

brunch club

every saturday and sunday, between 9am and 12pm

Spanner Crab Omelette 38

Lemon Crème Fraîche, Charred Avocado, Toasted Ciabatta

Eggs Royale 28

Poached Eggs, Smoked Salmon and Roe, Spinach, Hollandaise, Toasted Ciabatta

Eggs Your Way (2) 19

Fried / Scrambled / Poached, Toasted Sourdough

Organic Egg Omelette 25

Spanish Onion, Mushroom, Spinach, Comté Cheese, Toasted Sourdough

Shakshuka 34

Sujuk, Tomato, Avocado, Feta, Organic Eggs, Pita

Wagyu Carpaccio Toastie 21

Swiss Cheese, Hot Caper Mayo, Pickled Cabbage, Rocket, Ciabatta

Huon Smoked Salmon Bagel 23

Spanish Onion, Cucumber, Lemon Cream Cheese, Chives, Toasted "Baker Bleu" Poppy Seed Bagel

Wagyu Beef Breakfast Burger 29

Tomato, Lettuce, Cheddar, Fried Egg, Dijonnaise, Sesame Brioche Bun, Beer Battered Chips

Belgian Waffle 29

Buttermilk Fried Chicken, Soft Scrambled Eggs, Hot Honey

Brioche French Toast 20

Ricotta, Strawberries, Maple Syrup

The Atlantic Granola Bowl 19

Hung Greek Yoghurt, Berries, Vivian's Wild Honey

Fresh Fruit Salad Bowl 15

+ Add Coconut Yoghurt, Toasted Flaxseed, Mint 4

extras

Strawberry Jam / Raspberry Jam / Marmalade / 4

Vegemite / Del Boccia Butter Bell

Sourdough Toast / Ciabatta / Pita Bread / Baguette 3

Gluten-Free Bread 4

Organic Egg 5

Grilled / Fresh Tomato 5

Charred Avocado 7

Sujuk (Beef Sausage) 8

Smoked Salmon 9

Grilled Salmon 14

Organic Streaky Bacon 8

Beer Battered Chips 13

Baeri Caviar (3g) 20

Caviar

Crumpets, Crisp Russet Potatoes, Crème Fraîche

Asteri Kaluga (50g) 220

Kaviari Kristal (30g) 165

Antonius Oscietra (30g) 180

Kaviari Transmontanus (30g/10g) 135/70

kids

Toasties

Tomato and Cheese 9

Ham and Cheese 12

Waffle

Vanilla Ice Cream, Maple Syrup, Strawberries 14

Angus Beef Burger

Cheddar, Ketchup, Sesame Brioche Bun 14

*menu may contain traces of nuts and sesame.

Food Allergy and Intolerance Statement

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 handles known allergens.

drink

CHAMPAGNE

Perrier-Jouët 'Grand Brut'
Épernay, France

GLS 28

COCKTAIL

18

Bellini

Blanc De Blancs Sparkling Wine, Peach Purée

Mimosa

Blanc De Blancs Sparkling Wine, Orange Juice

Bloody Mary

Vodka, Tomato Juice, Lemon Juice, Sugar Syrup, Salt, Black pepper, Tabasco, Worcestershire, Olive

Mojito

Rum, Lime, Sugar Syrup, Mint, Soda Water

Apple Crumble

Vodka, Apple Liqueur, Apple Juice, Lemon Juice, Cinnamon Syrup

MOCKTAIL

10

Sober Strawberry

Watermelon Bash

BEER

Peroni

13

Corona

14

Stone & Wood

15

SUPER SMOOTHIE

14.5

Mango

Mango, Banana, Turmeric, Coconut Milk, Yoghurt, Honey

Berries

Mixed Berries, Apple, Coconut Milk, Yoghurt, Honey, Mint, Oats

Coffee

Double Espresso, Banana, Vanilla Syrup, Milk

Oreo

Oreo, Banana, Milk, Vanilla Syrup

SIMPLE JUICE

BTL 10

Glow Bright

Apple, Carrot, Ginger, Lemon, Tumeric

Superfood

Kiwifruit, Mango, Chlorella, Barley Grass, Wheat Grass, Prebiotics

Orange Juice

Apple Juice

COFFEE

5.5

Almond, Soy, Oat, Lactose Free

+1

Mocha

Flat White

Cappuccino

Latte

Long Black

Short Black

Macchiato

Piccolo

Chai Latte

Hot Chocolate

TEA

6

Green Tea

English Breakfast

Earl Grey

Peppermint

Chamomile

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.