

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THE ATLANTIC



o c e a n t o p l a t e

p o s e i d o n

THE ATLANTIC

poseidon menu

four course menu

\$255 per person

SHARED STARTERS

Antonius Oscietra Caviar

Crumpets, Crème Fraiche

Chargrilled Cobb Lane Baguette

Taramasalata, Bottarga

Pacific Plate Oysters Three Ways

Natural, Kilpatrick, Steamed

SHARED ENTRÉES

Seafood Crudo

Sea Urchin, Trout Roe, Pickled Daikon, Yuzu
Ponzu

Chargrilled Fremantle Octopus

Spicy Romesco, Oregano, Olive Oil, Freshly
Squeezed Lemon

Mayura Wagyu Beef Carpaccio

Charred Leeks, Parmesan, Bone Marrow and
Pepita Vinaigrette

Grilled Moreton Bay Bug

Garlic Butter, Charred Lemon

CHOICE OF MAIN

Lobster Spaghettoni

Chili, Garlic, Parsley

Coral Trout

Zucchini Salad, Tomato Velouté

Sher Wagyu Eye Fillet MB8

Roasted Garlic, Jus

Gundagai GLQ 5+ Lamb Rack

Roasted Garlic, Lamb Jus

SHARED SIDES

Baby Cos Salad

White Anchovy Vinaigrette, Aged Comté

Roast Potatoes

Tallow, Lemon Thyme

SHARED DESSERT

Bombe Alaska

Flambéed Gosling 151 Dark Rum

Artisanal Cheese Plate

Three Types of Cheese, Quince, Crackers,
Condiments

Petit Fours

fisherman's notes

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THE ATLANTIC



o c e a n t o p l a t e

d e l p h i n

THE ATLANTIC

d e l p h i n m e n u

available for groups of up to 12 guests

seven course set menu

\$275 per person

FIRST

Appellation Oysters and Kaviari Kristal

SECOND

Tuna Ribbons

Frozen Foie Gras, Golden Chicken Wing Ponzu

THIRD

Chilled QLD Prawn Carpaccio

Sea Urchin, Avocado, Pickled Mandarin, Salmon Roe

FOURTH

Chargrilled Fremantle Octopus

Spicy Romesco, Oregano, Lemon

FIFTH

Lobster Spaghettini

Garlic, Chili, Parsley

SIXTH

Sher Wagyu Eye Fillet MB8

Pomme Purée, Warrigal Greens, Sauce Bordelaise

SEVENTH

Bombe Alaska

Flambéed Gosling 151 Dark Rum

Petit Fours

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