

PAINT  
THE TOWN

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2018 END OF YEAR  
CELEBRATION PACKAGES

ATLANTIC GROUP®

**Have a blast  
Let loose  
Make it merry...**

**It's time to paint the town...**

**B L [ A ] C K**

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The end of the year is fast approaching and it's time to get those paint brushes and palettes out! What are your plans for this year's celebrations?

Blowout bash? Lavish long lunch?

Let us help paint the picture! Our family of venues have an outstanding selection of party packages for any and every occasion. Peruse our inclusive offerings for inspiration. Or perhaps you prefer a blank canvas for complete customisation? We are here to help plan perfection.

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# Central Pier Cheer

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Shed 14, Central Pier, 161 Harbour Esplanade, Docklands, 3008  
+61 3 8623 9600 | [info@atlanticgroup.com.au](mailto:info@atlanticgroup.com.au)

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Atlantic Group is a hospitality house with an unquestionable reputation for creating extraordinary experiences. We have a passion for parties, social celebrations and memorable moments... one is never enough!

Perched on the historic waterfront runway of Docklands, Central Pier is home to four of Melbourne's most premium venues. Each with a personality of their own; Peninsula, MAIÀ, Sumac and Sketch offer the perfect canvas for your end of year celebrations.



# Lunch Package

three hours

two course | \$89.00 per person

three course | \$109.00 per person

## PACKAGE

### The feast

two or three course lunch  
one side dish per table

### The fuel for festivities

three hour atlantic group  
beverage package

### The bells and whistles

decorated christmas tree  
christmas bon bon per person  
festive background music  
printed festive menu cards (three  
per table)  
dance floor  
stage

## MENU

### Entrée (select one dish)

sugar cured atlantic salmon, celeriac remoulade, horseradish  
cream, avruga caviar  
chargrilled lamb loin, crushed peas, goat cheese, tomato salsa  
pan fried scallops, kohlrabi purée, crispy pancetta, flying fish  
raw and basil oil  
zaatar crusted chicken, freekeh salad pomegranate, fetta and  
olive salsa  
trout and crepe salad avocado, broad bean lychee and  
coriander chilli  
prawn and scallop squid ink tortellini, lobster bisque and  
watercress  
beef bresaola, buffalo mozzarella, fresh fig, capers, berry salsa  
and vincotto dressing  
heirloom tomato and burrata cheese, balsamic and golden  
beetroot  
wild mushroom porcini risotto, pecorino, crispy sage and cress  
pan fried rosemary potato gnocchi, osso bucco ragout and  
gremolata  
roast turkey with cranberry and chestnut stuffing, baby carrot,  
mash potato

served with freshly baked sourdough



### Mains (select one dish)

roast otway pork, baby turnip, sweet potato, apple  
sauce, koo wee rup asparagus  
chargrilled eye fillet, kumara mushroom ragout,  
gremolata, shiraz jus  
barramundi, king prawns and black mussels, crushed  
potato, veloute  
pan fried salmon fillet, roasted kipfler potatoes, olives,  
caper smoked almond salsa, blood orange gel  
lamb rump, skordalia mint and rocket pesto,  
dehydrated olives, lavender  
eye of rump, gratin potato, pearl onions, slow cooked  
cherry tomato, asparagus  
milawa chicken breast, sautéed gnocchi, seasonal  
mushroom and asparagus  
roast chicken with truffle pommes purée, spinach  
cream, jus  
slow cooked brisket, roast pumpkin purée, caramelized  
shallots, sautéed chards and baby spinach

served with garden salad

### Dessert (select one dish)

traditional sticky date pudding  
cinnamon crème, ginger bread  
crumble, rum soaked raisins  
after dinner mint tart, mint milk,  
chocolate mousse, mint snow  
clementine cake, white chocolate  
mousse, cranberry gel

served with freshly brewed tea and  
coffee



# Cocktail Package

three hours  
\$99.00 per person

## PACKAGE

### The feast

selection of three cold and three hot canapés  
two bowl items per person

### The fuel for festivities

strawberry pimms punch on arrival  
three hour atlantic group beverage package

### The bells and whistles

cocktail tables clothed with tea light candles  
festive background music  
decorated christmas tree  
dance floor  
stage

