

small bites

two pieces each

Milawa Duck and Smoked Paprika Croquette fermented romesco, aged manchego cheese	15
Yurrita Anchovy and Chicken Liver Toast	16
Ama Ebi Shrimp Tartare betel leaf, kaffir lime, fermented chili	18
<i>add baeri caviar to your bites</i>	18

chilled seafood

Oysters (min three oysters per order)

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

	standard/premium
natural, alto merlot mignonette, lemon kilpatrick, kaiserfleisch	5.5ea/7.5ea 6.5ea/8.5ea
steamed, chicken shoyu, brown butter, chives	6.5ea/8.5ea
Oysters and Caviar 1/2 doz	55
Kaviari Caviar <i>crumpets, crisp russet potatoes, crème fraiche</i>	
beluga 20g	360
kristal 30g	220
transmontanus 30g/10g	180/70
oscietra 20g	165
Whole XL Moreton Bay Bug 400g yuzu crème fraiche, fresh lemon	62
King Prawns (four pieces) marie rose, fresh lemon	52
Half WA Crayfish 500g prawn aioli, roasted sesame dressing, fresh lemon	MP

platters

Cold Seafood Platter (serves two) moreton bay bug, king prawns, portalington mussels, cloudy bay diamond clams, pacific and rock oysters	295
Hot Seafood Platter (serves two) half wa crayfish, king prawns, abrolhos island scallops, leeuwin coast akoya, king george whiting	305

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.

small dishes

Chargrilled Cobb Lane Baguette taramasalata, bottarga	15
Homemade Prawn Spring Roll (three pieces) abalone hot sauce	24
That's Amore Burrata grilled zucchini, alto olive oil	26
Milk Fed Veal Carpaccio rocket, parmesan, capers, crutons, aged white balsamic	29
Ōra King Salmon Tartare cucumber, sunrise lime, sorrel, salmon roe	29
Aged Spencer Gulf Kingfish charred avocado, sudachi gel, apple ponzu, rice crisp	29
Moreton Bay Bug Roll marie rose, crispy cos, grilled milk bun	34
Shellfish Bisque spanner crab, baeri caviar	32
Abrolhos Island Scallops (three pieces) roasted peanut puree, pomelo salad, hot mint	33
Chargrilled Fremantle Octopus spicy bunya nut romesco, oregano, olive oil, freshly squeezed lemon	36
Tempura Soft Shell Crab yuzu oyster mayo, furikake, lemon	32
Split Grilled Leader Prawn (two pieces) chilli jam	38

fish

Whole Flounder dill, lemon, caper, brown butter	MP
Humpty Doo Barramundi woodfired, baby leeks, pinenut and raisin gremolata, parsley cream	46
Cook Strait Blue Eye crispy scales, peperonata, clams, saffron bouillabaisse	49
Corner Inlet King George Whiting beer battered, celeriac remoulade, fat chips, saltbush vinegar salt	49
Aquna Murray Cod woodfired, kohlrabi, edamame, sake beurre blanc	57
QLD Coral Trout pan fried, fondant potatoes, brussel sprouts, fish jus	63

meat

Woodfired Baby Chicken harissa, pickled onions, coriander and garlic yoghurt	39
Thomas Farms Lamb Rack roasted garlic, lamb jus	48
Southern Rangers Scotch Fillet MS4+ 300g roasted garlic, red wine jus	59
1000 Guineas Eye Fillet 220g roasted garlic, red wine jus	59
Mayura Signature Wagyu Bavette 250g garlic parsley butter, red wine jus	74

captain's lunch menu

Enjoy a two course lunch for 55pp
or a three course lunch for 65pp

Available every Tuesday to Friday

pasta

Wild Mushroom Risotto celeriac, black truffle	38
Calamari Spaghetti squid ink, chilli, garlic, crème fraiche, parsley pangratatto	42
Tiger Prawn Risotto tomato sugo, bottarga, parmesan	44
Moreton Bay Bug Spaghettini chilli, garlic, parsley	59

larger dishes

cooked over woodfire and served with two sides

Western Australian Crayfish garlic butter, saltbush, lemon	MP
Butterflied Fish Head and Collar koji butter, sea succulents, nori	75/500g
Sher Wagyu Ribeye Bone In 9+ 21 day dry aged, red wine jus, lobster butter	290/kg
Mayura Wagyu Gold T-Bone 1.5kg 21 day dry aged, red wine jus, truffle butter	420

we prepare with care, please allow 45 minutes for larger dishes

sides

Beer Battered Chips cajun salt	13
Radicchio Salad fermented persimmon vinaigrette, aged comté	17
Dutch Cream Potato Mash	17
Roasted Baby Carrots pomegranate labneh, almond dukkah	18
Truffle Mac and Cheese	22

Celebration "Snickers Bar" Cake 165
(serves eight to twelve)

Speak to your server to order