

The Atlantic takes responsibility for the part we play to protect our world's oceans.

We do this by only sourcing all of our seafood from specialist suppliers, whom pride themselves on providing a superior product of wild and sustainable seafood, the quality is incomparable.

Executive Chef, Donovan Cooke has created a series of menus designed to excite the senses. Every dish is carefully considered and complimented by our extensive wine selection.

CAVIAR

Mallosal Superior Oscietra Caviar 30g
blini, classic garnish 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

CRAYFISH

Crayfish Platter (Stanley, TAS)
served chilled with condiments

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

Available half or whole Market Price

OYSTERS

Freshly shucked to order for your enjoyment. \$4 ea

Individual oysters - *minimum* of three per region

Coffin Bay (SA)
a robust oyster with a great salty flavour produced by strong tidal movements

Cape Hawke Rock Oysters (NSW)
mild, refined, delicate, subtle salty characteristics, grown in pristine waters on the NSW north coast

Smoky Bay (SA)
medium salty characteristics with soft, creamy flavours

Pipeclay Lagoon (TAS)
plump with creamy white meat, consistently softer and highly flavoursome

COLD STARTERS

Kingfish Carpaccio \$27
salad of green papaya, citrus fruit, micro coriander, orange and passion fruit dressing

Alaskan King Crab Tian \$26
pickled daikon, dried apple, salmon roe, squid ink dressing

Warm Crayfish Tail \$30
scented with star anise, citrus marmalade, sweet potato, salad of seasonal sea vegetables

Atlantic Seafood Cocktail * \$30
crab meat, scallop, moreton bay bug, prawn, iceberg, rockmelon, apple, basil, soft boiled quail egg

Pickled Beetroot Salad \$19
apple, orange, coriander, goats curd, pistachio

HOT STARTERS

Spring Bay Mussel Broth * \$23
scented with saffron and basil

Wood Fire Grilled Lightly Spiced Tiger Prawn Skewers \$28
pickled vegetables, yoghurt and mint dressing

Tempura Soft Shell Crab * \$26
jalapeno, ponzu

Moreton Bay Bug Spaghetti * \$29 / 45
olive oil, garlic, chilli, parsley

Wood Fire Grilled Quail \$27
confit apple, rocket salad, shaved parmesan, raspberry vinaigrette

Pan Seared Scallops \$28
braised lentil du puits, forest mushrooms, crispy pancetta, sweet garlic pepper foam

Crispy Skin Berkshire Pork Belly \$27
pineapple cumberland, soya beans, spring onion, coriander

Risotto of Preserved Lemon \$22 / 30
fennel, lemon, thyme, parmesan oil

TODAY'S CATCH

THE ATLANTIC SEAFOOD PLATTER

Selection of freshly sliced sashimi, freshly shucked oysters, whole prawns, crab leg, scallops in the shell, with lime aioli and moreton bay bugs, with cocktail sauce

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

Minimum two persons \$105 pp

PREMIUM FISH SELECTION

FISH ON THE BONE

John Dory (Eden, NSW) \$42
small, silky flakes, delicate, sweet, white fleshed fish

Tiger Flathead (Lakes Entrance, VIC) \$40
sweet firm textured white fleshed fish

Baby Snapper (Port Phillip Bay, VIC) \$41
delicate, soft textured, white fleshed fish

King George Whiting (Port Franklin, VIC) \$42
subtle, delicate texture, white fleshed fish

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 * \$36
russet Burbank chips, lemon, tartar sauce

Wood Fire Grilled Barramundi \$39
mixed leaf salad, lemon

Horseradish Marinated Confit Ora King Salmon \$44
celeriac three ways, saffron confit, puree, horseradish remoulade, smoked salmon and chive veloute, salmon eggs

Wood Fire Grilled John Dory Fingers \$43
roast cauliflower puree, braised baby carrot, king oyster mushroom, confit chicken, jus gras

Pan Roasted Hapuka \$42
braised fennel, confit tomatoes, asparagus, crab foam

FROM THE LAND

Spaghetti of Roast Pumpkin and Pine nuts \$22 / 30
braised leeks, tarragon, parmesan

Pan Roasted Free Range Chicken Breast \$39
crispy confit thigh, braised celery heart, grilled king oyster mushroom, white wine, confit tomato and tarragon jus

Wood Fire Grilled Kurobuta Pork Chop \$42
sour plum puree, pistachio herb crust, sweet and sour apple puree, lightly spiced plum essence