## MENU

### Cold canapés

smoky eggplant purée, spiced lamb, whipped fetta and micro mint  
meredith goat cheese, blistered tomatoes, parmesan short bread and micro basil  
garlic bruschetta, sicilian caponata, pickle shallot and cress  
beef en crouete, tomato relish and onion jam  
wagyu beef bresaola, pickled mushrooms, grated foie gras and water cress  
prawn cocktail, tomato, iceberg, apple celery  
san choi bao, chicken with hoisin  
smoked duck with chives pancake, freeze dried mandarin cucumber  
oysters with condiments and caviar

### Hot canapés

szechuan ginger pepper cabbage, tiger prawns, nam jim  
scallop and chive dumpling  
moroccan lamb mini pie  
pork gyoza  
chicken gyoza  
vegetarian curry samosas  
pumpkin arancini, harissa mayo  
mushroom arancini, smoked garlic aioli  
thai vegetable spring rolls  
beef shumai with xo sauce

### Bowl items

salt and pepper calamari with wild roquette, pear and parmesan  
masterstock chicken with wombok slaw and wafu dressing  
red curry chicken, dutch cream potato  
squash and zucchini blossom risotto  
thai beef salad with soft herbs, bean shoots and nam jim

### Dessert canapés

petit chocolate after dinner mint tart  
verrine of mandarin gel, grand mariner mousse, gingerbread crumble  
christmas truffles  
petit rum and raisin profiterole  
clementine and almond cake with vanilla frosting  
passionfruit curd tart with vanilla marshmallow



# Dinner Package

three hours  
\$139.00 per person



## PACKAGE

### The feast

three course dinner with  
alternating main course  
one side dish per table

### The fuel for festivities

cranberry gin fizz on arrival  
three hour atlantic group  
beverage package

### The bells and whistles

festive background music  
decorated christmas tree  
christmas bon bon per person  
printed festive menu cards (three  
per table)  
dance floor  
stage

## MENU

### Entrée (select one dish)

sugar cured atlantic salmon, celeriac remoulade, horseradish  
cream, avruga caviar  
chargrilled lamb loin, crushed peas, goat cheese, tomato salsa  
pan fried scallops, kohlrabi purée, crispy pancetta, flying fish  
raw and basil oil  
zaatar crusted chicken, freekeh salad pomegranate, fetta and  
olive salsa  
trout and crepe salad avocado, broad bean lychee and  
coriander chilli  
prawn and scallop squid ink tortellini, lobster bisque and  
watercress  
beef bresaola, buffalo mozzarella, fresh fig, capers, berry salsa  
and vincotto dressing  
heirloom tomato and burrata cheese, balsamic and golden  
beetroot  
wild mushroom porcini risotto, pecorino, crispy sage and cress  
pan fried rosemary potato gnocchi, osso bucco ragout and  
gremolata  
roast turkey with cranberry and chestnut stuffing, baby carrot,  
mash potato

served with freshly baked sourdough

### Mains (select two dishes)

roast otway pork, baby turnip, sweet potato, apple  
sauce, koo wee rup asparagus  
chargrilled eye fillet, kumara mushroom ragout,  
gremolata, shiraz jus  
barramundi, king prawns and black mussels, crushed  
potato, veloute  
pan fried salmon fillet, roasted kipfler potatoes, olives,  
caper smoked almond salsa, blood orange gel  
lamb rump, skordalia mint and rocket pesto,  
dehydrated olives, lavender  
eye of rump, gratin potato, pearl onions, slow cooked  
cherry tomato, asparagus  
milawa chicken breast, sautéed gnocchi, seasonal  
mushroom and asparagus  
roast chicken with truffle pommes purée, spinach  
cream, jus  
slow cooked brisket, roast pumpkin purée, caramelized  
shallots, sautéed chards and baby spinach

