

ATLANTIC
menu

BEVERAGES

STANDARD BEVERAGE PACKAGE

Priced at \$48.00 per person for a 5 hour duration
Please select one of Sparkling, White & Red wine

Sparkling Wine

Trilogy Cuvée Brut NV, Barossa Valley, South Australia

White Wine

Drystone Sauvignon Semillon Blanc, 2006, Western Victoria

Two Heads Chardonnay 2006, Mornington & Geelong, Victoria

Two Heads Sauvignon Semillon Blanc 2007, Mornington & Geelong, Victoria

Red Wine

Drystone Shiraz 2004, Western Victoria

Two Heads Cabernet Sauvignon 2004, Mornington & Geelong, Victoria

Two Heads Shiraz 2005, Mornington & Geelong, Victoria

Go Fish Shiraz 2005, Western Victoria

Beverage package also includes:

Coopers Pale Ale

Coopers Light

Soft drinks, sparkling water & orange juice

Time extension:

\$4.80 per person per half hour, a minimum of 70% of guests are required to be present for a time extension

BEVERAGES

SUPERIOR BEVERAGE PACKAGE

Priced at \$58.00 per person for a 5 hour duration
Please select one of Sparkling, White & Red wine

Sparkling Wine

Grandin Cremant de Loire AOC, Champagne, 2002/03, France
Hightide "Dunes" Sparkling Pinot Chardonnay NV, Hightide Vineyards, South Australia

White Wine

Hightide Vineyards "The Breakers" Sauvignon Blanc 2006, Hightide Vineyards, South Australia
Capel Sound Sauvignon Blanc 2007, Mornington, Victoria
Capel Sound Chardonnay 2006, Mornington, Victoria
Calder Grove Chardonnay 2006, Murray Darling Region, Victoria
Calder Grove Semillon Sauvignon Blanc 2006, Murray Darling Region, Victoria
Trilogy Semillon Sauvignon Blanc Viognier 2006, South Australia

Red Wine

Hightide Vineyards "Deepwater" Cabernet Merlot 2005, Hightide Vineyards, South Australia
Capel Sound Pinot 2006, Mornington, Victoria
Capel Sound Cabernet Merlot, 2005, Mornington, Victoria
Calder Grove Cabernet Merlot 2006, Murray Darling Region, Victoria
Calder Grove Shiraz 2004, Murray Darling Region, Victoria
Trilogy Cabernet Sauvignon, Cabernet Franc, Merlot 2005, South Australia

Beverage package also includes:

Heiniken Beer
Coopers Light
Soft drinks, sparkling water & orange juice

Time extension:

\$5.80 per person per half hour, a minimum of 70% of guests are required to be present for a time extension

BEVERAGES

PREMIUM BEVERAGE PACKAGE

Priced at \$68.00 per person for a 5 hour duration

Please select one of Sparkling wine & two White & Red wines

Sparkling Wine

Methode Champagne Chandon Brut NV, Yarra Valley, Victoria

White Wine

Lengs Cooter Watervale Riesling 2006, Claire Valley, South Australia

Waipara Hills Sauvignon Blanc 2006, Marlborough, New Zealand

Yarra Valley Hills Chardonnay 2004, Canterbury New Zealand

Delatite Unoaked Chardonnay 2006, Mansfield, Victoria

Stoneleigh Chardonnay 2007, Marlborough, New Zealand

Stoneleigh Sauvignon Blanc 2007, Marlborough, New Zealand

Capel Vale "Capal WA" Riesling 2004, Mt Barker, Western Australia

Capel Vale "Capal WA" Sauvignon Blanc 2005, Pemberton, Western Australia

Capel Vale "Capal WA" Chardonnay 2003, Geographe, Western Australia

Red Wine

Waipara Hills Pinot Noir 2004, Canterbury, New Zealand

Yarra Valley Hills Pinot 2004, Yarra Valley, Victoria

Cardinham Sangiovese 2005, Clare Valley, South Australia

Cardinham Cabernet Sauvignon 2004 Clare Valley, South Australia

Gramps Shiraz 2005, Barossa Valley, South Australia

Capel Vale "Capal WA" Merlot 2005, Geographe, Western Australia

Beverage package also includes:

Tiger Beer

Coopers Light

Soft drinks, sparkling water & orange juice

Time extension:

\$6.80 per person per half hour, a minimum of 70% of guests are required to be present for a time extension

Cocktail & spirit package also available, please speak with your Client Relationship Manager

For an interactive less formal evening at Atlantic you may like to consider a Cocktail Function.