Guinness Braised Wagyu Beef Cheek \$40
horseradish mash potato, roast baby carrots, onion and mustard puree, beer battered onion rings, baby watercress

300g Full Blood Black Angus Scotch Fillet \$45
wood fire grilled, sea salt, olive oil, lemon

250g British Bred Black Angus Beef Tenderloin \$47
wood fire grilled, sea salt, olive oil, lemon

250g Sher Wagyu F1 Sirloin Marble Score 8+ \$58
wood fire grilled, sea salt, olive oil, lemon

Sauce options available
Beurre de Paris, Bordelaise \$3 ea

SALADS

Radicchio Salad \$12
fennel, pears, lemon olive oil dressing

Cos Lettuce Salad \$12
pomelo, pine nuts, miso mustard dressing

Mixed Young Leaf Salad \$12
cherry tomatoes, cucumber, witlof, French dressing

Baby Spinach Salad \$13
fetta cheese, red onion, pomegranate, balsamic dressing

VEGETABLES

Sautéed Curly Kale \$11
garlic, anchovy, olive oil

Wood Fire Grilled Green Zucchini \$12
garlic, shallot, goats curd, pine nuts

Honey Glazed Carrots \$11
sesame, onion, cumin, coriander

Thrice Cooked Russet Potatoes \$11
rosemary, garlic, sea salt

Russet Burbank Chips \$10

Mashed Bintje Potatoes \$13
butter, cream, nutmeg

CHEESE

Woodside Swag Ashed Chèvre, Goat's milk, soft	Adelaide Hills, South Australia
Grand Terroir Camembert, Cow's milk, washed rind	Normandy, France
Beaufort d'Alpage AOC, Cow's milk, semi hard	Savoie, France
Rolf Beeler Jersey Blue, Cow's milk, blue	Lichtensteig, Switzerland

Single variety	\$15
Selection of 3 varieties, served with quince paste	\$36

DESSERT

Strawberry Sablé	\$22
lime sablé, lime mascarpone, chocolate bubbles, Chambord cooked strawberry, basil ice cream	
Black Forest Devil's Cake	\$22
Royaltine crunch, chocolate ganache, Griottine cherries, cherry sorbet	
Apple Parfait	\$20
caramelised and fresh apple, macadamia biscotti, calvados ice cream	
Yoghurt Panna Cotta	\$20
cinnamon sponge, red wine marinated oranges, red wine ice cream	
Honey and Ginger Cassonade	\$20
caramelised pear, caramel ice cream, kataifi pastry	
Selection of Seasonal Sorbet	\$16
<i>Please see your waiter for today's selection</i>	

PETIT FOURS

Cherry Chocolate Truffles	\$8
Coffee Nougat	\$12
almonds, hazelnut, ground coffee beans	

Begin or end your experience in The Den

Travel down the stairway from The Atlantic into a sleek basement speakeasy, reminiscent of the underground New York bar culture. Filled with bookcases, heirlooms and velvet sofas, The Den boasts an intimate and nocturnal ambience.

The Den is a celebration of the ritual of the great cocktail, the pleasure of great bar service and the sheer enjoyment of starting – and ending – a great evening at the bar.

Featuring an encyclopaedic wine list, the city's top mixologists, DJs and the sexiest glassware in town, The Den is all about sophistication, pleasing all the senses and offering guests a night of escape.

Find your niche, nook, chaise or stool, settle in and get mixing



THE DEN
BASEMENT COCKTAIL BAR
AT THE ATLANTIC

THE ATLANTIC

OCEAN TO PLATE

Donovan Cooke's 6 Course Tasting Menu

Pickled Beetroot Salad
apple, orange, coriander, goats curd, pistachio

Crispy Skin Berkshire Pork Belly
pineapple cumberland, soya beans,
spring onion, coriander

Wood Fire Grilled Quail
confit apple, rocket salad,
shaved parmesan, raspberry vinaigrette

Wood Fire Grilled John Dory Fingers
roast cauliflower puree, braised baby carrot,
king oyster mushroom, confit chicken, jus gras

Horseradish Marinated Confit Ora King Salmon
celeriac three ways, saffron confit,
puree, horseradish remoulade,
smoked salmon and chive veloute, salmon eggs

Prune & Chestnut Trifle
prune and chestnut compote, chestnut foam,
prune and Armagnac ice cream

\$130 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 10:00pm for dinner