served with garden salad

### Dessert (select one dish)

orange and gateau grand marnier,  
cranberry jelly, white chocolate snow  
chocolate and whiskey tart, salted  
caramel, chocolate cookie crumble,  
raspberry gel  
amaretto crème, apricot compote,  
burnt butter cake, almond tuile  
christmas pudding, brandy anglaise,  
sable

served with freshly brewed tea and  
coffee







# The Gift of Gardens House

Royal Botanic Gardens, Birdwood Ave, South Yarra, 3004  
+ 61 3 9639 3999 | [info@atlanticgroup.com.au](mailto:info@atlanticgroup.com.au)



The private property is renowned for its raw splendour with close proximity to the CBD. Strolling up the narrow garden path, surrounded by precisely manicured plants and foliage, guests are welcomed to the double story property by a brilliant heritage façade and sprawling garden. From within, this historical homestead has been transformed to accommodate the most lavish of celebrations and intimate of soirées.

Complete with numerous rooms of varying sizes, this property offers formal seated dining, black tie cocktail and alfresco events.



# Lunch Package

three hours

two course | \$125.00 per person

three course | \$138.00 per person

## PACKAGE

### The feast

two or three course lunch

one side dish per table

### The fuel for festivities

three hour atlantic group

beverage package

### The bells and whistles

decorated christmas tree

christmas bon bon per person

festive background music

printed festive menu cards (three per table)

## MENU

### Entrée (select one dish)

sugar cured atlantic salmon, celeriac remoulade, horseradish cream, avruga caviar

chargrilled lamb loin, crushed peas, goat cheese, tomato salsa

pan fried scallops, kohlrabi purée, crispy pancetta, flying fish raw and basil oil

zaatar crusted chicken, freekeh salad pomegranate, fetta and olive salsa

trout and crepe salad avocado, broad bean lychee and coriander chilli

prawn and scallop squid ink tortellini, lobster bisque and watercress

beef bresaola, buffalo mozzarella, fresh fig, capers, berry salsa and vincotto dressing

heirloom tomato and burrata cheese, balsamic and golden beetroot

wild mushroom porcini risotto, pecorino, crispy sage and cress

pan fried rosemary potato gnocchi, osso bucco ragout and gremolata

roast turkey with cranberry and chestnut stuffing, baby carrot, mash potato

served with freshly baked sourdough

### Mains (select one dish)

roast otway pork, baby turnip, sweet potato, apple sauce, koo wee rup asparagus

chargrilled eye fillet, kumara mushroom ragout, gremolata, shiraz jus

barramundi, king prawns and black mussels, crushed potato, veloute

pan fried salmon fillet, roasted kipfler potatoes, olives, caper smoked almond salsa, blood orange gel

lamb rump, skordalia mint and rocket pesto, dehydrated olives, lavender

eye of rump, gratin potato, pearl onions, slow cooked cherry tomato, asparagus

milawa chicken breast, sautéed gnocchi, seasonal mushroom and asparagus

roast chicken with truffle pommes purée, spinach cream, jus

slow cooked brisket, roast pumpkin purée, caramelized shallots, sautéed chards and baby spinach

served with garden salad

### Dessert (select one dish)

traditional sticky date pudding

cinnamon crème, ginger bread crumble, rum soaked raisins

after dinner mint tart, mint milk, chocolate mousse, mint snow

clementine cake, white chocolate mousse, cranberry gel

served with freshly brewed tea and coffee





# Cocktail Package

three hours  
\$119.00 per person

## PACKAGE

### The feast

selection of three cold and three hot canapés  
two bowl items per person

### The fuel for festivities

christmas mimosa on arrival  
three hour atlantic group beverage package

### The bells and whistles

gardens house cocktail furniture  
festive background music  
decorated christmas tree

