ocean to plate

THE ATLANTIC
MELBOURNE
DUBAI
**on ice.**

The Atlantic Seafood Platter - for two or four
- cold crayfish, freshly sliced sashimi,
- freshly shucked oysters, whole prawns,
- crab leg, scallops in the shell with lime aoli

served with condiments of:
- Thai dressing, dill and horseradish crème fraîche, cucumber salsa, soy sauce, red wine vinegar

Crayfish Platter (Stanley, TAS) - half or whole
served with condiments

Mallolais Superior Oscieta Caviar 30g

Freshly Shucked Oysters
- Natural 4.5
- Kilpatrick 5.5

Hervey Bay Scallop - 1pc
served in the shell, lime aoli

King Crab Legs 300g (Alaska)
- lemon, cocktail sauce

Prawns (QLD) - per piece, half kilo or whole kilo
- lemon, cocktail sauce

**pasta & risotto.**

dishes come in entrée and main

Moreton Bay Bug Spaghetti
- olive oil, garlic, chilli, parsley

Spaghetti of Grilled Capsicum and Eggplant
- basil, olives, napoli sauce, toasted brioche crumbs

Risotto of Winter Mushrooms
- parmesan, chives, mascarpone

**main.**

Mussels - half kilo
- cherry tomatoes, basil, chilli

Salad of Crayfish
- orange and soffron confit fennel, baby leek, finger lime fennel vinger dressing

Pan Fried Scallop
- confit mushrooms, cassoulet of white beans, saffron, chorio

Crispy Skin Berkshire Pork Belly
- balsamic caramelised endive, honey spiced confit mandarins, citrus gel, micro chervil

Crispy Skin Smoked Duck Breast
- rocket, frisée, grapes, raspberry dressing, pomegranate

Diamond Clam Chowder
- corn, saffron, basil

Winter Vegetable Soup
- cannellini beans, tomato, basil, pesto

**fisherman’s notes**

All credit card payments will incur a 1.65% processing fee.

The Atlantic requests all dietary requirements to be advised to their waiter prior to ordering to ensure we shall accommodate for your dietary needs.

Public holiday dining will incur a 10% surcharge.

Valet parking complimentary Monday to Friday, lunch only (conditions apply)

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**BEGIN YOUR EXPERIENCE WITH DONOVAN COOKE’S TASTING PLATES**

**c o l d t a s t e s .**

Kingfish Ceviche
- salad of daikon, spring onion, pulled wild rice, wasabi oil, miso yuzu dressing, pink peppercorn dust

Seared Marinated Tuna
- jalapeño dressing

Beef Tartare
- cornichon, capers, grilled sourdough

Carpaccio of Beetroot
- pickled golden beets, orange, coriander, smoked goats curd

**h o t t a s t e s .**

Chilli Salt Calamari
- cucumber, coriander, horissa, dukkah

Split Grilled Leader Prawn (QLD) - 1pc (minimum order of 2)
- lemon, garlic, chilli, anchovy oil

Garlic Prawns - 6pc
- garlic, olive oil, white wine, parsley, fried shallots

Soft Shell Crab - 3pc
- jalapeño, ponzu

Braised Wagu Oxtail
- forest mushrooms, black pepper, shallots, polenta chips

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**from the woodfire grill.**

seasoned with sea salt, served with lemon

Fish Fillets
- Tuna
- Barramundi

Whole Fish - for one
- advised by your waiter

Large Whole Fish - for two
- advised by your waiter

Live Crayfish (Stanley, TAS) - half or whole

seasoned with sea salt, olive and lemon

400g O’Connor British Bred Club Steak - pasture fed
- 300g Full Blood Black Angus Scotch Fillet - grain fed
- 250g O’Connor Beef Eye Fillet - pasture fed
- 250g Sher Wagu F1 Sirloin Marble Score 9+
- Beef Rib for Two
900g Collinson & Co Angus beef ribs - pasture fed
- roasted Brussel sprouts, bacon, truffle mash, red wine sauce

Sauce options
- Beurre café de Paris or Bordelaise

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**s i d e s .**

11 each

Radicchio Salad
- crispy capers, kale, hydrated raisins, caper, golden raisin dressing

Roast Pumpkin Salad
- pumpkin scented with rosemary, baby spinach, fetta, pumpkin seeds, balsamic glaze

Cas Lettuce Salad
- shaved radish, anchovy, parmesan, honey yoghurt dressing

Roasted Brussel Sprouts
- onion, bacon, sage

Salt Roasted Jerusalem Artichokes
- macadamia nuts, pecorino cheese, brown butter

Wood Fire Grilled Green Zucchini
- garlic, shallots, goats curd, pine nuts

Russet Burbank Chips

Triche Cooked Russet Potatoes
- rosemary, garlic, sea salt

Mashed Bintje Potatoes
- butter, cream

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