



Sunday February 14th, 2010

Entrees

Sydney Rock Oysters \$22.00 Half Doz. \$36.00 Full Doz.
Natural or Kilpatrick

Salt & Pepper Soft Shell Crab \$23.00
w/ wild rocket & balsamic reduction

Homemade Goats Cheese Ravioli \$19.00
w/ muscatels, roasted pine nuts & butter

Salmon and Fig Carpaccio \$22.00
w/ baby herbs and champagne vinaigrette

Grilled Tasmanian Calamari \$22.00
w/ chorizo sausage, fetta cheese & balsamic olive oil

Grilled King Prawns \$23.00
on a bed of jasmine rice w/ sweet chilli glaze

Homemade Wagyu Beef Tortellini \$19.00
oven baked, served w/ roasted tomato sauce & parmesan cheese

Confit Tuna Salad \$22.00
w/ Nicoise salad of green beans, new potatoes, hard boiled quails egg, olives, capers & Spanish onion

Mains

Herb Crusted Atlantic Salmon Fillet \$35.00
w/ honey roasted parsnips & smoked tomato butter

Grilled John Dory \$39.00
w/ sweet corn, mint, roasted cherry tomato & Padano risotto

Battered Whiting Fillets \$35.00
w/ salad greens, chips, sweet chilli and tartare sauce

Tandoori Chicken Breast \$35.00
w/ garam marsala rice, fried pita bread & cucumber yoghurt

Escallops of Veal Oscar \$39.00
pan-seared, topped with a prawn, bug & scallop, asparagus, veal jus & hollandaise
served w/ new season potatoes

Slow Cooked Free Range Half Duck \$39.00
w/ buckwheat pilaf, green beans & a citrus port jus

Grain Fed Eye Fillet \$39.00
topped w/ herb butter and served w/ honey carrots & hand cut potato chips

Char-Grilled Portobello Mushroom \$33.00
topped w/ ricotta cheese, semi-dried tomatoes & asparagus
served w/ grilled vegetable stack

Whole Western Australian Lobster Mornay \$77.00
w/ steamed vegetables and chat potatoes

Atlantis Hot & Cold Seafood Platter for Two \$150.00

Desserts

Ala Carte Dessert Menu
(Please ask your waiter)

**All prices are inclusive of GST
10% Sunday Surcharge Applies**

