

A close-up, top-down photograph of a cooked lobster. The lobster is the central focus, with its body and legs spread out. It is covered in a generous amount of melted butter and sea salt. The background is a dark, wet surface, possibly a metal plate or a stone, with water droplets scattered around. The lighting is dramatic, highlighting the textures of the lobster's shell and the glistening butter.

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

**THE ATLANTIC**  
MELBOURNE



## o n i c e .

<b>The Atlantic Seafood Platter</b> - for two or four Moreton Bay bugs, mussels, freshly shucked oysters, pipis, peeled prawns, marron, crab	155pp
served with condiments	
<b>Chilled Crayfish (Stanley, TAS)</b> - half or whole served with condiments	MP
<b>Caviar Selection</b> served with crème fraîche, chives, blinis	
Black Pearl Siberian Oscietra (10g)	88
Yarra Valley Virgin Salmon Roe (30g)	85
Black Pearl Siberian Oscietra (30g)	260
Beluga (30g)	330
Beluga (50g)	555
<b>Freshly Shucked Oysters</b> Australia's Oyster Coast Rock Oysters served with shallot vinaigrette - minimum of three per region	
Premium Appellation - natural	6
Standard - natural	5
add Beluga Caviar	18 ea
add kilpatrick	1 ea
<b>Seasonal Market Fresh Crab</b> advised by your waiter - served with lemon	MP
<b>Prawns (QLD)</b> - per piece, half kilo served with lemon	8 / 68

## c o l d a n d r a w .

<b>Hiramasa Kingfish</b> fennel, rockling chicharron	27
<b>Scallop Ceviche</b> chilli, coriander, lime	28
<b>Pink Snapper Carpaccio</b> orange, coriander, bonito	28
<b>Yellowfin Tuna Tartare</b> spicy sambal, avocado, sunflower seed, potato wafer	32
<b>Tastes of the Ocean</b> chef's daily selection	42
<b>Ora King Salmon</b> verjuice, cucumber, horseradish	28
<b>Sashimi Goolwa Pipis</b> lemon chive vinaigrette	28
<b>Little Joe Beef Tartare Crisp</b> - 2pc fermented chilli, egg yolk emulsion	24

## e n t r é e .

<b>Split Grilled Leader Prawns</b> - 2pc chilli jam and lime nduja butter	38
<b>Pan Fried Scallops</b> pea, pancetta, smoked olive oil	32
<b>Garlic Prawns</b> - 6pc garlic, olive oil, white wine, parsley	38
<b>Spanner Crab Salad</b> fennel, daikon, avocado, finger lime	37
<b>Roasted Pork Belly</b> spicy green mango, tamarind, pear	28
<b>Roasted Tomato and Red Pepper Gazpacho</b> herb crème fraîche, crostini	24
<b>Wood Fired Grilled Octopus</b> - 100g or 200g garlic and oregano dressing	37 / 61

## m a i n .

<b>The Atlantic Beer Battered Fish and Chips</b> chips, lemon, tartar sauce	43
<b>Pan Seared Ora King Salmon</b> crab consommé, scallop and crab stuffed zucchini flower	53
<b>Roasted Hiramasa Kingfish</b> smoked mussels, mojama, succulents, fried shallots	53
<b>Roasted John Dory</b> olive oil confit calamari, ink sauce	54
<b>Steamed Baby Snapper Fillet</b> abalone, turnips, spring onion, miso sauce	59
<b>Moreton Bay Bug Spaghetti</b> olive oil, garlic, chilli, parsley	37 / 51
<b>Buffalo Ricotta Ravioli</b> tomato beurre noisette, aged balsamic, basil	23 / 32
<b>Twice Baked Comté and Corn Soufflé</b> white witlof, hazelnut, rhubarb vinaigrette	35
<b>Roasted Milla's Duck Breast</b> XO confit leg, Otway shiitake, fresh cherries	54
<b>Sher Wagyu Sirloin Marble Score 8+</b> grilled leeks, parsley, almond sauce	85

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

**6 Course Menu designed by Executive Chef, Nick Mahlook** 165pp  
Wine Match Available

designed for the whole table to enjoy, minimum of two guests,  
available Sunday to Thursday, please see your waiter for today's menu

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

served with garlic and oregano dressing

<b>Fish Fillet (NT)</b> Humpty Doo Barramundi	42
<b>Whole Fish</b> - for one advised by your waiter	MP
<b>Large Whole Fish</b> - for two advised by your waiter	MP
<b>Live Crayfish (Stanley, TAS)</b> - half or whole watercress and herb butter	MP
served with red wine jus, roast shallot, tomato and horseradish salsa	
<b>300g Little Joe Scotch Fillet Marble Score 4</b> pasture fed	64
<b>220g Eye Fillet Marble Score 2+</b> pasture fed	56

## s i d e s .

<b>Bitter Leaf Salad</b> olive oil, lemon	12
<b>Green Freekeh Salad</b> greens, almonds, smoked goats curd	15
<b>Raw Zucchini and Pea Salad</b> stracciatella, chilli, lemon, garlic chips	17
<b>Summer Tomato Salad</b> cucumber, black olive, barrel aged feta	16
<b>Shaved Cabbage and Fennel Salad</b> parmesan, rye bread crumbs, salad cream	14
<b>Broccolini</b> whipped roe, bottarga	17
<b>Pipis</b> coconut, kaffir lime, chilli broth	32
<b>Chips</b> herb salt	12
<b>Steamed Baby Potatoes</b> chives, olive oil, garlic, lemon	14

## f i s h e r m a n ' s n o t e s

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 to ensure we shall accommodate for your dietary needs.

Public holiday dining will incur a 10% surcharge.