From a bite to a bowl, Atlantic offers a wide range of interactive dining.

CANAPÉS

Priced per canapé

Please note the minimum selection for a cocktail function is 6 canapés per person with 3 varieties and 2 chunky bowl items.

Juniper and gin salmon gravlax on dill pancake with horseradish crème fraîche	\$3.50
Thai style crispy fish cakes with red nahm jihm	\$3.70
Marinated spring bay mussels on a bouillabaisse salsa	\$4.00
Pork and prawn wontons with nahm jihm and prawn floss	\$4.00
Salmon and pickled ginger ceviche with hazelnuts	\$4.00
Tuna tartare with sashimi dressing and dancing bonito	\$5.00
Smoked eel, grapefruit and green mango salad	\$5.00
Tempura tiger prawns with ponzu mayonnaise and macha salt	\$6.00
Hot smoked salmon on truffled potato carpaccio with crème fraîche	\$6.50

COCKTAIL

Mini yorkie puddings with beef and mushroom duxelle	\$2.50
Chinese five spiced pork ribs with sweet plum sauce	\$2.50
Chorizo and chickpea fritters with smoked paprika infusion	\$3.00
Chicken and pistachio sausage rolls with spicy ketchup	\$3.00
Chicken and marsala pâté en croûte with pickled grapes	\$3.00
Lamb fillet served medium rare on caramelised onion fondue	\$3.50
Pork and wombok gyoza with soya sesame vinaigrette	\$3.50
Vitello tonnato with crispy caper flowers	\$4.00
Tiny thai style beef salad with masterstock beef	\$4.00
Vegetarian spring rolls and samosas with dipping sauce (V)	\$2.50
Spinach and ricotta tartlets (V)	\$2.70
Cucumber gazpacho with a chilli oil salsa (V)	\$2.70
Pumpkin and herb frittata with crème fraîche (V)	\$3.00
Creamy risotto cakes with chunky tapenade of kalamata olives (V)	\$3.20
Pesto arancini with roast garlic aioli (V)	\$3.20
Steamed pork and chestnut pot stickers with tamari	\$4.00
Mini beef and green peppercorn pies with spiced tomato chutney	\$4.00
Warm silken tofu in galangal and kaffir lime broth (V)	\$4.00
Bocconcini and pesto mini pizzas (V)	\$4.00
Potato vichyssoise with truffle oil served in a cup (V)	\$4.50
Nori maki rolls with pickled seaweed (V)	\$5.00

MORE THAN A MOUTHFUL

If you would like some more substantial items to be served within a cocktail style function the following choices are available.

Priced per item

Saganaki	\$6.00
Mexican spicy beef and bean burrito	\$6.50
Peking duck spring rolls	\$6.50
Duck confit and beetroot tartlet	\$6.50
Leek and goats cheese mini quiche	\$6.70
Bbq pork buns	\$7.00
Croque monsieur	\$7.50
Salt cod croquettes	\$8.70

CHUNKY BOWLS

If you would like some more substantial items to be served within a cocktail style function the following choices are available.

