

A top-down photograph of two large, orange-brown crabs resting on a thick layer of crushed, translucent ice. The crabs are positioned one above the other, with their heads and legs partially obscured by the ice. The background is a dark, wet surface, possibly a rock or pavement, with some water droplets visible. The overall lighting is dramatic, highlighting the texture of the crabs' shells and the crystalline structure of the ice.

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v a l e n t i n e ' s d a y 2 0 2 6

THE ATLANTIC

valentine's day

three course menu

dinner \$165 per person

CANAPÉ

Hervey Bay Scallop Crudo
Cherry Blossom, Baby Radish

SHARED ENTRÉE

Red Snapper Ceviche
Coconut Tiger's Milk, Davidson Plum, Pineapple Salsa

Portarlington Mussels
Whipped Feta, XO, Flatbread

Quail Ballotine
Black Truffles, Pioppino Mushrooms, Lemon Thyme, Jus

MAIN

select one

Aquna Murray Cod
Heirloom Tomatoes, Capers, Red Pepper Pumpkin Pesto

Southern Ranges Scotch Fillet
Lion's Mane Mushroom, Pommes Purée, Sauce Bordelaise

upgrade

Westholme Wagyu Gourmet Cube Roll (300g)

+ 60pp

Ricotta and Pecorino Agnolotti
Yellow Tomato Passata, Toasted Buckwheat, Sage Brown Butter

Moreton Bay Bug Spaghettini
Chilli, Garlic, Parsley

SHARED SIDES

Mixed Leaf Salad
Shaved Pear, White Balsamic, Sunflower Seeds

Beer Battered Chips
Cajun Salt

DESSERT

select one

"Snickers Bar" Parfait
Cacao Barry Tanzanie Chocolate, Roasted Peanuts, Salted Caramel

Champagne and Gold
Champagne, Peach, Lemon, Meringue

Cassis Aux Lait
Cassis Mousse, Blueberries, Milk Chocolate, Black Sesame

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.

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 at time of booking.

THE ATLANTIC

menu upgrades

add to the celebration with something special.

Bistro Oysters (Minimum Three Oysters Per Order)

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

Natural 6ea
Alto Merlot Mignonette, Lemon

Kilpatrick 7ea
Kaiserfleisch

Mornay 7ea
Parmesan Cream

Caviar 9ea
Chives

Caviar
Crumpets, Crisp Russet Potatoes, Crème Fraiche

Kaviari Kristal (30g) 165

Asteri Kaluga (50g) 220

Kaviari Transmontanus (10g) 70

Cold Seafood Platter 330 Full / 175 Half

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

Grilled Western Australian Crayfish MP

Garlic Butter, Baby Parsley, Lemon

Petit Fours 14

Salted Caramel Crunch 15

Need it now or take it and go.

Pre-Order Only (Payment at Time of Booking)

Menu Upgrade

Chilled Western Australian Crayfish (1kg) 290

Marie Rose, Yuzu Crème Fraiche, Nam Jim, Cos

Gifts

Single-Stem Red Rose paired with a Card 15

Ten Classic Red Roses with a Takeaway Salted Caramel Crunch 120

Bottle of NV Moët & Chandon 'Imperial' Brut 150

Single-Stem Red Rose, Takeaway Salted Caramel Crunch, and a Bottle of NV Moët & Chandon 'Impérial' Brut 180

Please note, pre-orders must be placed by 5pm Friday 13 February.

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