

A close-up photograph of a bouquet of tulips. The flowers are in various stages of bloom, with colors ranging from bright yellow to deep orange. The green leaves are visible, adding contrast to the warm tones of the petals. The text is overlaid in a white, serif font.

m o t h e r ' s d a y

m e n u

THE ATLANTIC

mother's day menu

three course menu

lunch \$140 per person

SHARED ENTRÉE

Chargrilled Fremantle Octopus

Spicy Romesco, Oregano, Olive Oil, Freshly Squeezed Lemon

Mayura Wagyu Beef Carpaccio

Charred Leeks, Parmesan, Bone Marrow & Pepita Vinaigrette

That's Amore Burrata

Wandin Yallock Heirloom Tomatoes, XO

Split Grilled King Prawns

Green Chilli Zhoug, Charred Lime

MAIN

select one

Baby Chicken

Zaalouk, Charred Lemon

Aquna Murray Cod

Zucchini Salad, Tomato Velouté

Moreton Bay Bug Spaghettoni

Chilli, Garlic, Parsley

O'Connor MB5+ Scotch Fillet

Roasted Garlic, Beef Jus

upgrade

Westholme Wagyu Gourmet Cube Roll 9+ (300g)

+ 60pp

SHARED SIDES

Baby Cos Salad

White Anchovy Vinaigrette, Aged Comté

Beer Battered Chips

Cajun Salt

DESSERT

select one

"Snickers Bar" Parfait

Cacao Barry Tanzanie Chocolate, Roasted Peanuts, Salted Caramel

Warm Cinnamon Apple

Caramelised Puff Pastry, Vanilla, Calvados

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

m o t h e r ' s d a y m e n u

children's menu

lunch \$55 per child

ENTRÉES

select one

Veal Bolognese

Rigatoni, Parmesan

Seafood Alfredo

Penne, Parmesan

MAINS

select one

Striploin Steak

Chips and Gravy

Fish and Chips

Flathead, Chips, Tartare

Chicken Schnitzel

Chips and Gravy

DESSERTS

select one

Mini "Snickers Bar" Parfait

Cacao Barry Tanzanie Chocolate, Roasted Peanuts, Salted Caramel

Selection of Ice Creams

Strawberry, Vanilla, Chocolate

**Please note, children's menu is available for ages 3 to 12 years*

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THE ATLANTIC

m o t h e r ' s d a y u p g r a d e s

add to the celebration with something special.

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

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

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