

THE ATLANTIC

OCEAN TO PLATE

Donovan Cooke

“LET me tell you about Donovan Cooke.

It was a day way, way back in 1991 and the setting was Harveys, my first restaurant, which sat beside Wandsworth Common, in London. Back then, you weren't taught how to conduct an interview. Jobs were awarded more on gut instinct, rather than CVs.

Donovan Cooke had two things going for him.

First, he had worked at the Waterside Inn, a renowned institution of gastronomy.

Second, he was blessed with a surname that was guaranteed to intrigue.

Could Donovan Cooke or not?

The 'interview' ended with the words, 'You've got the job. Let's see how it goes.'

My decision on that day remains one of the wisest moves of my career.

Our journey together led from Harveys to MPW the Hyde Park Hotel. It was the toughest period of my career and – six days a week for three years - Donovan was at my side, thank God.

I was desperately sad when Donovan said it was time to move on. Shortly after his departure, my restaurant won three Michelin stars. I remain indebted to the author of this book.

It took a Yorkshireman called Cook to discover Australia, but it has taken a Yorkshireman called Cooke to realize an incredibly special aspect of the country's gastronomy.”

Marco Pierre White

The Atlantic at Home cookbook

Now available to purchase (R.R.P \$49.95)

Fillet a fish? Prepare a salmon tartare? *The Atlantic at Home* is filled with tips and recipes, from The Atlantic restaurant's much-lauded executive chef Donovan Cooke.

Cooke is passionate about seafood and determined to help even the most reluctant seafood cook get into the kitchen and gain confidence handling seafood.

Profiles on seafood producers, lists of pantry staples and equipment lists, as well as an alternative seafood species chart, support the 70 recipes that the chef has amassed in his 30 years of cooking and prepares regularly in the award-winning restaurant.

Enquire today to have your copy personally signed by Donovan himself.

The Atlantic brings the Ocean to Plate philosophy to your lunch break
Available from Monday to Friday

Express Lunch Menu

ENTREE

choice of the following

Atlantic Prawn Cocktail

rockmelon, apple, soft boiled quail egg

Diamond Clam Chowder

corn, saffron, basil

Tempura Soft Shell Crab *

jalapeno, ponzu

Cos Lettuce Salad

marinated green olives, grilled king oyster mushroom,
garlic croutons, parmesan dressing

MAIN

choice of the following

The Atlantic Beer Battered Fish and Chips *

russet Burbank chips, lemon, tartar sauce

Wood Fire Grilled Barramundi Fillet

mixed leaf salad, lemon

250g Wood Fire Grilled Beef Sirloin

sea salt, olive oil, lemon

Spaghetti of Grilled Zucchini and Eggplant

red onion, basil, tomato, balsamic vinegar

SIDES

additional \$9 each

Radicchio Salad, fennel, pears, lemon olive oil dressing

Wood Fire Grilled Green Zucchini, garlic, shallot, goats curd, pine nuts

Thrice Cooked Russet Potatoes, rosemary, garlic, sea salt

DESSERT

choice of the following

Blueberry Cassonade

spiced blueberry compote, oatmeal crumble, candied ginger ice cream

Selection of Sorbet

Please see your waiter for today's selection

Cheese Selection

Australian and European varieties, olive bread

2 courses, \$45 per person

3 courses, \$55 per person

*** Dishes are inspired from *The Atlantic at Home* cookbook**

The Atlantic Express Lunch Menu is not valid with the complimentary valet parking lunch offer or on Public Holidays

All credit card payments will incur a 1.65% processing fee | Public Holiday Dining will incur a 10% Public Holiday surcharge 21

Donovan Cooke's

6 Course Tasting Menu

Sweet Garlic Royal and Warm Root Vegetable Salad
pickled Shimeji mushrooms, jicama,
roast baby turnip, pan fried swede, slow cooked carrots,
sweet potato chips, baby basil

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Pan Seared Hokkaido Scallops
black pudding, pickled roast cauliflower,
blueberry and juniper berry essence

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Crispy Skin Berkshire Pork Belly
red wine braised cabbage,
caramelised spiced apple, orange and mustard dressing

~

Olive Oil Confit Ora King Salmon
heirloom carrots and asparagus,
orange three ways, lemon verbena foam

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Madeira Braised Wagyu Beef Cheek
spiced creamy savoy cabbage,
roasted Jerusalem artichoke, caramelised baby onions,
crispy onion rings, madeira truffle jus

~

Blueberry Cassonade
spiced blueberry compote,
oatmeal crumble, candied ginger ice cream

\$140 per person

Please advise your waiter of any allergies prior to ordering

This menu is designed for the whole table to enjoy

Available before 2:00pm for lunch and 9:30pm for dinner

PRE-DINNER

OYSTERS

Freshly shucked to order for your enjoyment.

