



ocean to plate
new year's eve 2025

THE ATLANTIC

early sitting

5.30pm to 7.30pm or 6.00pm to 8.00pm | \$140pp

SHARED ENTRÉE

Abrolhos Island Scallop Crudo

Charred Fioretto, Purple Cauliflower
Puree, Verjus, Salmon Roe

Tuna Carpaccio

Anchovy Olive Oil, Capers, Bottarga,
Quail Egg

Gundagai Lamb Cutlet

Breaded, Fennel Slaw, Fennel Pollen Aioli

MAIN

select one

John Dory

Braised Endive, Caramelized Grapes,
Verjus, Crayfish Oil

Southern Ranges MB4+ Striploin

Charred Leeks, Peas, Umami Butter, Beef
Jus

upgrade

Westholme Wagyu Gourmet

Cube Roll 9+ 300g + 60pp

Moreton Bay Bug Spaghettoni

Chilli, Garlic, Parsley

Corn Risotto

Stracciatella, Roasted Baby Corn,
Watercress

SHARED SIDES

Cos Lettuce

Roasted Red Pepper Pesto

Beer Battered Chips

Cajun Salt

DESSERT

select one

"Snickers Bar" Parfait

Cacao Barry Tanzanie Chocolate,
Roasted Peanuts, Salted Caramel

Cocoa Mille-Feuille

Cocoa Puff, Vanilla, Burnt Caramel

Champagne & Gold

Champagne, Peach, Lemon, Meringue

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. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC

late sitting

8.30pm to late | \$205pp

CANAPÉS

Three Friends Abalone

Schnitzel, Worcestershire Aioli

Wagyu Tartare

Roasted Pineapple, Crumpet

SHARED ENTRÉE

Abrolhos Island Scallop Crudo

Charred Fioretto, Purple Cauliflower
Purée, Verjus, Salmon Roe

Tuna Carpaccio

Anchovy Olive Oil, Capers, Bottarga,
Quail Egg

Gundagai Lamb Cutlet

Breaded, Fennel Slaw, Fennel Pollen Aioli

Grilled QLD Prawn

Tamari, Finger Lime, Beurre Blanc

MAIN

select one

Aquna Murray Cod

Braised Endive, Caramelised 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

Cos Lettuce

Roasted Red Pepper Pesto

Beer Battered Chips

Cajun Salt

DESSERT

select one

“Snickers Bar” Parfait

Cacao Barry Tanzanie Chocolate,
Roasted Peanuts, Salted Caramel

Cocoa Mille-Feuille

Cocoa Puff, Vanilla, Burnt Caramel

Champagne & Gold

Champagne, Peach, Lemon, Meringue

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. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC

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 Fraîche

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

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. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC

children's menu

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

early sitting | \$65pp

late sitting | \$95pp

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

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. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC