



ATRIUM

Starters

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

Entrée

Daily soup	\$9.50
Sous vide pork fillet resting on white onion purée, snow pea tendril, pear and blue cheese waldorf salad, drizzled with apple balsamic dressing	\$17.50
Fragranced baby octopus with heirloom tomatoes, snow pea, coriander and capsicum salad, drizzled with tamarind dressing*	\$17.90
Marinated kangaroo fillet served on roasted kipfler potatoes, radicchio leaves and grilled shallots, with beetroot chutney and horseradish reduction*	\$17.90
Barbequed chilli and lime chicken skewers served on pickled cucumber, capsicum and red onion salad with minted yoghurt*	\$17.90
Seared tofu on spiced spinach purée served with a baby tomato, coriander, crispy curry leaf and alfalfa sprout salad drizzled with lemon oil*	\$16.90
Fresh oysters natural*	\$2.90 each
Oysters Kilpatrick*	\$3.10 each

Main

Oven roasted chicken breast served with polenta discs, summer vegetables and chestnut mushrooms, finished with thyme jus and pancetta shard*	\$33.50
Beef jalfrezi served aside spiced chilled yoghurt rice, crispy cauliflower, sautéed zucchini and pappadums	\$34.90
Confit duck leg served on carrot purée, Persian black lentils and steamed greens, finished with orange glaze*	\$33.90
Char-grilled za'atar lamb back strap served on a Middle Eastern cous cous, parsley and pistachio salad with steamed beans drizzled with gremolata oil	\$34.90
Fettuccini primavera with roasted garlic passata tossed through heirloom tomatoes, zucchini and asparagus, topped with pecorino cheese and micro basil	\$31.90
Fish of the day	\$Market price



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From the Grill

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 green pea purée, garlic roasted kipfler potatoes and steamed vegetables with your choice of thyme infused jus, forest mushroom sauce or peppercorn butter</i>	

Sides

Roquette leaf, fresh apple, shaved pecorino and roasted walnut salad*	\$8.50
Steamed green beans tossed with salsa verde*	\$8.50
Warm potato salad with pistachio butter dressing*	\$8.50
Thick fries served with garlic aioli*	\$7.90

Dessert

Summer berry brioche pudding served with strawberry gel and French vanilla ice cream	\$16.90
Rose Turkish delight semifreddo served with sweet pistachio dukkah, pomegranate pearls and Persian fairy floss	\$16.90
Chocolate parfait served with candied peanuts, caramel ganache, brown sugar soil and chocolate shard*	\$16.90
Vanilla bean panna cotta served with compressed orange segments, sablé crumble, blood orange curd and chocolate twigs*	\$16.90
Mango cheesecake served with coconut crèmeux, mango sorbet and toasted coconut	\$16.90
Milawa aged cheddar and Milawa camembert served with dried pear, muscatels, quince paste and crisp lavosh	\$17.90

* Denotes gluten free

No split accounts