



THE ATLANTIC

OCEAN TO PLATE

GROUP DINING AND
PRIVATE AREAS

THE ATLANTIC

OCEAN TO PLATE

SET MENU OPTIONS

2 COURSE MENU \$90*

individual guests selections from the following

Additional to Start – Freshly Shucked Oysters, served prior to Entrée; minimum 3 per person (\$4.50 ea)

Entrée

Atlantic Seafood Cocktail

crab meat, scallop, moreton bay bug, prawn, rockmelon, soft boiled quail egg

Tempura Soft Shell Crab

jalapeno, ponzu sauce

Crispy Skin Berkshire Pork Belly

red wine braised cabbage, caramelised spiced apple, orange and mustard dressing

Main

Olive Oil Confit Ora King Salmon

heirloom carrots and asparagus, orange three ways, lemon verbena foam

Wood Fire Grilled Barramundi Fillet

mixed leaf salad, lemon

Pan Roasted Free Range Chicken Breast

provençal cake, white wine and confit tomato jus

Additional Sides to Share, served with main course; Mixed leaf salad, Russet Burbank chips (\$10 pp)

Petit Fours

*menu is available for **Lunch Dining Only**, between September - December

THE ATLANTIC

OCEAN TO PLATE

SET MENU OPTIONS CONTINUED

3 COURSE MENU \$110

individual guests selections from the following

Entrée

Atlantic Seafood Cocktail

crab meat, scallop, moreton bay bug, prawn, rockmelon, soft boiled quail egg

Pan Seared Scallops

black pudding, pickled roast cauliflower, blueberry and juniper berry essence

Tempura Soft Shell Crab

jalapeno, ponzu sauce

Crispy Skin Berkshire Pork Belly

red wine braised cabbage, caramelised spiced apple, orange and mustard dressing

Main

Olive Oil Confit Ora King Salmon

heirloom carrots and asparagus, orange three ways, lemon verbena foam

Steamed Baby Snapper Fillets

confit fennel, asparagus, orange segments, orange zest, herb emulsion

Wood Fire Grilled Barramundi Fillet

mixed leaf salad, lemon

300g Wood Fire Grilled Black Angus Scotch Fillet

sea salt, olive oil, lemon

Additional Sauce, offered with beef main course; Beurre de Paris (\$3ea) or Bordelaise (\$5ea)

Additional Sides to Share, served with main course; Mixed leaf salad, Russet Burbank chips (\$10 pp)

Dessert

Blueberry Cassonade

spiced blueberry compote, oatmeal crumble, candied ginger ice cream

White Chocolate Panna Cotta

caramelised cinnamon banana, passionfruit jelly, passionfruit and banana sorbet

Cheese Platter

olive bread

Petit Fours

THE ATLANTIC

OCEAN TO PLATE

SET MENU OPTIONS CONTINUED

6 COURSE TASTING MENU \$140

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

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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

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

ADDITIONAL OPTIONS

in supplement of your chosen menu

To Start: Freshly Shucked Oysters, served on crushed ice <i>minimum 3 per guest</i>	\$4.50 ea
Sauces, offered with beef main course; Beurre de Paris or Bordelaise	\$3 - 5 ea
Sides to Share: served with main course; Mixed leaf salad, Russet Burbank chips	\$10 pp
Additional Cheese Course, Australian & European cheeses <i>prior to dessert</i>	\$24 pp
Matched Wines, sommeliers selection <i>available for degustation or tailored menus</i>	\$70 pp

THE ATLANTIC

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CELEBRATION CAKES

*For your special occasion, order one of our speciality cakes created in house,
to order by The Atlantic Pastry Team*

Sizes Available:

Cake Size	Serving Size
Small 12cm	2-4 guests
Medium 16cm	6-8 guests
Large 20cm	10-12 guests



Strawberry Baked Alaska

*Layers of strawberry & vanilla ice cream,
fresh strawberries soaked in brandy,
encased in a blow-torched meringue*

