



# 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
Sweet paprika dusted crispy school prawns with chipotle mayonnaise*	\$8.50
Warm lemon and cracked pepper marinated Milawa EV olives*	\$8.50

## Entrée

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Daily Soup	\$9.50
Slow cooked pressed pork scotch with carrot and aniseed purée, apple gel and hazelnut dukkah*	\$17.50
Spiced local goat merguez kofta with hummus and tomato, pink grapefruit, herb and radicchio salad, finished with sumac yoghurt dressing*	\$17.50
Seared scallops on green pea purée with sugar snap and snow pea tendril salad, pancetta crisps and squid ink oil*	\$18.20
Southern buttermilk fried quail served aside an apple and wombok slaw, drizzled with maple aioli	\$17.50
Tofu cumin pakoras with spiced beetroot relish, crispy kale and walnut crusted labna*	\$17.50
Fresh oysters natural*	\$2.90 each
Oysters Kilpatrick*	\$3.10 each

## Main

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Confit duck leg resting on red cabbage and potato colcannon with steamed greens, roasted Brussels sprouts and sour cherry jus*	\$33.90
Beef Rendang served with sticky coconut rice cakes, steamed beans and Asian pickled vegetable, red chili and coriander salad*	\$32.90
Roasted chicken breast served on fondant potatoes, asparagus spears, baby carrots and sage cider jus, topped with parmesan herb pangrattato*	\$33.50
Spring green pea risotto with zucchini, asparagus, ashed Milawa chèvre and lemon chive dressing*	\$31.90
Char grilled lamb backstrap on romesco sauce, roasted potatoes, Persian feta and wilted spinach served with flaked almond green beans and salsa verde*	\$33.90
Fish of the day	\$market price



# ATR I U M

## From the Grill

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Grass fed Angus Porterhouse-300g*	\$36.50
Grass fed Angus Scotch Fillet-300g*	\$37.50
Grass fed Angus Eye Fillet-250g*	\$38.90
All served with roasted cauliflower purée, garlic kiplers and seasonal vegetables with your choice of garlic butter, shiraz jus or creamy pepper sauce	

## Sides

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Warm steamed chats coated in Milawa honey mustard aioli with spring onions and baby capers*	\$8.50
Spring vegetables tossed through porcini butter*	\$8.50
Green bean, roquette, tomato, olive and feta salad with red wine vinaigrette*	\$8.50
Straight cut chips and garlic aioli*	\$8.50

## Dessert

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Banana toffee parfait with chocolate ganache, hazelnut praline and sugared banana brulée*	\$16.90
Buttermilk panna cotta with rhubarb strawberry jelly, mint chocolate rocks and feuilletine shard	\$16.90
Lime infused baked yoghurt cheesecake with lemon curd, lime sugar and coconut tuile	\$16.90
Dark chocolate mousse tart with orange gel, chocolate soil and mascarpone cream	\$16.90
Pistachio olive oil cake with white chocolate crèmeux, sweet dukkah and orange cardamom ice cream*	\$16.90
Milawa aged cheddar and Milawa camembert served with dried fruit, muscatels, quince paste and crisp lavosh	\$17.90

*\* Denotes gluten free*

*No split accounts*