

## chilled seafood

### Oysters

*please ask your server for today's estuaries, inlets and bays from around Australia*

Natural 3.50ea  
Kilpatrick 4.50ea  
*minimum of 3 oysters per order*

The Atlantic Seafood Platter (serves two) 230  
moreton bay bugs, prawns, mussels, clams, oysters

Peeled King Prawns (QLD) (two pieces) 24  
marie rose, fresh lemon

Whole XL Moreton Bay Bug 32  
marie rose, fresh lemon

### Caviar

*served with buckwheat blinis, crème fraîche*

yarra valley virgin salmon caviar (30g) 88  
black pearl siberian caviar (10g) 88  
white sterling sturgeon caviar (10g) 92

## fish filets

*simply prepared, sustainably sourced*

Roasted Ora King Salmon (NZ) 39  
with nori tsukudani

Pan Fried John Dory (Eden) 48  
with olive tapenade

Steamed King George Whiting (Corner Inlet) 45  
with gremolata

Wood Fire Grilled Barramundi (Humpty Doo) 39  
with romesco sauce

## captain's menu \$75 pp

*designed for the whole table to share*

Chargrilled Cobb Lane Baguette  
olive, parmesan dip

Raw Hiramasa Kingfish  
chilli, lemon, olive oil

Wagyu Beef Croquette  
salsa verde

Whole Baby Snapper OR Southern Rangers Scotch Fillet MS4+ 300g  
served with chips and garden leaf salad

Mini 'Snickers Bar' Parfait  
valrhona chocolate, roasted peanuts, salted caramel

## small dishes

Raw Hiramasa Kingfish 27  
chilli, lemon, olive oil

Chef's Sashimi Selection 32  
yellowfin tuna, ora salmon and hiramasa kingfish

Chargrilled Cobb Lane Baguette 11  
olive, parmesan dip

Olasagasti Anchovy (two pieces) 16  
roasted peppers, chilli crostini

Shaved David Blackmore Marble Score 9+ Bresaola 26  
yuzu goat curd, watercress, pickled shallot

Split Grilled Leader Prawn 19ea  
chilli Jam

Tempura Soft Shell Crab 28  
jalapeno ponzu sauce

Wagyu Beef Croquette (two pieces) 14  
salsa verde

Chargrilled & Marinated Octopus 31  
taramasalata, guindillas, olives

Grilled Asparagus 25  
smoky baba ganoush, dragoncello salsa

Goolwa Pipis 34  
green peppercorn, chilli, coconut cream

## pasta & risotto

Spaghetti Alle Vongole 32/42  
goolwa vongole, garlic, chilli, olive oil

King Prawn Risotto 34/44  
tomato, basil

Moreton Bay Bug Spaghettoni 37/47  
olive oil, garlic, chilli, parsley

Fresh Wakame Risoni 21/31  
miso, celeriac, ginger

### 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.

Public holiday dining will incur a 10% surcharge.

## large dishes

The Atlantic Fish & Chips 37  
beer battered, tartar sauce

Roasted Baby Snapper 52  
garlic oregano dressing, lemon

Wood Fire Grilled Whole John Dory 49  
garlic oregano dressing, lemon

Wood Fire Grilled Crayfish (WA) MP  
garlic butter, garden leaf salad

Chicken Cotoletta 36  
parmesan herb crumb, crispy potato, house salad

Southern Rangers Scotch Fillet MS4+ 300g 59  
butter confit garlic, red wine jus

Sher Wagyu T-Bone MS9+ 1.2kg 360  
roasted shallot, salsa verde, red wine jus  
*serve with green bean and chips*

## sides

Radicchio Salad 14  
roasted pear, candied walnut

Green Beans 14  
herb dressing, almond cream

Steamed Baby Potatoes 14  
swedish mustard dressing

Charred Zucchini Salad 14  
pine nuts, currants, mint

Chips 13  
house-made cajun seasoning

In line with the government regulations, we require that all guests register their details to assist with contact tracing.

Scan QR code



Or type this into your web browser to be taken to a secure form

<https://registerdetails.com/R9K>