## MENU

### Cold canapés

smoky eggplant purée, spiced lamb, whipped fetta and micro mint  
meredith goat cheese, blistered tomatoes, parmesan short bread and micro basil  
garlic bruschetta, sicilian caponata, pickle shallot and cress  
beef en crouete, tomato relish and onion jam  
wagyu beef bresaola, pickled mushrooms, grated foie gras and water cress  
prawn cocktail, tomato, iceberg, apple celery  
san choi bao, chicken with hoisin  
smoked duck with chives pancake, freeze dried mandarin cucumber  
oysters with condiments and caviar

### Hot canapés

szechuan ginger pepper cabbage, tiger prawns, nam jim  
scallop and chive dumpling  
moroccan lamb mini pie  
pork gyoza  
chicken gyoza  
vegetarian curry samosas  
pumpkin arancini, harissa mayo  
mushroom arancini, smoked garlic aioli  
thai vegetable spring rolls  
beef shumai with xo sauce

### Bowl items

salt and pepper calamari with wild roquette, pear and parmesan  
masterstock chicken with wombok slaw and wafu dressing  
red curry chicken, dutch cream potato  
squash and zucchini blossom risotto  
thai beef salad with soft herbs, bean shoots and nam jim

### Dessert canapés

petit chocolate after dinner mint tart  
verrine of mandarin gel, grand mariner mousse, gingerbread crumble  
christmas truffles  
petit rum and raisin profiterole  
clementine and almond cake with vanilla frosting  
passionfruit curd tart with vanilla marshmallow



# Dinner Package

four hours  
\$182.00 per person

## PACKAGE

### The feast

three course dinner with  
alternating main course  
  
one side dish per table

### The fuel for festivities

festive cranberry sangria on arrival  
  
four hour atlantic group  
beverage package

### The bells and whistles

festive background music  
  
decorated christmas tree  
  
christmas bon bon per person  
  
printed festive menu cards (three  
per table)

## MENU

### Entrée (select one dish)

sugar cured atlantic salmon, celeriac remoulade, horseradish  
cream, avruga caviar  
  
chargrilled lamb loin, crushed peas, goat cheese, tomato salsa  
  
pan fried scallops, kohlrabi purée, crispy pancetta, flying fish  
raw and basil oil  
  
zaatar crusted chicken, freekeh salad pomegranate, fetta and  
olive salsa  
  
trout and crepe salad avocado, broad bean lychee and  
coriander chilli  
  
prawn and scallop squid ink tortellini, lobster bisque and  
watercress  
  
beef bresaola, buffalo mozzarella, fresh fig, capers, berry salsa  
and vincotto dressing  
  
heirloom tomato and burrata cheese, balsamic and golden  
beetroot  
  
wild mushroom porcini risotto, pecorino, crispy sage and cress  
  
pan fried rosemary potato gnocchi, osso bucco ragout and  
gremolata  
  
roast turkey with cranberry and chestnut stuffing, baby carrot,  
mash potato

served with freshly baked sourdough

### Mains (select two dishes)

roast otway pork, baby turnip, sweet potato, apple  
sauce, koo wee rup asparagus  
  
chargrilled eye fillet, kumara mushroom ragout,  
gremolata, shiraz jus  
  
barramundi, king prawns and black mussels, crushed  
potato, veloute  
  
pan fried salmon fillet, roasted kipfler potatoes, olives,  
caper smoked almond salsa, blood orange gel  
  
lamb rump, skordalia mint and rocket pesto,  
dehydrated olives, lavender  
  
eye of rump, gratin potato, pearl onions, slow cooked  
cherry tomato, asparagus  
  
milawa chicken breast, sautéed gnocchi, seasonal  
mushroom and asparagus  
  
roast chicken with truffle pommes purée, spinach  
cream, jus  
  
slow cooked brisket, roast pumpkin purée, caramelized  
shallots, sautéed chards and baby spinach

served with garden salad

### Dessert (select one dish)

orange and gateau grand marnier,  
cranberry jelly, white chocolate snow  
  
chocolate and whiskey tart, salted  
caramel, chocolate cookie crumble,  
raspberry gel  
  
amaretto crème, apricot compote,  
burnt butter cake, almond tuile  
  
christmas pudding, brandy anglaise,  
sable

served with freshly brewed tea and  
coffee







# St. Nick at The Atlantic

Crown Entertainment Complex, 8 Whiteman Street, Southbank, 3006

+ 61 3 9698 8888 | [reservations@theatlantic.com.au](mailto:reservations@theatlantic.com.au)



The Atlantic provides the perfect setting for your end of year social celebration and client entertaining needs with numerous private and semi private dining rooms located throughout the restaurant.

