



# 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
Sumac coated fried whitebait with chipotle aioli*	\$7.90
Warm lemon and cracked pepper marinated Milawa EV olives*	\$7.90

## Entrée

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Daily Soup	\$9.50
Middle Eastern chickpea arancini balls with quinoa tabbouleh salad, garlic toum and pistachio dukkah, drizzled with sumac dressing*	\$17.50
Confit duck and braised fennel tart served with compressed honeyed orange segments and snow pea tendrils	\$17.50
Beef brisket and cauliflower purée with forest mushroom and balsamic onion compote, finesse leaves and smoked kaiser batons*	\$17.50
Grilled Moreton Bay bugs in garlic herb butter served on warm roasted potato, red onion and baby capers, finished with truffle aioli*	\$17.90
Char grilled lamb back strap served on roasted vegetable ratatouille, crispy kipflers and Milawa chèvre, drizzled with lemon thyme oil*	\$18.20
Fresh oysters natural*	\$2.90 each
Oysters Kilpatrick*	\$3.10 each

## Main

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Red wine braised beef cheek resting on parsnip potato purée, seasonal greens and slow cooked cherry tomatoes, topped with persillade and parsnip chips*	\$32.90
Pork cutlet served on sage roasted butternut pumpkin, jamón, crushed walnuts and steamed broccolini, finished with Milawa honey mustard jus*	\$33.50
Slow cooked goat in a mild Southern Indian spice mix served aside tomato and cashew basmati rice, accompanied by house made coconut and mint chutney*	\$31.90
Pan-fried ricotta gnocchi tossed with forest mushroom ragu, chestnut crumbs and fried kale leaves	\$32.90
Green harissa marinated chicken breast served with pistachio, currant and cranberry jeweled pilaf and steamed beans, finished with pomegranate molasses curd*	\$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
All served with garlic and herb roasted chat potatoes and steamed greens with your choice of truffle butter, red wine jus, mushroom sauce or Milawa honey mustard jus	

## Sides

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Roasted potato medley with Middle Eastern spices*	\$8.50
Winter greens with salsa verde*	\$8.50
Mixed leaf salad with orange segments, shaved fennel, tomato, roasted almonds and Milawa chèvre, drizzled with sumac dressing*	\$8.50
Thick chips served with garlic aioli*	\$8.50

## Dessert

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Warm lemon pudding served with rhubarb ice cream, sablè crumbs, cardamom cream and sesame brittle	\$16.90
Atrium S'more - Banana crème pâtissière filled tart with chocolate feuilletine shard, chocolate crémeux and torched marshmallows	\$16.90
Warm Persian love cakes with rosewater syrup, mascarpone mousse and pistachio praline*	\$16.90
Spiced bread and butter raisin pudding with muscat soaked baby pears and vanilla bean ice cream	\$16.90
Earl grey infused crème brûlée with crisp toffee crust and almond biscotti*	\$16.90
Honey goats cheese parfait with candied walnuts and fig vincotto*	\$16.90
Milawa aged cheddar and Milawa brie served with dried fruit, muscatels, quince paste and crisp lavosh	\$17.90

*\* Denotes gluten free*

*No split accounts*