



ATRIUM

Starters

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| Parmesan and garlic aioli herb focaccia | \$7.90 |
| Grilled ciabatta bread, local olive oil and balsamic, dukkah | \$7.90 |
| Salt and pepper squid, citrus aioli* | \$8.50 |

Entrée

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| Daily Soup* | \$9.50 |
| Sweet potato pistachio falafel, hummus, quinoa tabbouleh salad, pomegranate yoghurt* | \$16.90 |
| Sous vide pork fillet, braised pear and red cabbage, baby beetroot, chive dressing* | \$17.50 |
| Grilled baby octopus, chorizo sausage, sundried tomato, chermoula pilaf, lemon saffron dressing* | \$17.50 |
| Butterflied quail, warm pumpkin, grilled corn, picked parsley, Persian feta, raisin relish* | \$17.90 |
| Seared scallops, miso cauliflower purée, ponzu gel, pancetta shard* | \$17.50 |
| Fresh oysters natural* | \$ 2.90 each |
| Oysters Kilpatrick* | \$ 3.10 each |

Main

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| Duck breast, sesame Asian vegetables, ginger spring onion rice, hoi sin glaze | \$33.90 |
| Roasted butternut pumpkin, Autumn vegetable, tomato and black lentil ragu, field mushroom, baby spinach, Persian feta* | \$31.90 |
| Saltbush lamb rump, fondant potato, charred king mushroom, cherry tomatoes, truffle scented pea purée, shiraz jus* | \$33.90 |
| Oven roasted chicken breast, roasted figs, green beans, crispy sage polenta, prosciutto crumb, toasted walnut, thyme jus* | \$33.50 |
| Myrrehe goat tomato ragu, pan fried potato and ricotta gnocchi, chestnut crumbs, pecorino cheese | \$32.90 |
| Fish of the day | \$market price |



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From the Grill

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| Grass fed Angus Porterhouse-300g* | \$37.90 |
| Grass fed Angus Scotch Fillet-300g* | \$38.50 |
| Grass fed Angus Eye Fillet-250g* | \$39.50 |
| All with carrot purée, roasted kipfler potatoes, seasonal greens Your choice of thyme infused jus, mushroom jus, peppercorn sauce | |

Sides

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| Roquette, apple, parmesan, cranberries, pecan aioli* | \$8.50 |
| Steamed broccolini, sesame tamarind dressing* | \$8.50 |
| Sumac roasted root vegetables* | \$8.50 |
| Straight cut chips, garlic aioli* | \$8.50 |

Dessert

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| Lemon posset, white chocolate crumbs, champagne Chantilly cream, mint gel* | \$16.90 |
| Spiced pumpkin tart, sugared pecan crumble, maple cream, vanilla bourbon glaze | \$16.90 |
| Chocolate peanut pudding, chocolate soil, macerated strawberries, vanilla bean ice cream | \$16.90 |
| Almond parfait, caramelized apple compote, cinnamon gel, ginger streusel* | \$16.90 |
| Saffron crème brûlée, sablé crumbs, cardamom ice cream, compressed orange segments* | \$16.90 |
| Milawa aged cheddar, Milawa camembert, dried fruit, muscatels, quince paste, crisp lavosh | \$18.50 |

* Denotes *gluten free*

No split accounts