



o c e a n t o p l a t e
c h r i s t m a s 2 0 2 5

THE ATLANTIC

christmas menu

lunch sittings 11.30am to 1.30pm or 2pm to 4pm | \$225 pp

dinner sittings from 6pm | \$175 pp

SHARED ENTRÉES

Abrolhos Island Scallops

XO Sauce, Potato Foam, Finger Lime and Salmon Roe

Tuna Crudo

Heirloom Tomato, Yuzu Ponzu, Crispy Shallots

Fremantle Octopus

Grilled, Kipfler Potatoes, Smoked Paprika and Brown Butter Hollandaise

Wagyu Beef Carpaccio

Egg Yolk, Charred Guindilla, Crispy Artichoke

MAIN

select one

Aquna Murray Cod

Braised Endive, Caramelized Grapes, Verjus, Crayfish Oil

Southern Ranges MB4+ Scotch Fillet

Charred Leeks, Peas, Umami Butter, Beef Jus

upgrade

Westholme Wagyu Gourmet

Cube Roll 9+ 300g

+ 60pp

Moreton Bay Bug Spaghettini

Chilli, Garlic, Parsley

Corn Risotto

Stracciatella, Roasted Baby Corn, Watercress

SHARED SIDES

Roast Pumpkin and Carrot Salad

Black Garlic Yoghurt, Honey Vinaigrette

Beer Battered Chips

Cajun Salt

DESSERT

select one

"Snickers Bar" Parfait

Cacao Barry Tanzanie Chocolate, Roasted Peanuts, Salted Caramel

Festive Wreath

Cassis Mousse, Blueberry, Milk Chocolate, Black Sesame

Steamed Christmas Pudding

Burnt Butter Ice Cream, Orange Anglaise

fisherman's notes

These menus have been hand selected by our team of talented chefs. Please note the menus 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. Public Holiday dining incurs a 15% surcharge. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

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menu upgrades

Speak to your server to upgrade during the dining experience

Bistro Oysters (Minimum Three Oysters Per Order)

Please Ask Your Waiter for Today's Estuaries, Inlets and Bays from Around Australia.

Natural 6ea

Alto Merlot Mignonette, Lemon

Kilpatrick 7ea

Kaiserfleisch

Mornay 7ea

Parmesan Cream

Caviar

Crumpets, Crisp Russet Potatoes, Crème Fraiche

Kaviar Kristal (30g) 190

Asteri Kaluga (50g) 240

Kaviar Transmontanus (10g) 70

Cold Seafood Platter

Full 330 / Half 175

Moreton Bay Bug, Abrolhos Island Scallops, QLD Prawns, Pacific and Rock Oysters, Portarlington Mussels, Kingfish and Salmon Sashimi, Salmon Roe

Grilled Western Australian Crayfish

MP

Garlic Butter, Baby Parsley, Lemon

Sher Wagyu Tomahawk

21 / 100g

Dry Aged, Lobster Butter, Red Wine Jus
(minimum weight applies)

Artisanal Cheese Plate

33

Three Types of Cheese, Honeycomb, Sourdough Crackers

Festive Petit Fours

14

Salted Caramel Crunch

15

need it now or take it and go

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children's menu

three course menu (available for ages 3 to 12 years)

lunch \$90pp | dinner \$70pp

ENTRÉE

select one

Veal Bolognese

Rigatoni, Parmesan

Seafood Alfredo

Penne, Parmesan

MAIN

select one

Striploin Steak

Chips and Gravy

Fish and Chips

Flathead, Chips, Tartare

Chicken Schnitzel

Chips and Gravy

DESSERT

select one

Mini "Snickers Bar" Parfait

Cacao Barry Tanzanie Chocolate, Roasted Peanuts, Salted Caramel

Selection of Ice Creams

Strawberry, Vanilla, Chocolate

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