Priced per item

COCKTAIL

Wedges with sour cream and sweet chilli	\$4.00
Traditional caesar salad	\$5.00
Spinach gnocchi with tomato & red onion ragoût and fresh basil	\$5.00
Vegetarian nasi goreng with coriander and crispy shallots	\$6.00
Roast chicken with mashed potato and jus	\$6.50
Chicken coq au vin with rice pilaf	\$6.50
Goi ga salad of poached chicken, cabbage, carrot, vietnamese mint and peanuts	\$8.00
Mushroom, spinach and fontina risotto	\$8.00
Penne with veal ragoût, roasted mushrooms and parmesan	\$8.50
Gado gado with peanut sauce	\$9.00
Bangers and mash with grilled onion	\$9.00
Egg noodles with chilli chicken and tamarind	\$9.00
Fried crispy pork with thai salad and nahm jihm	\$9.00
Risotto of chicken and honey roasted pumpkin with crispy sage	\$10.00
Tuna niçoise salad with kipfler potatoes and caesar dressing	\$10.00
Red wine braised beef and baby onions on mash	\$11.00
Lamb kofta with hummus and tabbouli	\$11.00
Middle eastern slaw with za'atar tiger prawns	\$12.00
Waldorf salad with smoked chicken	\$13.00

SWEET CANAPÉS

Priced per item

Mini meringues topped with passion fruit compote	\$3.00
Chocolate wontons with white chocolate sauce	\$3.50
Deep fried pineapple dumplings	\$4.00
Chocolate dipped fresh strawberries	\$4.00
Zesty crumbly lemon delicious pudding	\$5.00
Black cherry frangipani tartlet	\$7.00
Mini tart with passion fruit crème patisserie	\$8.00
Fresh tahitian lime pies	\$8.00
Fresh fruit tartlets with vanilla custard	\$8.00
Lemon meringue pie	\$9.00

COCKTAIL

SWEET BOWLS

Priced per item

Baileys crème brûlée	\$7.00
Balinese tropical fruit salad	\$7.00
Raspberry wontons with coulis	\$7.50
White chocolate mousse with dark shavings	\$8.00
Lemon syllabub trifle	\$8.00
Summer berry savarin with coulis	\$8.00
Dark chocolate mousse cups	\$8.00
Rhubarb and apple crumble	\$9.00
Classic tiramisu	\$9.00
White chocolate cheesecake	\$9.50

STATIONS/BARS

NOODLE STATION

Priced at \$13.00 per person

With huge woks and lots of fire, our noodle stations are bound to excite both visually and gastronomically. Chefs will toss fresh noodles and top quality ingredients to create a selection of both Thai and Chinese noodle dishes. Two styles of dishes will be served in bowls and supplemented from our kitchens.

OYSTER BAR

Priced at \$14.00 per person

With the seasons top oyster varieties being freshly shucked before the guests and placed on ice this is the best way to sample the best oysters the Australian coastline has to offer. The oysters are matched with sauces, salts and condiments. With cold champagne and fresh oysters this is a perfect way to start the night.

Shucker available for \$200 for a 2 hour duration

SALAD BAR

Priced at \$24.00 per person

The salad bar will ensure guests getting the freshest possible salads with chefs tossing a selection of three salads. At a salad station, salads could include thai beef, classic caesar, greek with persian feta and juniper cured salmon niçoise.

ANTIPASTO GRAZING BAR

Priced at \$25.00 per person

Grissini sticks with truffle aioli, hummus, taramasalata, babaganoush and salsa. Italian cold cuts selection, dolmades, chorizo and braised octopus. Selection of French & Australian cheese.

SUSHI BAR

Priced at \$25.00 per person

The Japanese believe that food should satisfy all the senses. Our sushi bar will combine the freshest ingredients in ways that will delight both the eyes and the palate. With the freshest seafood possible and many different styles of sushi this is bound to impress.

TEMPURA STATION

Priced at \$29.00 per person

The Central Pier tempura bar will show case the Japanese art of tempura frying whilst allowing guests to sample the freshest tempura which is best eaten straight from the wok. This station will include prawns, chicken, asparagus, assorted vegetables and Japanese dipping sauces and pickles.

SPANISH BAR

Priced at \$37.00 per person

With the Spanish tapas bar you can enjoy the fun and food of a mezze feast. Guests will be able to graze from a selection of seafood, meat and vegetables. The tapas bar could include cider infused chorizo, fennel pickled octopus, tuna cubes, chilli mussels, saganaki, baked olives and many more items. Tapas will be selected from both the Basque and the more traditional Catalanian regions.

