



*o c e a n   t o   p l a t e*  
*p r i v a t e   d i n i n g*

**THE ATLANTIC**



## **t w o   c o u r s e   m e n u .**

**9 0 p p**

*individual guest selection from the following, finished with petit fours*

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### **ENTRÉE**

#### **Soft Shell Crab**

pickled daikon, chilli, kim chi

#### **Roasted Pork Belly**

spicy green mango, tamarind, pear

#### **Roasted Tomato and Red Pepper Gazpacho**

herb crème fraîche, crostini

### **MAIN**

*serve with Bitter Leaf Salad and Chips to share (add \$10pp)*

#### **Pan Seared Ora King Salmon**

crab consommé, scallop and crab stuffed zucchini flower

#### **Humpty Doo Barramundi Fillet**

wood fire grilled, garlic and oregano dressing

#### **250g Little Joe Sirloin**

wood fire grilled, red wine jus,  
roast shallot, tomato and horseradish salsa

**\*Please note,** the two course menu is unavailable for dinner periods  
between November 1st – December 31st 2019

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#### **fisherman's notes**

Showcasing The Atlantic's favourites, these menus have been hand selected by our Executive Chef Nick Mahlook. Any menu changes may incur a surcharge. Please note the attached menus are current at the date of receipt, but may change due to product availability and seasonality.

The Atlantic requests all dietary requirements to be advised to the event team prior to your event in order to accommodate for your guests dietary needs.

## *t h r e e   c o u r s e   m e n u .                      1 2 5 p p*

*individual guest selection from the following, finished with petit fours*

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### **ENTRÉE**

#### **Soft Shell Crab**

pickled daikon, chilli, kim chi

#### **Pan Fried Scallops**

pea, pancetta, smoked olive oil

#### **Roasted Pork Belly**

spicy green mango, tamarind, pear

#### **Roasted Tomato and Red Pepper Gazpacho**

herb crème fraîche, crostini

### **MAIN**

*included and served with Bitter Leaf Salad and Chips to share*

#### **Pan Seared Ora King Salmon**

crab consommé, scallop and crab stuffed zucchini flower

#### **Humpty Doo Barramundi Fillet**

wood fire grilled, garlic and oregano dressing

#### **Twice Baked Comté and Corn Soufflé**

white asparagus, rhubarb vinaigrette

#### **300g Little Joe Scotch Fillet Marble Score 4+ Pasture Fed**

wood fire grilled, red wine jus,  
roast shallot, tomato and horseradish salsa

### **DESSERT**

#### **Peaches and Cream**

peach, Rosé jelly, lime, yoghurt

#### **'Snickers Bar' Parfait**

Valrhona chocolate, roasted peanuts, salted caramel

#### **Local and International Cheese Selection**

served with accompaniments

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*individual guest selection from the following, finished with petit fours*

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### **SHARED TO START**

#### **Freshly Shucked Oysters - 3 pp**

(2) natural with shallot vinaigrette, (1) Kilpatrick

#### **Tastes of the Ocean - 2 pp**

chef's daily selection

### **ENTRÉE**

#### **Split Grilled Leader Prawns (2)**

chilli jam and lime

#### **Pan Fried Scallops**

pea, pancetta, smoked olive oil

#### **Roasted Pork Belly**

spicy green mango, tamarind, pear

#### **Roasted Tomato and Red Pepper Gazpacho**

black garlic, bonito flakes, extra virgin olive oil

### **MAIN**

*serve with Bitter Leaf Salad and Chips to share (add \$10pp)*

#### **Pan Seared Ora King Salmon**

crab consommé, scallop and crab stuffed zucchini flower

#### **Roasted John Dory**

olive oil confit calamari, ink sauce

#### **Roasted Millers Farm Organic Duck Breast**

XO confit leg, Otway shiitake, fresh cherries

#### **Sher Wagyu Sirloin Marble Score 9+**

grilled leeks, parsley, almond sauce

### **DESSERT**

#### **Peaches and Cream**

peach, Rosé jelly, lime, yoghurt

#### **'Snickers Bar' Parfait**

Valrhona chocolate, roasted peanuts, salted caramel

#### **Local and International Cheese Selection**

served with accompaniments

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## *a d d i t i o n a l   i t e m s   a v a i l a b l e .*

*in supplement of your chosen menu.*

<b>Chilled Seafood Platter - per person</b> please speak to our event team	Add to Start from \$77.50
<b>Freshly Shucked Oysters</b> minimum of 3 per person recommended	Natural \$5 ea Kilpatrick \$6 ea
<b>Tastes of the Ocean</b> chef's daily selection	\$42 ea
<b>Split Leader Prawns (2)</b> chilli jam and lime	\$38 pp
<b>'Fresh Off the Boat' Goodie Bag</b> salted caramel peanut crunch individually packaged for guests to take home	\$8.50 pp

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## *a   l a   c a r t e   m e n u .*

Our full a la carte menu is available for up to 9 guests within our Private Dining Rooms, as well as The Atlantic Main Dining Room.

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## *t a i l o r   y o u r   o w n   m e n u .*

After something in particular? Our culinary team will work with you to produce a menu suited to your tastes and preferences within your desired budget. *Please speak to our event team for further details.*

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## *c e l e b r a t i o n   c a k e s .*

Atlantic Group Executive Pastry Chef Lisa Van Zanten can create the perfect celebration cake to finish your feast. Speak to our event team for further details and costs.

Please note, to **Bring Your Own Cake** a cakeage fee does apply of \$20 per adult, and \$10 per child (aged 3-12 years).



## **b e v e r a g e   p a c k a g e**

The Atlantic has per person packages available inclusive of beer, wine and soft drinks, which will be served for your nominated duration by the hour. Sample packages have been provided below.

### **Mother of Pearl Package**

one heavy and one light beer  
one sparkling wine  
one white wine  
one red wine  
soft drink and juice

two hour	<b>\$50pp</b>
three hour	<b>\$60pp</b>
four hour	<b>\$70pp</b>
five hour	<b>\$80pp</b>

### **Beluga Package**

one heavy and one light beer  
two international beers  
one sparkling wine  
one white wine  
one rosé wine  
one red wine  
soft drink and juice

two hour	<b>\$65pp</b>
three hour	<b>\$75pp</b>
four hour	<b>\$85pp</b>
five hour	<b>\$95pp</b>

**Additional unlimited bottled water**  
San Pellegrino Sparkling & Acqua Panna Still

**\$11pp**

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## **b e v e r a g e s** **o n   c o n s u m p t i o n .**

The Atlantic has a variety of wines available for your event, charged upon consumption. You may select from the full list on your arrival, or pre-select prior.

For parties of 18 and over, we do recommend a pre-selection of wines which will be served for your event. At any time, if a selected beverage is unavailable, our sommelier will replace with a wine of equal value and same quality.

## *a d d i t i o n a l   i t e m s   a v a i l a b l e .*

*in supplement of your chosen menu.*

**Chilled Seafood Platter - per person**  
please speak to our event team

Add to Start  
from \$77.50

**Freshly Shucked Oysters**  
minimum of 3 per person recommended

Natural \$5 ea  
Kilpatrick \$6 ea

**Tastes of the Ocean**  
chef's daily selection

\$42 ea

**Split Leader Prawns (2)**  
chilli jam and lime

\$38 pp

**'Fresh Off the Boat' Goodie Bag**  
salted caramel peanut crunch  
individually packaged for guests to take home

\$8.50 pp

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