



Entrees

Mixed Seafood Entrée \$19.50
w/ sashimi, ocean trout gravlax & oysters natural

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

Grilled WA Scampi & Jumbo Prawns \$22
w/ wild rice, julienne vegetables & brandy lemon butter sauce

Seared Scallops & Sweetbreads \$18.50
w/ Jerusalem artichoke puree & parsnip crisps

Beef Carpaccio \$18
w/ toasted sourdough, Padano cheese,
baby fennel salad & truffle infused oil

South Australian Calamari \$21
char-grilled, served w/ chorizo sausage,
& balsamic olive oil

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

Seafood Pancake \$19
w/ carrot emulsion & snow peas

Fresh Spinach & Ricotta Gnocchi \$17
w/ minestrone & tomato butter sauce

Beef Wellington \$18
w/ confit assorted mushrooms & veal jus

Salads

\$15

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

Greek Salad
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

John Dory Fillets \$34 (when available)
pan-grilled & served w/ braised baby fennel, carrots,
onions, kipfler potato & saffron veloute

Whole Baby Snapper (600g) \$33
grilled, served w/ Greek style potatoes & samoriglio

NZ Blue Eye Cod Fillet \$32
pan-roasted, served w/ green lentil stew

Battered Sand Whiting Fillets \$29.50
w/ salad greens, chips, sweet chilli & tartare sauce

Whole Rainbow Trout \$31
partly deboned, filled w/ brie cheese & basil
w/ green beans & lemon butter sauce

Corn Fed Chicken Supreme \$29.50
oven baked, served w/ pumpkin mash, green beans
& enoki mushrooms

Pan-Seared Escallops of Veal \$35
topped with a prawn, bug meat & scallop, veal jus & hollandaise
served w/ asparagus & kipfler potatoes

Lamb Shoulder \$29
6-hour slow oven roasted w/ potatoes, carrots & onions

Herb Crusted Pork Cutlet \$29
served w/ sweet potato hand-cut chips & apple chutney

Char-grilled Vegetable Stack \$24
w/ tomato basil sauce

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 served w/ 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

Baklava Ice Cream
w/ filo pastry & preserved walnuts

Sticky Date Slice
w/ caramel ice-cream & spun toffee

Poached Pear in Cherry Brandy
w/ biscotti & honey mascarpone

Honeycomb & Marshmallow Ice-cream Sandwich
w/ malt biscuits

Vanilla Bean Crème Brulée
w/ raspberry sorbet

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Atlantis Crepes
cooked w/ brown sugar, butter, cream, flamed w/ pernod
served w/ vanilla bean ice-cream & whipped cream
\$16

Chocolate Soufflé Pudding (allow 30 mins)
w/ white chocolate ice-cream
\$18

Australian Cheeses
w/ quince paste & poppy seed lavosh
\$15

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Tasting Dessert Plate for Two \$33



All prices inclusive of GST

Hot Beverages

Served with petit fours

Espresso Coffee
Flat White, Cappuccino, Latte, Long Black \$4.50
Short Black, Macchiato \$3.50

Selection of Teas & Leaf Teas \$4

Liqueur Coffee \$12.50
Irish ~ Irish Whiskey, Italian ~ Amaretto, French ~ Grand Marnier,
Jamaican ~ Tia Maria or Bailey's ~ Bailey's Irish Cream

Dessert Wine 375ml Bottle
3 Bridges Botrytis Semillon \$49 Gls \$13
De Bortoli Noble One \$55
Brown Brothers Patricia Noble Riesling \$69

Selection of Liqueurs *from* \$9

Cognac

Hennessey VS	\$14
Hennessey VSOP	\$15
Hennessey XO	\$25
Hennessey Private Reserve	\$30
Martell VSOP	\$14
XO Courvoisier	\$25

Port

Penfold's Club Port	\$ 6
Hanwood	\$ 8
Mick Morris Liqueur Muscat	\$ 8
St John Grand Commandaria	\$ 8
Galway Pipe	\$ 9
Grandfather	\$15



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