

# THE ATLANTIC

*t h e f i n a l s e r v i c e*

*m e n u*

26 MAY 2026

# the final service menu

TUESDAY 26 MAY

The Final Service Dinner

\$325pp

The Final Service Dinner + Champagne and Canapé Hour Prelude

\$375pp

Guests are invited to begin the evening with a Champagne & Canapé Hour from 6.30pm to 7.30pm, before being seated for The Final Service, or to join us directly for the dining experience.

## CHAMPAGNE & CANAPÉ HOUR

### Mayura Wagyu Bresaola

Croquette, Pecorino, Horseradish

### Tuna Tartare

Foie Gras, Buckwheat Crumpet

### Yuritta Anchovy Toast

Tarama, Brioche, Chives

### Spanner Crab Tart

Celeriac, Calamansi, Cos

Served alongside flowing Champagne

## THE FINAL SERVICE MENU

### FIRST COURSE

#### Cold Seafood Selection

King Prawn, Tasmanian Scallop, Cloudy Bay Clam, Portarlington Mussel, King Ora Salmon, Spencer Gulf Kingfish, Rock and Pacific Oyster served with Condiments, Charred Lemon

### SECOND COURSE

#### Moreton Bay Bug Spaghetini

Chilli, Garlic, Parsley

### THIRD COURSE

*from the grill*

#### QLD coral trout

Zucchini, Herb Salad, Tomato Velouté

#### Sher Wagyu Scotch Fillet

Roasted Garlic, Bordelaise

#### Charred Carrots

Vivian's Honey, Salsa Verde, Dukkah

#### Beer Battered Chips

Cajun Salt

### FOURTH COURSE

#### "Snickers Bar" Parfait

Cacao Barry Tanzanie Chocolate, Roasted Peanuts, Salted Caramel

### TO TAKE HOME

A parting gift of our signature Salted Caramel Crunch and Atlantic At Home Cookbook

## 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).

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