SEAFOOD BAR

Priced at \$50.00 per person

The seafood bar contains a delectable selection of the countries finest seafood coupling it with exotic sauces, vinegars and accompaniments selected by our chef. The oysters will be freshly shucked before the guests and placed onto a beautiful illuminated ice sculpture. A bar could contain smoky bay oysters, steamed king prawns, halved and freshly grilled morton bay bugs, kingfish ceviche, gentle smoked scottish salmon, raw marinated scallops and freshly marinated spring bay mussels.

BBQ MENU

Priced at \$48.00 per person

Off the grill (1 piece per person average)

Gourmet sausages
Porterhouse steak
Chicken wings
Roquefort burger patties

A Selection of salads

Central Pier Caesar
Green Salad
Greek Salad
Pasta Salad
Tunisian carrot salad

On the Buffet

Roasted tomatoes with thyme
Roasted field mushrooms with garlic
Steamed new potatoes
Hommus, Tzatziki, Taramasalata
Selection of condiments
Assorted gourmet bread

Dessert

Fresh seasonal fruit salad

Available for a per person surcharge

Lamb koftas	\$4.00
Marinated bbq octopus	\$5.00
Grilled calamari	\$7.00
Seared scallops with lemon	\$8.00
Miso marinated eggplant	\$9.00
Hot carved ham (40 person minimum)	\$9.00
Bbq king prawns	\$10.00
Salmon steaks	\$10.50
Lamb, pig or crocodile on the spit (300 person minimum)	\$14.00
Assorted skewers of fish, meat and chicken	\$14.00
Barramundi fillets	\$15.00

Impress your guests with Atlantic's restaurant style plated menu

After years of experience in banquet dining, the Atlantic Group is excited to offer an extensive range of dining packages. These individually tailored menus give you greater choice and flexibility to cater to your budget and style of event.

There is a base cost of \$20.00 per person which includes:

Canapés on arrival – 2 varieties (chef's choice)

A selection of gourmet breads served to each table with whipped butter

Two side dishes

Dessert (one plated or 2 varieties of sweet canapés served roaming)

Espresso coffee, T2 tea & petit fours

To choose an alternating course served 50/50, please add \$4 per person per course.

ENTRÉE SELECTION A

Butternut pumpkin ravioli with lemon beurre blanc and mustard fruits	\$14.00
Marinated chicken curry with thai basil, ginger and peanuts	\$15.50
Potato gnocchi with haloumi cheese, confit romas and shaved pecorino	\$15.50
Blue cheese panna cotta with walnut tuile and herb cress	\$15.50
Niçoise salad with juniper cured atlantic salmon confit and caesar dressing	\$15.50
Cuttlefish and green mango salad with nahm jihm	\$16.00
Penne with chicken, peas, thyme and extra virgin olive oil	\$16.00
Scallops and prawn dumpling selection served in steamer baskets	\$16.50
Slow cooked veal with farfalle pasta, tomato jam and gremolata	\$17.00
Tuscan bread salad with prawns, scallops and smoked paprika dressing	\$17.00

PLATED MENU

ENTRÉE SELECTION B

Mille-feuille with saffron poached tomatoes, goats cheese and serrano ham	\$18.00
Calamari, chickpea and sujuk salad with cherry tomatoes and basil	\$19.50
Tea smoked salmon with shaved fennel salad, crème fraîche and horseradish	\$20.00
Bianco el pomodoro risotto of chicken, cherry tomatoes, feta and mascarpone	\$20.00
Court bouillon poached salmon ravioli with champagne velouté	\$20.50
Penne with veal shank ragoût and gremolata	\$20.50
Smoked potato confit with seared scallop and king prawn	\$21.00
Chilled beef served medium rare on toasted brioche with duck liver parfait	\$21.00
Almond, feta and paprika crusted lamb cutlet with carnaroli arancini	\$21.00
Wild mushroom and roast chicken fricassée with potato gnocchi and pecorino shavings	\$21.00
Goats cheese, fennel and olive tart with red pepper essence	\$21.00
Porcini risotto with truffle oil and shaved pecorino	\$21.00
Roast duck ravioli with spring onion and hoisin served with pickled cucumber & mandarin oil	\$21.00
Pillows of smoked salmon with tomato vinaigrette	\$22.50