Individual oysters, *minimum of three per region* \$4.50 ea

Coffin Bay (SA)

a robust oyster with a great salty flavour produced by strong tidal movements

Pipeclay Lagoon (TAS)

plump with creamy white meat, consistently softer and highly flavoursome

Smoky Bay (SA)

medium salty characteristics with soft, creamy flavours

CRAYFISH

Crayfish Platter (Stanley, TAS) served chilled with condiments

Available half or whole Market Price

CAVIAR

Mallosal Superior Oscietra Caviar

blini, classic garnish

30g

Market Price

*rich, clean taste with a full creamy finish,
sustainable caviar with a deep brown to jet black hue with a medium-sized bead*

SPARKLING & CHAMPAGNE

Glass Bottle

2011 Petaluma 'Croser' Sparkling	Adelaide Hills, South Australia	\$18	\$79
NV Laurent-Perrier Brut	Tours-sur-Marne, France	\$30	\$165

PRE-DINNER COCKTAILS

Aperol Spritz

Aperol, sparkling wine, soda water \$20

Negroni

Tanqueray Gin, Campari, Antica Formula \$20

Old Fashion

Rye Bourbon, Orange Bitters, garnished with an orange peel \$24

ENTREES

COLD STARTERS

Chardonnay Marinated Hiramasa Kingfish	\$28
chopped shallots, coriander seeds, marinated grapes, seeded croutons, pink peppercorn, roasted hazelnuts, baby coriander	
Smoked Rainbow Trout	\$28
Dashi braised daikon, goat's curd, raspberry, beetroot, mint	
Salad of Crayfish	\$36
grilled king oyster mushrooms, artichoke, celeriac and apple, truffle essence	
Atlantic Seafood Cocktail *	\$33
crab meat, scallop, moreton bay bug, prawn, iceberg, rockmelon, apple, basil, soft boiled quail egg	
Sweet Garlic Royal and Warm Root Vegetable Salad	\$21
pickled Shimeji mushrooms, jicama, roast baby turnip, pan fried swede, slow cooked carrots, sweet potato chips, baby basil	

HOT STARTERS

Diamond Clam Chowder	\$26
corn, saffron, basil	
Garlic Tiger Prawns	\$30
garlic, olive oil, white wine, parsley, fried shallots	
Tempura Soft Shell Crab *	\$28
jalapeno, ponzu	
Moreton Bay Bug Spaghetti *	\$36 / 49
olive oil, garlic, chilli, parsley	
Wood Fired Grilled Quail	\$30
polenta galette, sautéed spinach, sherry red pepper and caper jus	
Pan Seared Hokkaido Scallops	\$30
black pudding, pickled roast cauliflower, blueberry and juniper berry essence	
Crispy Skin Berkshire Pork Belly	\$28
red wine braised cabbage, caramelised spiced apple, orange and mustard dressing	
Risotto of Mixed Mushrooms	\$25 / 33
chopped chive, winter truffle oil	

MAINS

TODAY'S CATCH

THE ATLANTIC SEAFOOD PLATTER

Includes half a cold crayfish, a selection of freshly sliced sashimi, freshly shucked oysters, whole prawns, crab legs, scallops in the half shell with lime aioli

Served chilled with condiments of

Thai dressing, dill and horseradish crème fraîche, cucumber salsa, soy sauce, red wine vinegar

Seafood Platter for Two | \$290.00

Seafood Platter for Four | \$580.00

CRAYFISH

Live Crayfish (Stanley, TAS) served wood fire grilled with lemon wedges

Available half or whole

Market Price

PREMIUM FISH SELECTIONS

FISH ON THE BONE

John Dory (Eden, NSW) small, silky flakes, delicate, sweet, white fleshed fish \$45

Tiger Flathead (Lakes Entrance, VIC) sweet, firm textured white fleshed fish \$42

Baby Snapper (Port Phillip Bay, VIC) delicate, soft textured, white fleshed fish \$45

King George Whiting (Port Franklin, VIC) subtle, delicate, white fleshed fish \$45

