



ATRIUM

**Starters**

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Herb and parmesan focaccia with garlic aioli	\$7.90
Grilled ciabatta bread with local olive oil, balsamic and dukkah	\$7.90
Lemon and cracked pepper marinated Milawa EV olives*	\$7.70

**Entrée**

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Daily soup	\$9.50
Roasted beetroot, toasted walnut and Persian feta tart with roquette pesto and beetroot gel*	\$16.50
Chargrilled butterflied quail served on farro tabbouleh with yoghurt tahini and spice dressing	\$18.50
Twice cooked pork belly on crushed butternut pumpkin with apple and walnut salsa*	\$17.90
Malaysian style beef satay skewers with sticky coconut rice cake, coriander, mint and cucumber salad*	\$17.90
Grilled half shell scallops with black truffle butter and dressed roquette leaves*	\$18.90
Fresh oysters natural*	\$2.90 each
Oysters Kilpatrick*	\$3.10 each

**Main**

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Spring risotto with saffron, asparagus, green peas, grilled zucchini and Milawa chèvre drizzled with lemon parsley oil*	\$31.90
Slow cooked Southern Indian lamb served with carrot raita, grilled flat bread and lemon basmati rice	\$34.90
Grilled pork sirloin served on cauliflower puree, roasted kiplers, prosciutto crumbs and steamed seasonal greens finished with quince jus*	\$33.90
Prawn and lobster filled ravioli with blue swimmer crab tomato sugo, fried capers and pecorino shavings	\$34.90
Roasted chicken breast with fondant potato, snap peas, pickled leeks and fried chorizo finished with almond foam*	\$33.50
Fish of the day	\$Market price



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## From the Grill

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Grass fed Angus Porterhouse-300g*	\$35.90
Grass fed Angus Scotch Fillet-300g*	\$36.90
Grass fed Angus Eye Fillet-250g*	\$38.90
<i>All served on herb crushed potatoes and steamed seasonal vegetables with your choice of pepper sauce, mushroom jus or shiraz jus</i>	

## Sides

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Spinach, lentil, beetroot and herb salad with saffron yoghurt*	\$8.50
Steamed greens with Milawa mustard cream*	\$8.50
Roast pumpkin with pepitas and blue cheese dressing*	\$8.50
Thick fries sprinkled with Murray River salt flakes*	\$7.90

## Dessert

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Cherry crème brûlée with crisp toffee crust and almond biscotti*	\$16.90
Matcha green tea mousse tart with whipped coconut crèmeux and strawberry chocolate rocks	\$16.90
Almond, rosemary and olive oil pudding with lime syrup and ginger ice cream	\$16.90
Frozen strawberry and mascarpone terrine with strawberry gel and freeze-dried licorice	\$16.90
Chocolate textures - lemon and passionfruit chocolate ganache, chocolate soil, chocolate sponge, crèmeux and chocolate shard*	\$16.90
Milawa aged cheddar and Milawa camembert served with dried pears, muscatels, quince paste and crisp lavosh	\$17.90

## Sweet Treat

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Frozen Oreo parfait shooter	\$6.90
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\* Denotes gluten free

No split accounts