

brunch club

available from 29th june
every saturday and sunday, between 9am and 1pm

House Made Milk Bun cultured butter, preserves <i>add baeri caviar</i>	14
Toasted Baker Bleu Plain Bagel wagyu carpaccio, grilled peppers, maffra cheddar	17
Eggs Your Way fried, scrambled, poached	18
Coconut Yoghurt seasonal berries, granola, vivian's wild honey	19
Seasonal Fruit Plate	19
Toasted Baker Bleu Poppy Seed Bagel smoked salmon, spanish onion, cucumber, lemon cream cheese, chives	23
French Toast ricotta, strawberries, maple syrup	24
Organic Eggs omelette, spanish onion, mushroom, spinach, comté cheese	24
Breakfast Burger wagyu beef, tomato, lettuce, cheddar, fried egg	28
Royale poached eggs, smoked salmon & roe, spinach, hollandaise, ciabatta	28
Mushroom People Oyster Mushrooms soft scrambled eggs, toasted ciabatta	28
Belgian Waffle whipped foie gras, soft scrambled eggs, brown butter <i>add baeri caviar</i>	32
O'Connor Angus Minute Bavette sunny side eggs, grilled avocado, rocket <i>add baeri caviar</i>	32
Shakshuka sujuk, tomato, avocado, feta, organic eggs	36
Crab Ficelle double cream, lemon zest <i>add baeri caviar</i>	38
House Made Hummus moreton bay bugs, urfa chilli, iraqi bread	39
Seafood Congee prawn, scallop, koshihikari rice, soft centre egg, wasabi leaf, buckwheat <i>add baeri caviar</i>	48

add

sujuk	6
organic streaky bacon	7
avocado	6
smoked salmon	7
hummus	5
grilled roma tomato	4
organic egg	5
rye toast	4
plain bagel	5
gluten free toast	4
sumac and dukkah iraqi bread	4

kaviari caviar

crumpets, crisp russet potatoes, crème fraîche

beluga 20g	360
kristal 30g	220
oscietra 20g	165
transmontanus 30g / 10g	180 / 70

THE ATLANTIC



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fisherman's notes

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.

10% surcharge applies on Sundays and 15% surcharge applies on public holidays.