

Small Bites

Minimum Two Pieces of Each11.5 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

Add Baeri Caviar (3g) to Your Bites+20

Chilled Seafood

Oysters		
Minimum Three Oysters Per Order		
Please Ask Your Waiter for Today's Estuaries, Inlets and Bays from Around Australia.		
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

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.

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

Platters

Cold Seafood Platter330 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 Platter350 full / 190 half
Moreton Bay Bug, QLD Prawns, Abrolhos Island Scallops, Pacific and Rock Oysters, Tasmanian Abalone, Rock Flathead

Small Dishes

Chargrilled Cobb Lane Baguette15
Taramasalata, Bottarga

Split Grilled Leader Prawns (two pieces)38
Green Chilli Zhoug

That’s Amore Burrata27
Wandin Yallock Heirloom Tomatoes, XO Jam

Seafood Crudo36
Trout Roe, Pickled Daikon, Yuzu Ponzu

Torched Ōra King Salmon31
Salmon Roe, Avocado, Pickled Mandarin, Corn Aioli

Spencer Gulf Kingfish31
Green Chili, Cilantro, Pineapple Salsa, Verjus

Moreton Bay Bug Roll38
Marie Rose, Crispy Cos, Toasted Milk Bun

Abrolhos Island Scallops (three pieces)33
Roasted Potato, Wagyu Fat, Egg Yolk

Chargrilled Fremantle Octopus37
Spicy Romesco, Oregano, Olive Oil, Freshly Squeezed Lemon

Tempura Soft Shell Crab32
Nam Jim, Kaffir Kosho, Charred Lime

Mayura Wagyu Beef Carpaccio29
Charred Leeks, Parmesan, Bone Marrow and Pepita

Homemade Prawn Spring Rolls (three pieces)24
Abalone Hot Sauce, Cos Lettuce

Brisbane Valley Quail27
Chargrilled, Muhammara, Garlic Honey

Cloudy Bay Clams and Portarlington Mussels32
Marinière, Smoked Paprika, Crusty Bread

Large Dishes

Woodfired Baby Chicken41
Zaalouk, Charred Lemon

O’Connor Angus Beef Cheek42
Pomme Purée, Pickled Radish, Crispy Kale, Jus

Moreton Bay Bug Spaghetтини55
Chili, Garlic, Parsley

Veal Ragu Rigatoni39
Aged Parmesan, Lemon Thyme Pangrattato

Wild Mushroom Risotto42
Celeriac, Black Truffle

NZ Baby Red Snapper (Average 800g)MP
Deep Fried, Steamed Rice, Herbs, Spicy Tamarind Sauce

Atlantic Fish and Chips		
Homemade Tartare, Mushy Peas, Vinegar Salt, Beer Battered Fat Chips		
Select Your Fish		
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
Served with Shaved Zucchini and Herb Salad, Alto Lemon Olive Oil

King George Whiting (Average 150g), Corner Inlet, VICMP
Collinson Coral Trout (180g), Bowen, QLD67
Humpty Doo Barramundi (160g), NT42
John Dory, Lakes Entrance (160g), VIC48

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, SAV
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

One Sauce or Butter Per Steak

Additional Sauce4 ea
Beef Jus
Wild Mushroom
Bordelaise
Béarnaise

Additional Butter3 ea
Lobster
Truffle
Garlic Parsley

Sides

Baby Cos Salad16
White Anchovy Vinaigrette, Aged Comté

Beer Battered Chips13
Cajun Salt

Dutch Cream Potato Mash18

Roast Potatoes19
Tallow, Lemon Thyme

Kipfler Potato Salad16
Grain Mustard, Chives

Cauliflower Gratin19
Pecorino

Mac and Cheese21

Charred Broccolini16
Toum, Sumac

Charred Heirloom Carrots17
Vivian’s Honey, Salsa Verde, Dukkah

Sauteed ‘Mushroom People’ Mushrooms22
Shallots, Riesling, Chervil

Sauteed Baby Spinach16
Crème Fraîche