

A close-up photograph of two lobsters resting on a bed of crushed ice. The lobsters are a vibrant orange color, with their shells showing a textured, spiny pattern. Their claws are slightly spread, and they are positioned in a way that suggests a romantic pairing. The ice is bright white and glistening, contrasting with the dark, moody background.

ocean to plate

valentine's day 2026

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

Alto Merlot Mignonette, Lemon

6ea

Kilpatrick

Kaiserfleisch

7ea

Mornay

Parmesan Cream

7ea

Caviar

Chives

9ea

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, Portarlington 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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