



Entrees

Mixed Seafood Entrée \$24
w/ sashimi, ocean trout gravlax & oysters natural

Sydney Rock Oysters \$3 each (min. 4)
served Natural or Kilpatrick

Seared Scallops \$19
w/ tahini, eggplant caviar & green olive tapenade

Seared Peppered Lamb Fillet \$ 22
w/ rocket, beetroot relish & mint yoghurt

South Australian Calamari \$23
char-grilled, w/ chorizo sausage,
& balsamic olive oil

Salt and Pepper Scampi Meat \$22
w/ sautéed spinach, roasted speck & lime beurre blanc

Angel Hair Pasta \$23
w/ crab meat, cherry tomatoes and a hint of chilli

Tempura Battered Zucchini Flowers \$17
Filled with ricotta & spinach
w/ mixed salad greens & balsamic glaze

Steamed Bug Meat \$24
w/ oven roasted sweet potato, wilted spinach
& prawn bisque

Pan-grilled Yamba Prawns \$22
w/ puff pastry, vine ripened Cherry tomatoes
& carrot emulsion

Salads

\$15

Rocket, Pear & Parmesan Salad
w/ apple balsamic olive oil dressing

Greek Salad
w/ feta, tomato, cucumber, onion, olives, cos lettuce,
& homemade Greek dressing

Grilled Haloumi Cheese Salad
w/ baby endives, asparagus, vine ripened tomatoes,
kalamata olives & balsamic olive oil

Caesar Salad
cos lettuce, croutons, bacon,
shaved Parmesan & Caesar dressing
w/ Chicken, Smoked Salmon or Prawns additional \$5

Warm Baby Octopus Salad
w/ globe artichokes, cherry tomatoes,
baby endives & lemon olive oil

Mains

Pan Grilled John Dory Fillets \$37 (when available)
w/ red capsicum ratatouille

Oven Roasted Cone Bay Ocean Barramundi Fillet (WA) \$35
w/ chat potatoes, avocado, spinach, Spanish onion and lemon olive oil

Battered Sand Whiting Fillets \$31
w/ salad, chips, sweet chilli & tartare sauce

Tasmanian Salmon Fillet \$33
w/ tomato cardamom sauce, pickled cucumber & tzatziki

Oven Baked Corn Fed Chicken Supreme \$32
w/ pumpkin mash, green beans
& garlic cream sauce

Escallops of Veal \$39
pan-seared, topped with a prawn, bug meat & scallop, veal jus & hollandaise
w/ asparagus & kipfler potatoes

Olive Crusted Lamb Shoulder \$33
six-hour slow oven roasted w/ chat potato & beetroot salad

Pan Roasted Pork Cutlets \$32
w/ red cabbage, raisins & blackberry sauce

Fresh Spinach & Ricotta Gnocchi \$29
w/ vegetable minestrone, basil tomato & Padano cheese

Atlantis Hot & Cold Seafood Platter for Two \$130

From the Grill

All below items from the grill are served w/ choice of
hand cut chips or mash potato or garden salad.

Premium Rib Eye 400g
\$39

Grain Fed Eye Fillet
180g \$29
250g \$35

Angus Scotch Fillet 250g
\$35

All steaks served with veal jus

Extra Sauces \$3 each

Green peppercorn
Mushroom
Bearnaise

Sides \$7

Fries
Hand Cut Chips
Steamed Greens w/ Lemon Olive Oil
Sautéed Mushrooms w/ Garlic & Shallots
Steamed Sugar Snaps w/ Roasted Cashews
Crispy Tempura Onion Rings

Side Salads \$7

Rocket & Parmesan
Garden Salad

Bread

House Baked Bread \$6
w/ butter & extra virgin olive oil

Garlic Bread (2 slices) \$4

Desserts

\$13

Rosewater Jelly

w/ baklava ice-cream

Poached Pear in Cherry Brandy

w/ biscotti & honey mascarpone

Honeycomb & Marshmallow Ice-cream Sandwich

w/ malt biscuits

Vanilla Bean Crème Brulée

w/ raspberry sorbet

Chocolate Gateau

w/ rhubarb, orange & strawberry compote

Vanilla Bavaois

w/ honey & ginger syrup

Australian Cheeses

w/ quince paste & poppy seed lavosh

\$15

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Tasting Dessert Plate for Two \$33

Hot Beverages

Served with petit fours

Espresso Coffee

Flat White, Cappuccino, Latte, Long Black \$4.50

Short Black, Macchiato \$3.50

Selection of Tea & Leaf Tea \$4

Dessert Wine 375ml Bottle

3 Bridges Botrytis Semillon Gl. \$13/ Bott. \$49

De Bortoli Noble One \$55

Brown Brothers Patricia Noble Riesling \$69

Selection of Liqueurs *from* \$9

Cognac

Hennessey VS \$14

Martell VSOP \$14

Hennessey VSOP \$15

Hennessey XO \$25

XO Courvoisier \$25

Hennessey Private Reserve \$30

Port

Penfold's Club Port \$ 6

Hanwood \$ 8

Mick Morris Liqueur Muscat \$ 8

St John Grand Comandaria \$ 8

Galway Pipe \$ 9

Grandfather \$15



All prices inclusive of GST