

THE ATLANTIC

OCEAN TO PLATE

Donovan Cooke

“LET me tell you about Donovan Cooke.

It was a day way, way back in 1991 and the setting was Harveys, my first restaurant, which sat beside Wandsworth Common, in London. Back then, you weren't taught how to conduct an interview. Jobs were awarded more on gut instinct, rather than CVs.

Donovan Cooke had two things going for him.

First, he had worked at the Waterside Inn, a renowned institution of gastronomy.

Second, he was blessed with a surname that was guaranteed to intrigue.

Could Donovan Cooke or not?

The 'interview' ended with the words, 'You've got the job. Let's see how it goes.'

My decision on that day remains one of the wisest moves of my career.

Our journey together led from Harveys to MPW the Hyde Park Hotel. It was the toughest period of my career and – six days a week for three years - Donovan was at my side, thank God.

I was desperately sad when Donovan said it was time to move on. Shortly after his departure, my restaurant won three Michelin stars. I remain indebted to the author of this book.

It took a Yorkshireman called Cook to discover Australia, but it has taken a Yorkshireman called Cooke to realize an incredibly special aspect of the country's gastronomy.”

Marco Pierre White

The Atlantic at Home cookbook

Now available to purchase (R.R.P \$49.95)

Fillet a fish? Prepare a salmon tartare? *The Atlantic at Home* is filled with tips and recipes, from The Atlantic restaurant's much-lauded executive chef Donovan Cooke.

Cooke is passionate about seafood and determined to help even the most reluctant seafood cook get into the kitchen and gain confidence handling seafood.

Profiles on seafood producers, lists of pantry staples and equipment lists, as well as an alternative seafood species chart, support the 70 recipes that the chef has amassed in his 30 years of cooking and prepares regularly in the award-winning restaurant.

Enquire today to have your copy personally signed by Donovan himself.

Donovan Cooke's 6 Course Tasting Menu

Spring Heirloom Vegetable Salad

heirloom carrots, baby leeks, baby fennel,
blood orange, orange vinaigrette, coriander

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Salad of Crayfish

parma ham, compressed rock melon,
chilled Sauternes cantaloupe soup, ice plant herb

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Crispy Skin Berkshire Pork Belly

red wine braised cabbage,
caramelised spiced apple, orange and mustard dressing

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Olive Oil Confit Ora King Salmon

aromatic vegetables, natural oysters,
blood orange, orange and aromatic spice emulsion

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Pan Seared Spiced Duck Breast

sour beetroot puree, liquorice gel, roast daikon,
braised shiitake mushrooms, star anise jus

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'Piña Colada' Cassonade

dried pineapple chips, dark rum syrup, coconut sorbet

\$140 per person

*Please advise your waiter of any allergies prior to ordering
This menu is designed for the whole table to enjoy*

Available before 2:00pm for lunch and 9:30pm for dinner

PRE-DINNER

OYSTERS

Freshly shucked to order for your enjoyment.

Individual oysters, *minimum of three per region* \$4.50 ea

Coffin Bay (SA)

a robust oyster with a great salty flavour produced by strong tidal movements

Pipeclay Lagoon (TAS)

plump with creamy white meat, consistently softer and highly flavoursome

Smoky Bay (SA)

medium salty characteristics with soft, creamy flavours

CRAYFISH

Crayfish Platter (Stanley, TAS) served chilled with condiments

Available half or whole Market Price

CAVIAR

Mallosal Superior Oscietra Caviar

blini, classic garnish

30g

Market Price

rich, clean taste with a full creamy finish,

sustainable caviar with a deep brown to jet black hue with a medium-sized bead

SPARKLING & CHAMPAGNE

Glass Bottle

NV Josef Chromy

Relbia, Tasmania

\$18 \$80

NV Laurent-Perrier Brut

Tours-sur-Marne, France

\$30 \$165

PRE-DINNER COCKTAILS

Aperol Spritz

Aperol, sparkling wine, soda water

\$20

Negroni

Tanqueray Gin, Campari, Antica Formula

\$20

Old Fashion

Rye Bourbon, Orange Bitters, garnished with an orange peel

\$24

ENTREES

COLD STARTERS

Hiramasa Kingfish Carpaccio	\$28
black olive oil, confit tomatoes, capers, preserved lemon, yuzu vinaigrette	
Smoked Rainbow Trout	\$28
Dashi braised daikon, goat's curd, raspberry, beetroot, mint	
Salad of Crayfish	\$36
parma ham, compressed rock melon, chilled Sauternes cantaloupe soup, ice plant herb	
Atlantic Seafood Cocktail *	\$33
crab meat, scallop, moreton bay bug, prawn, iceberg, rockmelon, apple, basil, soft boiled quail egg	
Spring Heirloom Vegetable Salad	\$21
heirloom carrots, baby leeks, baby fennel, blood orange, orange vinaigrette, coriander	

HOT STARTERS

Diamond Clam Chowder	\$26
corn, saffron, basil	
Garlic Tiger Prawns	\$30
garlic, olive oil, white wine, parsley, fried shallots	
Tempura Soft Shell Crab *	\$28
jalapeño, ponzu	
Moreton Bay Bug Spaghetti *	\$36 / 49
olive oil, garlic, chilli, parsley	
Wood Fire Grilled Calamari *	\$28
radicchio, marinated potato, caper, red onion, parsley, garlic croutons	
Crispy Skin Berkshire Pork Belly	\$28
red wine braised cabbage, caramelised spiced apple, orange and mustard dressing	
Risotto of Asparagus and Fennel	\$25 / 33
preserved lemon, basil, parmesan	

