



o c e a n t o p l a t e

THE ATLANTIC
MELBOURNE

o n i c e .

The Atlantic Seafood Platter - for two or four
Moreton Bay bugs, mussels, freshly shucked oysters,
diamond clams, peeled prawns, marron, crab
served with condiments **155pp**

Caviar Selection
served with crème fraîche, chives, blinis

Black Pearl Siberian Oscietra (10g) **88**

Yarra Valley Virgin Salmon Roe (30g) **68**

Black Pearl Siberian Oscietra (30g) **260**

Beluga (30g) **330**

Beluga (50g) **555**

Chilled Crayfish (Stanley, TAS) - half or whole
served with condiments - allow 30 minutes **MP**

Freshly Shucked Appellation Oysters
check with your waiter for today's estuaries served with shallot vinaigrette
Rock - natural **6**

add Beluga Caviar **18 ea**

add kilpatrick **1 ea**

Seasonal Market Fresh Crab **MP**
advised by your waiter - served with lemon

Prawns (QLD) - per piece, half kilo **8 / 68**
served with lemon

c o l d , r a w , s a s h i m i .

Hiramasa Kingfish **29**
nashi pear, ginger, pandanus vinegar

Yellowfin Tuna **33**
avocado, koji, yuzu crème fraîche

Ora King Salmon **28**
ponzu, sesame, daikon, salmon caviar

Tastes of the Ocean **42**
chef's daily selection

Cloudy Bay Diamond Clams **28**
lemon chive vinaigrette

Little Joe Beef Tartare **24**
fermented chilli, oyster crisp, fried shallot and garlic

e n t r é e .

Split Grilled Leader Prawns - 2pc **38**
chilli jam and lime
nduja butter

Pan Fried Abrolhos Island Scallops **33**
almond gazpacho, salted grapes, nasturtium

King Prawn Salad **38**
baby iceberg, avocado, yoghurt tartar, croutons

Shaved David Blackmore Marble Score 9+ Bresaola **28**
fresh figs, manchego, herb crostini

Wood Fire Grilled Octopus **37**
chickpeas, chorizo, lemon, oregano

Marinated Heirloom Tomatoes **26**
buffalo mozzarella, garlic oil

m a i n .

The Atlantic Beer Battered Fish and Chips **43**
chips, lemon, tartar sauce

Pan Seared Ora King Salmon **54**
preserved lemon, horseradish, king prawns

Roasted Hiramasa Kingfish **49**
fennel, green olive, white anchovy, lovage emulsion

John Dory Fillet **54**
tomato, calamari, ink farfalle, capers

Whole Corner Inlet Flounder **44**
peppers, capers, brown butter

Moreton Bay Bug Spaghetti **36 / 49**
olive oil, garlic, chilli, parsley

Pan Fried Gnocchi **28 / 38**
shaved zucchini, whipped ricotta, pine nuts

Roasted Corn Fed Duck **52**
macadamia, leeks, pickled plums

Sher Wagyu Cube Roll Score 9+ **85**
rolled potato, shiitake, pickled onion

t a s t i n g m e n u .

6 Course Menu designed by Executive Chef, Nick Mahlook 165pp
Wine Match Available - Sunday to Thursday, lunch and dinner.
designed for the whole table to enjoy, minimum of two guests,

f r o m t h e w o o d f i r e g r i l l .

Fish Fillet (NT) **42**
Humpty Doo Barramundi
served with fermented chilli dressing

Whole Fish - for one **MP**
advised by your waiter
served with garlic and oregano dressing

Large Whole Fish - for two **MP**
advised by your waiter

Live Crayfish (Stanley, TAS) - half or whole **MP**
anchovy and tarragon butter, garden leaves

Live Marron (Donnybrook, WA) - whole (350g) **\$140ea**
anchovy and tarragon butter

300g Little Joe Scotch Fillet Marble Score 4 pasture fed **65**

220g Eye Fillet Marble Score 2+ pasture fed **57**

Locally sourced grass fed beef served with chimichurri butter, red wine jus

s i d e s .

Garden Leaf Salad **12**
shallot and chive dressing

Green Freekeh Salad **15**
greens, almonds, smoked goats curd

Green Beans **16**
fetta, hazelnuts, mint

Tomato & Cucumber Salad **16**
olives, Galotyri curd, red onion

Shaved Zucchini & Squash **17**
stracciatella, chilli, garlic, mint, peas

Broccolini **17**
whipped roe, bottarga

Chips **12**
herb salt

Steamed Baby Potatoes **14**
Swedish mustard, chives

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.