Whole fish available wood fire grilled, roasted or steamed, served with lemon wedges

Available upon request – olive oil, garlic, chilli and anchovy sauce

FISH FILLETS

The Atlantic Beer Battered Fish and Chips * \$38
russet Burbank chips, lemon, tartar sauce

Wood Fire Grilled Barramundi Fillet \$40
mixed leaf salad, lemon

Olive Oil Confit Ora King Salmon \$45
heirloom carrots and asparagus, orange three ways, lemon verbena foam

Steamed Baby Snapper Fillets \$45
herb emulsion, shellfish confit fennel, asparagus and peas, shellfish jus

Pan Fried Murray Cod \$45
seared scallops, walnut skordalia, roasted artichoke,
roasted baby leeks, black olive dust, mandarin gel

MAINS CONTINUED

FROM THE LAND

Spaghetti of Grilled Zucchini and Eggplant	\$25 / 33
red onion, basil, tomato, balsamic vinegar	
Pan Roasted Free Range Chicken Breast	\$39
provençal cake, white wine and confit tomato jus	
Slow Roasted Herb Crusted Lamb Loin	\$44
smoked eggplant, black olive, crushed kipfler potatoes, balsamic jus	
Madeira Braised Wagyu Beef Cheek	\$45
spiced creamy savoy cabbage, roasted Jerusalem artichoke, caramelised baby onions, crispy onion rings, madeira truffle jus	
300g Full Blood Black Angus Scotch Fillet	\$51
wood fire grilled, sea salt, olive oil, lemon	
250g John Dee Black Angus Beef Tenderloin	\$49
wood fire grilled, sea salt, olive oil, lemon	
250g Sher Wagyu F1 Sirloin Marble Score 9+	\$79
wood fire grilled, sea salt, olive oil, lemon	
<i>Sauce options available</i>	
Beurre de Paris	\$3 ea
Bordelaise	\$5 ea

SIDE DISHES

SALADS

Radicchio Salad fennel, pears, lemon olive oil dressing	\$12
Cos Lettuce Salad marinated green olives, grilled king oyster mushroom, garlic croutons, parmesan dressing	\$12
Mixed Young Leaf Salad cherry tomatoes, cucumber, witlof, French dressing	\$12
Frisée, Witlof and Apple Salad blue cheese, toasted walnuts, honey pepper dressing	\$12

VEGETABLES

Braised Savoy Cabbage duck fat carrots, confit chicken meat	\$12
Wood Fire Grilled Green Zucchini garlic, shallot, goats curd, pine nuts	\$12
Broccolini preserve lemon, fried capers, herb emulsion	\$12
Thrice Cooked Russet Potatoes rosemary, garlic, sea salt	\$12
Russet Burbank Chips	\$12
Mashed Bintje Potatoes butter, cream	

CHEESE

Sèvre-et-Belle Le Mini Chevrot , Goat's milk, soft	<i>Loire Valley, France</i>
Brillat-Savarin , Cow's milk, washed rind	<i>Normandy, France</i>
Bütschwil Dairy First König , Cow's milk, semi hard	<i>St. Gallen, Switzerland</i>
Hervé Mons Bleu , Cows' milk, blue vein	<i>Auvergne, France</i>
Single variety	\$15
Selection of 3 varieties, served with quince paste	\$36

DESSERT

Roast Pineapple Tart rum and mango jelly, pistachio praline, mango coulis, coconut sorbet	\$22
'Terrine' chocolate sponge, prune and chestnut compote, chestnut mousse, chocolate caramel mousse, prune and Armagnac ice cream	\$22
Champagne and Rhubarb Parfait melon salad, rhubarb compote, mint and watermelon foam	\$21
White Chocolate Panna Cotta caramelised cinnamon banana, passionfruit jelly, passionfruit and banana sorbet	\$22
Blueberry Cassonade spiced blueberry compote, oatmeal crumble, candied ginger ice cream	\$20
Selection of Sorbet	\$16
<i>Please see your waiter for today's selection</i>	

PETIT FOURS

Passionfruit and Chocolate Truffles	\$10
Raspberry and Pistachio Nougat	\$13

DESSERT COCKTAILS

Espresso Martini Wyborowa Vodka, Kahlua, Creme de Cacao, espresso	\$25
Chocolate Martini Wyborowa Vodka, Baileys, house made chocolate sauce	\$25
Lemon Tart Martini Lemoncello, Licor 43, Lemon Curd, Cream, Burnt Foam	\$25