With menus designed by Executive Chef Nick Mahlook, let us treat you and your guests to an ocean inspired feast while our sommelier picks out the perfect wines to enhance and celebrate our signature dishes.





## Two course lunch

individual guest selection from the following, finished with petit fours

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\$90.00 per person

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### Entrée

soft shell crab  
pickled daikon, chilli, kim chi

roasted pork belly  
quince, apple, burnt onion, mustard  
vinaigrette

spiced cauliflower  
beetroot, hazelnut, fried haloumi

### Main

seared ora king salmon  
cucumber, horseradish yoghurt, iberico ham

barramundi fillet  
wood fire grilled, garlic and oregano dressing  
clover valley lamb backstrap  
pears, roasted garlic, zucchini flower

*Beverage packages start from \$50.00 per person  
with an option to upgrade to a bespoke signature  
cocktail or Christmas classic on arrival.*

*Dessert option available for an additional \$30.00  
per person – Christmas pudding and frozen  
muscat.*



## Three course lunch or dinner

individual guest selection from the following, finished with petit fours

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\$110.00 per person

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### Entrée

soft shell crab  
pickled daikon, chilli, kim chi

pan fried scallops  
butternut pumpkin, guanciale, sunflower  
seed dressing vinaigrette

roasted pork belly  
quince, apple, burnt onion, mustard  
vinaigrette

**spiced cauliflower**  
beetroot, hazelnut, fried haloumi

### Main

seared ora king salmon  
cucumber, horseradish yoghurt, iberico  
ham

barramundi fillet  
wood fire grilled, garlic and oregano  
dressing

roasted john dory  
mussels, diamond clams, rouille, potatoes  
300g little joe's scotch fillet marble score 4+  
pasture fed  
wood fire grilled, salsa verde, red wine jus

### Dessert

tonka bean brûlée  
spiced apple, pecan crumble

'snickers bar' parfait  
valrhona chocolate, roasted peanuts, salted  
caramel

local and international cheese selection  
served with accompaniments

*Beverage packages start from \$50.00 per person  
with an option to upgrade to a bespoke signature  
cocktail or Christmas classic on arrival.*

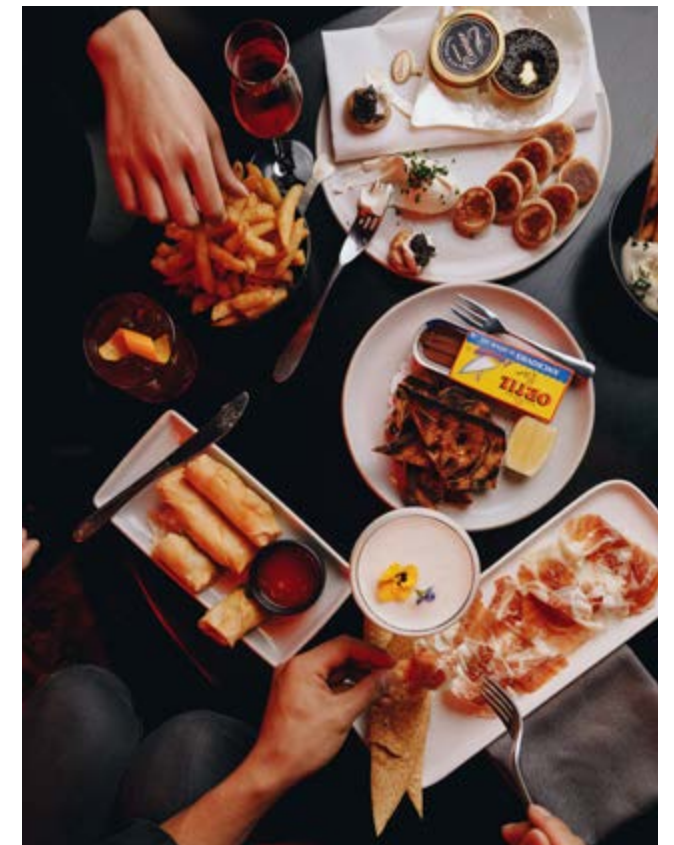
*Additional dessert option available for \$30.00 per  
person – Christmas pudding and frozen muscat*