Small \$56

Medium \$108

Large \$162



Chocolate and Cherry Mousse Cake

*Dark chocolate sponge, kirsch macerated Griottine
cherries, candied Italian amarenata cherries,
milk chocolate mousse coated
with a dark chocolate ganache*

Small \$58

Medium \$112

Large \$168

Bring your own: Should you prefer to bring your own cake, please be aware we have a \$15.00 per person cakeage fee

Please note: Our pastry kitchen requires a minimum of 2 days notice, to place a cake order

THE ATLANTIC

OCEAN TO PLATE

CELEBRATION CAKES

*For your special occasion, tailored your desired celebration cake,
created to order by our Sister Company, The Mill and Bakery Docklands*



Flavours Available:

Cake Base	Accompanied By
Devils Chocolate	Chocolate Ganache
Red Velvet	Cream Cheese or Dark Chocolate Ganache
Vanilla Butter cake	Passionfruit or Raspberry Buttercream
Carrot Cake	Cheesecake Frosting
Orange and Almond Cake	Vanilla Buttercream

cost and sizes available upon further quotation



THE ATLANTIC

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PRE OR POST DINNER DRINKS

THE DEN

The Den is a celebration of the ritual of the great cocktail, the pleasure of great bar service and the sheer enjoyment of a great evening at the bar for Drinks and Canapés.



LOCATION

The Den is a nocturnal world of its own hidden in the basement of The Atlantic restaurant. For groups dining at The Atlantic, ask us to reserve your own reserved area for pre or post dinner drinks to start, or finish, your event in style.



LIVE ENTERTAINMENT

The Den on a Friday and Saturday evening hosts our resident DJ Mark Tabberner, originating from the UK, started off his trance DJ career with a residency at clubs in the U.K., Ibiza, and other places around Europe in the early '90s. He is well known to be one of the most positive influences of the Electro Culture, with his brilliant blend of lounge, progressive & electronic beats.



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EVENTS BEVERAGE LIST

WINE LIST

CHAMPAGNE

NV Laurent - Perrier Brut	
Tours Sur Marne, France	165
NV Billecart Salmon Reserve Brut	
Mareuil Sur Ay, France	175
NV Bollinger Special Cuvee	
Ay, France	230
2005 Bollinger 'La Grande Annee'	
Ay, France	420

SPARKLING

Side Wood 'Isabella' Rosé	
Adelaide Hills, South Australia.....	70
NV Petaluma Croser	
Adelaide Hills, Victoria	79
NV Jansz	
Pipers River, Tasmania	85

RIESLING

Grosset 'Polish Hill'	
Clare Valley, South Australia	145
Max Ferdinand Richter	
'Graacher Himmelreich' Riesling Kabinett	
Mosel, Germany	90
Crawford River	
Henty, Victoria	99

PINOT GRIS

Kooyong 'Beurrot' Pinot Gris	
Mornington Peninsula, Victoria	70
Josmeyer 'Le Fromenteau' Pinot Gris	
Alsace, France	115
Artigiano 'Vendemmia'	
Veneto, Italy.....	70

SAUVIGNON BLANC & SEMILLON

Sorrenberg Sauvignon Blanc/Semillon	
Beechworth, Victoria	85
Mahi Sauvignon Blanc	
Marlborough, New Zealand	75
Pascal Cotat 'Les Monts Damnes'	
Sancerre, Loire Valley, France	175

CHARDONNAY

Oakridge 'Over the Shoulder'	
Yarra Valley, Victoria	65
Bannockburn Chardonnay	
Geelong, Victoria	135
Shaw & Smith 'M3'	
Adelaide Hills, South Australia.....	99
Woodlands Chardonnay	
Margaret River, Western Australia	63

ROSÉ

Triennes 'Meditirraanee'	
Provence, France	60
Foster E Rocco Sangiovese Rose	
Heathcote, Victoria	68

The Atlantic's Full Wine List is available upon request

Our sommelier team can assist with these choices at any time. Please note that some wines and vintages are subject to availability.