ENTRÉE SELECTION C

Salmon and prawn ravioli with citrus beurre blanc and salmon roe	\$25.00
Peking duck salad with a mottled soya sesame	\$26.00
Sardines with mediterranean vegetables and herb dumplings	\$26.00
Prickly ash spiced quail on green mango salad	\$28.00
Braised beef shin with shallot & coriander salad and peanut praline	\$28.00
Scallop and roquette salad on a potato rösti with crème fraîche and sweet chilli	\$28.50

PLATED MENU

MAIN COURSE SELECTION A

Roast chicken breast with porcini risotto and pan juices	\$30.00
Chicken kiev stuffed with feta, pesto and semi dried tomato on potato fondant with marsala reduction	\$30.00
Seared chicken breast with sweet onion purée, baby leeks and truffled glaze	\$31.00
Beef cheek with horseradish skordalia, wild roquette, rich jus and tomato oil	\$31.00
Beef sirloin with café du paris butter and fries	\$31.00
Veal shank poached in a rich beef jus with roasted mediterranean vegetables and crispy potato puffs	\$32.00
Lamb rack on spring vegetable fricassée with black olive jus	\$33.00
Pan fried blue wahoo fillet on mediterranean vegetables with bread and feta crumble	\$34.00
Lamb rump on rösti potato with tomato fondue and asparagus	\$36.00
Daube of beef with fondant potato, rich jus and baby carrots	\$36.00

MAIN COURSE SELECTION B

Four point rack of lamb with new season broad beans and a semi dried cherry tomatoes and rosemary jus	\$41.00
Chicken breast with preserved lemon cous cous, pomegranate drizzle and soft herb salad	\$42.00
Pan seared king fish, crushed new potatoes, victorian asparagus and sauce vierge	\$42.00
Duck confit with pommes parisian and a flagoulet and prune cassoulet	\$42.00
Beef sirloin with caramelised onion and fat cut chips	\$43.00
Rockling fillets with baby vegetables and tapenade beurre blanc	\$43.00
Osso bucco with risotto milanese and pistachio gremolata	\$43.00
Feta & basil crusted best end of lamb with parsnip, baby carrots and chat potatoes	\$43.00
Spiced pork belly with wok tossed chinese greens and ginger glazed yams	\$43.00
Roasted blue eye fillet with scalded cherry tomatoes, haloumi and crispy chorizo	\$43.50
Seared atlantic salmon with truffled mash and a champagne velouté	\$43.50
Salmon fillet on skordalia with a tomato emulsion oil and crispy leek	\$44.00
Swordfish fillet with niçoise flavours, cherry tomatoes, quail eggs and a tapenade beurre blanc	\$48.50
Roast beef fillet with horseradish skordalia, wilted watercress and a lemon wedge	\$49.00

MAIN COURSE SELECTION C

Crispy skinned hapuka with prawn and prosciutto bubble & squeak and lemon beurre blanc	\$50.00
Kingfish fillets with pan roasted scallops and carnaroli risotto	\$50.00
Pave of atlantic salmon with white onion purée, asparagus and chervil broth	\$51.00
Lamb rack with caramelised pumpkin risotto, parmesan beignets and red wine jus	\$51.00
Beef fillet with garlic fondant, fava beans and jus	\$53.50
Pan fried fillet of beef with pommes galette and pinot noir jus	\$58.00

MAIN COURSE SIDE DISHES

- Included in base cost
- Fresh garden salad with balsamic vinaigrette
- Fresh steamed seasonal vegetable