# The Den of Dasher, Dancer, Prancer, Vixen

Crown Entertainment Complex, 8 Whiteman Street, Southbank, 3006,  
Basement of the Atlantic | + 61 3 9698 8888 | [reservations@theatlantic.com.au](mailto:reservations@theatlantic.com.au)



Filled with bookcases, heirlooms, gas-flamed heaters enclosed in glass, velvet sofas, vintage Persian rugs, cottage chairs and a grand piano, The Den boasts an intimate and nocturnal ambiance devised for every combination of nightcap and late-night rendezvous.

Enjoy a night of escape and please every single sense through the celebration of expertly crafted cocktails and expansive selections of hand-picked rare whiskies, vodkas and other spirits from the finest distillers around the world.



# Cocktail Package

- six canapés (selection of 3 items) | \$30.00 per person
- eight canapés (selection of 4 items) | \$40.00 per person
- ten canapés (selection of 5 items) | \$50.00 per person
- ten canapés (selection of 5 items) and one substantial | \$60.00 per person
- twelve canapés (selection of 6 items) and one substantial | \$65.00 per person
- fourteen canapés (selection of 7 items) and two substantial | \$75.00 per person



*Beverage packages start from \$50.00 per person with an option to upgrade to a bespoke signature cocktail or Christmas classic on arrival.*

## Cold canapés

- natural oysters - freshly shucked, served on crushed ice
- kingfish tartar - olive, tomato, potato crisp
- pikelets - cultured cream, trout roe
- crab toast - hand picked spanner crab, avocado
- pepper seared tuna - spring onion relish
- cucumber - miso cream cheese

## Hot canapés

- spiced lamb cigars - pine nuts, mint yoghurt
- mini beef pies - tomato relish
- prawn and scallop wonton - nahm jim
- shitake and vegetable wonton - ponzu
- spring rolls - seasonal variety
- arancini - seasonal vegetarian variety
- croquets - ham hock
- polenta chips - truffle aioli
- pumpkin fetta tart - salsa agresto
- fritters - bbq corn, cheddar, chilli jam

## Substantial savoury

- miniature seared ora king salmon - cucumber, horseradish yoghurt, iberico ham
- rare roasted beef rolls - celeriac remoulade
- fish and chips - mini cones, tartare sauce
- risotto - seasonal variety
- fried fish slider - spiced tartare sauce
- lamb cutlets - salsa verde
- twice cooked pork belly - chilli caramel, coleslaw

## Substantial sweet

- mini seasonal panna cotta - seasonal fruit
- petit lemon meringue tart
- valrhona chocolate tart - passionfruit
- tiramisu





# Make it Merry with Mama Rumaan

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Shed 9, Central Pier, 161 Harbour Esplanade, Docklands, 3008,  
Located toward end of pier | +61 3 8623 9690 | [info@mamarumaan.com.au](mailto:info@mamarumaan.com.au)

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Our fierce Mama is all about bold, flavourful, authentic cuisine. Inspired by recipes of the generations before her, Mama Rumaan embraces the lessons of her ancestors whilst introducing new depths to these traditional mena flavours.

The ambience is warm, aromatic and inviting and the food is designed to be shared as you would amongst family....and at Mama Rumaan's you are always amongst family! Passionate about cooking with fresh produce and fragrant spices, you will come hungry but in true mama style you will leave satisfied.



