

small bites

minimum two pieces each

Aylesbury Duck Leg Croquette 8.50 / piece
smoked paprika aioli, aged manchego cheese

Conservas Angelachu Anchovy Toast 9 / piece
peperonata, dark rye

Ama Ebi Shrimp 10.50 / piece
betel leaf, kaffir lime, chili, coconut, pie tee

Spanner Crab Tart 10.50 / piece
celeriac, calamansi, cos

add 3g baeri caviar to your bites 20

chilled seafood

Oysters

minimum three oysters per order

please ask your waiter for today's estuaries, inlets and bays from around Australia.

Bistro (Small Size)	\$5.5 / piece \$61 / dozen
Plate (Large Size)	\$7.5 / piece \$84 / dozen

Natural

merlot mignonette, lemon

Kilpatrick +\$1 / oyster
kaiserfleisch

Steamed +\$1 / oyster
chicken shoyu, brown butter, chives

Bistro Oysters and 3g Caviar 55 / ½ dozen

Whole XL Moreton Bay Bug 400g 62
yuzu crème fraîche, fresh lemon

QLD King Prawns (four pieces) 52
marie rose, fresh lemon

kaviari caviar

crumpets, crisp russet potatoes, crème fraîche

Beluga 20g 360

Kristal 30g 220

Oscietra 20g 145

Transmontanus 30g / 10g 180/70

platters

serves two

Cold Seafood Platter 320
moreton bay bug, QLD king prawns, portarlington mussels, cloudy bay diamond clams, pacific and rock oysters

Hot Seafood Platter 340
half WA crayfish, QLD king prawns, abrolhos island scallops, pacific oysters, king george whiting

small dishes

Chargrilled Cobb Lane Baguette 15
taramasalata, bottarga

Split Grilled Leader Prawns (two pieces) 38
green chilli zhoug

That's Amore Burrata 27
wandin yallock heirloom tomatoes, xo jam

Torched Ōra King Salmon 29
cucumber, sunrise lime, sorrel, salmon roe

Spencer Gulf Kingfish 29
garlic shoots, radish, buttermilk and sakura dressing

Moreton Bay Bug Roll 34
marie rose, crispy cos, toasted milk bun

Abrolhos Island Scallops (three pieces) 33
roasted potato, wagyu fat, egg yolk

Chargrilled Fremantle Octopus 37
spicy romesco, oregano, olive oil, freshly squeezed lemon

Tempura Soft Shell Crab 32
nam jim, kaffir kosho, charred lime

Mayura Wagyu Beef Carpaccio 29
truffle emulsion, caperberries, gordal olives, endives

Homemade Prawn Spring Rolls (three pieces) 24
abalone hot sauce, cos lettuce

Brisbane Valley Quail 24
chargrilled, corn and feta crema, saltbush

pasta and risotto

Signature Moreton Bay Bug Spaghettoni 59
chili, garlic, parsley

Veal Ragu Rigatoni 42
aged parmesan, lemon thyme pangrattato

Wild Mushroom Risotto 42
celeriac, black truffle

Tiger Prawn Risotto 48
tomato sugo, bottarga, parmesan

from the land

cooked over the woodfired grill

ANGUS CUTS

Southern Ranges, Grass Fed, MB4+, VIC
Scotch Fillet 300g 72
Striploin 250g 64

O'Connor, Free Range Grain Fed MB2+, Gippsland, VIC
Eye Fillet 220g 62

Collinson & Co, Grass Fed MB3+, SA
Striploin Bone In 450g 82
Tomahawk (min 1.2kg) 27 / 100g

The Vintage Beef Co, Grass Fed, Galiciana MB3+, TAS
Ribeye Bone In (min 1kg) 25 / 100g

WAGYU CUTS

Mayura Station, Limestone Coast, SA
Bavette, Signature Series 250g 74
T-Bone, Gold Label, 21 Days Dry Aged 1.5kg 420

Westholme, QLD
Picanha MB7, 250g 76
Short Rib Bone In MB4 (min 800gm) 29 / 100g

Sher, VIC
Ribeye Bone In, Black Label, MB9+, 21 Days Dry Aged (min 800gm) 32 / 100g

OTHER CUTS

Thomas Farms, SA
Lamb Rack 350g 58

Wood Fired Baby Chicken 39
pickled cauliflower, mojo verde, black garlic romesco

SAUCES AND BUTTERS

one sauce / butter per steak

Beef Jus
Wild Mushroom Sauce
Bordelaise Sauce
Bearnaise

Lobster Butter
Truffle Butter

Additional Sauce 4

Additional Butter 3

from the sea

Whole Flounder MP
woodfire grilled, dill, lemon, caper, brown butter

Aquna Murray Cod 350g 74
woodfire grilled, red pepper salsa, cod roe

Western Australian Crayfish (Half or Whole) MP
woodfire grilled, garlic parsley butter, lemon

Humpty Doo Barramundi 46
woodfire grilled, baby leeks, sunflower seed and raisin gremolata, parsley cream

Corner Inlet King George Whiting 48
beer battered, celeriac remoulade, fat chips, saltbush vinegar salt

QLD Coral Trout 66
pan fried, fondant potatoes, brussel sprouts, fish jus

Lakes Entrance John Dory 48
meuniere, baby spinach, green goddess, mussel beurre blanc

NZ Baby Red Snapper MP
deep fried, steamed rice, herbs, spicy tamarind sauce

sides

Radichio Salad 17
persimmon vinaigrette, aged comte

Beer Battered Chips 13
cajun salt

Roasted Baby Carrots 19
pomegranate labneh, tabbouleh

Dutch Cream Potato Mash 18

Truffle Mac and Cheese 21

Charred Broccolini 15
chili oil, parmesan

Unearthed Co Mushrooms 22
shallots, riesling, chervil

THE ATLANTIC

  @theatlanticrest #oceantoplate

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. 10% surcharge applies on Sundays and 15% surcharge applies on public holidays.