DESSERTS- PLATED

Included in base cost – please select one

Sticky date pudding with butterscotch sauce and double cream
Apple and rhubarb crumble with vanilla anglaise
Apricot and coconut bakewell tart with spiced lime syrup
Passion fruit crème brûlée with strawberry sorbet
Lemon tart served with orange sauce, candied lemon and double cream
Dark chocolate tart with irish coffee sauce and shaved chocolate
Vanilla panna cotta with mixed berries and orange sauce
Brioche and prune pudding with cinnamon anglaise and sweet port wine reduction

OR

DESSERTS- SWEET CANAPES

Included in base cost – please select two

Mini meringues topped with passion fruit compote
Chocolate wontons with white chocolate sauce
Deep fried pineapple dumplings
Chocolate dipped fresh strawberries
Zesty crumbly lemon delicious pudding
Black cherry frangipani tartlet
Mini tart with passion fruit crème patisserie
Fresh tahitian lime pies
Fresh fruit tartlets with vanilla custard
Lemon meringue pie

PLATED MENU

The concept of feasting is that everyone shares, thus creating an intimate setting.

Please select 2 entrées, 3 main courses & 2 desserts

There is a base cost of \$12.00 per person which includes:

Canapés on arrival – 2 varieties (chef's choice)

A selection of gourmet breads served to each table with whipped butter

Two side dishes

Dessert

Espresso coffee, T2 tea & petit fours

ENTRÉE

ANTIPASTO PLATTER

Including hummus, semi dried tomatoes, char grilled artichokes, marinated olives, meredith feta, calabrese salami, prosciutto, smoked chicken, ventricciana salami \$25.00

SHARING DINNER

OR

Bbq calamari with chorizo sausage and a salad of chickpeas, tomato & chilli \$16.00

Salt & pepper squid with coriander, bean and lime salad \$16.50

Niçoise salad of atlantic salmon with red wine vinaigrette \$17.00

Tuscan bread salad with seared scallops and prawns \$17.00

Chicken and mushroom risotto with truffle oil \$11.00

Veal tortellini with crispy sage and mustard fruits \$13.00

Fattoush salad with lamb rump and tahina yogurt \$15.00

Vitello tonnato with tuna mayonnaise and capers \$18.00

Thai beef salad with green nam jihm and cashew nuts \$18.00

Pumpkin tortellini with mustard fruits and lemon beurre blanc \$11.50

Wild mushroom tortellini with smokey saffron velouté and gremolata \$12.00

Caramelised pumpkin risotto with persian feta \$12.00

Onion, potato and tomato tart with a rustic salad \$13.20

MAINS

Pan seared rockling with pommes Parisian and sauce vierge	\$18.00
Pan seared Kingfish on bubble & squeak with lemon beurre blanc	\$20.00
BBQ calamari with chorizo sausage and a salad of chickpeas, tomato and chilli	\$21.50
Roast chicken with creamy mashed potatoes and pan juices	\$12.50
Tandoori chicken tikka simmered in a creamy marsala sauce served with fragrant rice	\$13.00
Beef burgundy with button mushrooms, roast onion and steamed parsley chats	\$14.00
Red curry of beef with jasmine rice and thai salad	\$15.00
Risotto milanese with confit chicken and chorizo sausage	\$15.00
Farfalle pasta with veal ragoût and fresh parsley	\$16.00
Moroccan lamb with israeli cous cous and soft herb salad	\$16.50
Roast eye fillet of beef with baby onions, potatoes and yorkshire puddings	\$20.00
Braised lamb shank with soft polenta and gremolata	\$21.00
Steamed chinese greens with silken tofu and black bean sauce	\$13.00
House made spinach gnocchi with mushroom ragoût and parsley oil	\$14.00
Braised Sicilian eggplant salad with buffalo mozzarella and herb bread	\$14.00

SHARING DINNER

DESSERTS

Included in base cost (select two to be served on platters)	
Chocolate tart with white chocolate anglaise	
Creamy lemon tart with candied orange and double cream	
Almond and orange syrup cake with pistachio praline	
Rosewater flavoured tart with baby honeyed fig and double cream	
Baileys crème brûlée with hazelnut biscotti	
Warm chocolate and sour cherry pudding with vanilla double cream	
Coconut frangipan with passion fruit mascarpone	