# Shared Banquet Package

\$52.00 per person

### To Start

Mezze dips  
hummus, baba ghanoush, jajik, with fried pita with zaatar and flatbread

Torshee  
pickled vegetables

### Small (select two)

Lamb Kibbeh  
lamb, mint, cucumber yoghurt

Sabah’s Egyptian Falafel  
traditional vegetable condiments, tahini

Fried Cauliflower  
lightly battered stalks, tahini

Cabbage rolls  
tomato, vegetables, rice, pomegranate molasses, topped with Middle-Eastern style tomato sauce

### Big (select one)

Masgouf  
char-grilled fish fillets, coriander, garlic, tomato, capsicum, fresh chilli, saffron rice

Qouzi  
slowed cooked lamb shoulder, pomegranate, traditional herbs and spices, wheat, chickpeas with rice

Djerj w’Toum  
chicken, traditional spices, garlic cumin potatoes

Okra  
spiced tomato sauce, coriander, white rice

Mdardara  
long grain rice and lentil pilaf, traditional herbs and spices, caramelised onion

Mama’s Old Spice Rice  
fried rice, chicken, peas, slivered almonds, sultanas, potato

### Grill (select one)

Vegetable skewers  
peppers, mushroom, eggplant

Chicken skewers  
mama’s garlic sauce, pomegranate molasses

### Served with fragrant rice and fattouche salad

### Dessert platters to share

Mama Tatiana’s Knafeh  
sweet cream pastry, semolina, rose water, pistachio, sugar syrup

Pistachio Crème  
turkish delight, baby donuts, pistachio praline

Chocolate Pot  
tahini, caramel, baby fig, halva ice cream

Date Cake  
salted caramel, medjool dates, orange blossom ice cream

*Beverage packages start from \$35.00 per person with an option to upgrade to a bespoke signature cocktail or Christmas classic on arrival.*



# Cocktail Package

five canapés and one substantial (2 hours) | \$45.00 per person  
six canapés and one substantial (3 hours) | \$55.00 per person  
seven canapés, two substantial and dessert (4 hours) | \$65.00 per person  
seven canapés, three substantial and dessert (5 hours) | \$75.00 per person

### SAMPLE CANAPÉ SELECTION

#### Canapés

Sabah’s egyptian falafel

Mini spice lamb kofta

Mini fried cauliflower

Cabbage rolls

Chicken ribs

Lamb kibbeh

Torshee

#### Substantial items

Djerj w’toum

Mama’s old spice rice

Mini skewers

#### Dessert

Baklava

Mama Tatiana’s knafeh

*Beverage packages start from \$35.00 per person with an option to upgrade to a bespoke signature cocktail or Christmas classic on arrival.*





# Get your Cookies and Milk from the Mill & Bakery

Shed 9, Central Pier, 161 Harbour Esplanade, Docklands, 3008,  
Located along pier | +61 3 8623 9690 | enquiries@millandbakery.com.au



Our charming artisan bread house, is located on the stunning waterfront of Central Pier, Docklands. This beautiful space delights residents and visitors with delicious tastes of Europe daily.

Its interior, inspired by the European countryside and completed with an assortment of vintage knickknacks sourced from around Australia. This cosy waterfront retreat is where Executive Pastry Chef, Lisa Van Zanten, creates her delicious sweets, stunning celebration cakes and an assortment of baked goodness.

## Happiness Hampers

hamper for two people \$70 | hamper for four people \$120 | hamper for six people \$220

### Filled with

sourdough, rye current loaf, fruit cake, chocolate crunch nut bark, sable cookies, jam, tonkah hot chocolate

Pre-order at enquiries@millandbakery.com.au



## ATLANTIC GROUP®

Shed 9, 161 Harbour Esplanade, Central Pier, Docklands 3008

+61 3 8623 9600

[info@atlanticgroup.com.au](mailto:info@atlanticgroup.com.au)

[atlanticgroup.com.au](http://atlanticgroup.com.au)



@atlanticgroup