July 2016

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EVENTS BEVERAGE LIST

WINE LIST CONTINUED

PINOT NOIR

Ten Minutes by Tractor '10 X' Pinot Noir	
Mornington Peninsula, Victoria	90
Seresin Estate 'Leah' Pinot Noir	
Marlborough, New Zealand	99
Del Rios Pinot Noir	
Geelong, Victoria	75
Curly Flat Pinot Noir	
Macedon Ranges, Victoria	130

CABERNET SAUVIGNON & BLENDS

Penley Estate 'Phoenix' Cabernet Sauvignon	
Coonawarra, South Australia	65
Yeringberg Cabernet Sauvignon	
Yarra Valley, Victoria	190
Yalumba 'The Signature' Cabernet/Shiraz	
Barossa Valley, South Australia	130

SHIRAZ & BLENDS

Bannockburn Shiraz	
Geelong, Victoria.....	99
Heathcote Estate Shiraz	
Heathcote, Victoria.....	115
Massena 'The Eleventh Hour' Shiraz	
Barossa Valley, South Australia.....	95
Clonakilla 'Hilltops' Shiraz	
Hilltops, NSW.....	75
Rockford 'Basket Press' Shiraz	
Barossa Valley, South Australia.....	195

DESSERT WINE

Grande Maison Monbazillac,	
South West, France 500ml	95
La Spinetta Moscato d 'Asti	
Piedmont, Italy 750ml	80
Campbell's Grand Muscat	
Rutherglen, Victoria 500ml	98
All Saints, 'The Keep' Tawny Port	
Rutherglen, Victoria	75

BEER

James Boags, Premium Lager	11
James Boags, Premium Light	7
Lord Nelson, 'Three Sheets' Pale Ale	11
Heineken	11
Corona	11
Asahi	11

SOFT DRINKS & OTHERS

Soft Drinks & Juice	from 6
Tea & Coffee	from 4
San Pellegrino Sparkling Water (1 Ltr Btl) ...	13
Acqua Panna Still Water (1 Ltr Btl)	13

UNLIMITED BOTTLED WATER

<i>Free flowing water for the duration of your event</i>	
San Pellegrino Sparkling &	
Acqua Panna Still Water (1 Ltr Btl)	11 pp

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EVENTS BEVERAGE LIST

BEVERAGE PACKAGES

MOTHER OF PEARL PACKAGE

please select 1 White Wine & 1 Red Wine to be served

Beer

James Boags Premium Lager

James Boags Premium Light

Sparkling

NV Paul Louis, Loire Valley, France

White

Sir Paz Sauvignon Blanc, Yarra Valley, VIC

Terre Forte Pinot Grigio, Venetie, Italy

Red

St Huberts 'The Stag' Pinot Noir, Yarra Valley, VIC

Yering Station Shiraz Viognier, Yarra Valley, VIC

Selection of soft drinks & juice

3 hours	60 pp
4 hours	70 pp
5 hours	80 pp

BELUGA PACKAGE

please select 1 Sparkling, 1 White Wine & 1 Red Wine to be served

Beer

Asahi

Heineken

James Boags Premium Lager

James Boags Premium Light

Sparkling

NV Isola Brut Prosecco 'Augusta'

Fruili-Venezia Giulia, Italy

NV Jansz, Pipers River, TAS

White

Tai Nui Sauvignon Blanc, Marlborough, New Zealand

Artigiano Pinot Grigio, Venezia, Italy

Dufouleur Père & Fils Bourgogne,

Burgundy, France

Rosé

2014 Triennes Cinsault Blend Rosé,

Provence, France

Red

Hãhã Pinot Noir, Marlborough, NZ

Gioiello Merlot, Upper Goulburn, VIC

Snake & Herring Cabernet Sauvignon,

Margaret River, SA

Selection of soft drinks & juice

3 hours	75 pp
4 hours	85 pp
5 hours	95 pp

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