MAINS

TODAY'S CATCH

THE ATLANTIC SEAFOOD PLATTER

Includes half a cold crayfish, a selection of freshly sliced sashimi, freshly shucked oysters, whole prawns, crab legs, scallops in the half shell with lime aioli

Served chilled with condiments of

Thai dressing, dill and horseradish crème fraîche, cucumber salsa, soy sauce, red wine vinegar

Seafood Platter for Two | \$290.00

Seafood Platter for Four | \$580.00

CRAYFISH

Live Crayfish (Stanley, TAS) served wood fire grilled with lemon wedges

Available half or whole

Market Price

PREMIUM FISH SELECTION

FISH ON THE BONE

John Dory (Eden, NSW) small, silky flakes, delicate, sweet, white fleshed fish \$45

Baby Snapper (Port Phillip Bay, VIC) delicate, soft textured, white fleshed fish \$45

King George Whiting (Port Franklin, VIC) subtle, delicate, white fleshed fish \$45

Whole fish available wood fire grilled, roasted or steamed, served with lemon wedges

Available upon request – olive oil, garlic, chilli and anchovy sauce

FISH FILLETS

The Atlantic Beer Battered Fish and Chips * \$38
russet Burbank chips, lemon, tartar sauce

Wood Fire Grilled Barramundi Fillet \$40
mixed leaf salad, lemon

Olive Oil Confit Ora King Salmon \$45
aromatic vegetables, natural oysters,
blood orange, orange and aromatic spice emulsion

Steamed Baby Snapper Fillets \$45
sautéed prawns, grilled fennel, apple and crushed almond balls, shellfish foam

Wood Fire Grilled Tuna \$45
tempura zucchini flower stuffed with scallop and dill,
sautéed Mediterranean vegetables, balsamic gel

MAINS CONTINUED

FROM THE LAND

Spaghetti of Roast Pumpkin and Grilled Baby Corn herb pesto	\$25 / 33
Slow Roast Free Range Chicken Breast asparagus, peas, grilled confit kipfler potatoes, confit tomato, white wine jus	\$39
Slow Roasted Miso Marinated Lamb Rack grilled broccolini, black garlic puree, smoked eggplant croquette, floral tuile, garlic lamb jus	\$44
Pan Seared Spiced Duck Breast sour beetroot puree, liquorice gel, roast daikon, braised shiitake mushrooms, star anise jus	\$45
300g Full Blood Black Angus Scotch Fillet wood fire grilled, sea salt, olive oil, lemon	\$51
250g John Dee Black Angus Beef Tenderloin wood fire grilled, sea salt, olive oil, lemon	\$49
250g Sher Wagyu F1 Sirloin Marble Score 9+ wood fire grilled, sea salt, olive oil, lemon	\$79
<i>Sauce options available</i>	
Beurre de Paris	\$3 ea
Bordelaise	\$5 ea

SIDE DISHES

SALADS

Radichio Salad fennel, pears, lemon olive oil dressing	\$12
Cos Lettuce Salad marinated green olives, grilled king oyster mushroom, garlic croutons, parmesan dressing	\$12
Mixed Young Leaf Salad cherry tomatoes, cucumber, witlof, French dressing	\$12
Waldorf Salad iceberg, celery, green apple, dried currants, toasted walnuts, walnut dressing	\$12

VEGETABLES

Sautéed Green Asparagus chopped egg, brioche crumb, shaved parmesan	\$14
Wood Fire Grilled Green Zucchini garlic, shallot, goats curd, pine nuts	\$12
Broccolini preserve lemon, fried capers, herb emulsion	\$12
Thrice Cooked Russet Potatoes rosemary, garlic, sea salt	\$12
Russet Burbank Chips	\$12
Mashed Bintje Potatoes butter, cream	

CHEESE

Yarra Valley Dairy Black Savourine , Goat's milk, semi-matured	Yarra Valley, Victoria
Tunworth , Cow's milk, soft	Hampshire, United Kingdom
Mimolette Vieille , Cow's milk, semi-hard	Normandy, France
Colston Bassett Stilton , Cows' milk, blue vein	Nottinghamshire, United Kingdom
Single variety	\$15
Selection of 3 varieties, served with quince paste	\$36

DESSERT

Valrhona Chocolate and Raspberry Tart lime meringue, lemon and lime gel, salted pistachio, bitter chocolate sorbet	\$22
Green Tea Tiramisu chocolate lady finger, chocolate crispy pearl, chocolate lace, white sesame soil, Kahlua syrup, green tea sauce, soya milk ice cream	\$22
Strawberry Parfait peanut butter crunch, balsamic marinated strawberry salad, champagne mascarpone foam	\$21
White Chocolate Panna Cotta caramelised cinnamon banana, passionfruit jelly, passionfruit and banana sorbet	\$22
'Piña Colada' Cassonade dried pineapple chips, dark rum syrup, coconut sorbet	\$20
Selection of Sorbet <i>Please see your waiter for today's selection</i>	\$16

PETIT FOURS

Apple and Cinnamon, Valrhona Chocolate Truffles	\$10
Raspberry and Pistachio Nougat	\$13

DESSERT COCKTAILS

Espresso Martini Wyborowa Vodka, Kahlua, Creme de Cacao, espresso	\$25
Lemon Tart Martini Lemoncello, Licor 43, Lemon Curd, Cream, Burnt Foam	\$25

Begin or end your experience in The Den

Travel down the stairway from The Atlantic into a sleek basement speakeasy, reminiscent of the underground New York bar culture. The Den boasts an intimate and nocturnal ambience.

The Den is a celebration of the ritual of the great cocktail, the pleasure of great bar service and the sheer enjoyment of starting – and ending – a great evening at the bar.

