



ATRIUM

Starters

Confit garlic, herb butter and parmesan focaccia	\$7.90
Grilled ciabatta bread with local olive oil, balsamic and dukkah	\$7.90
Cassava crackers with sambal and tomato aioli*	\$7.90

Entrée

Daily Soup	\$9.50
Premium Black Angus carpaccio with pecorino, roquette and shaved cured egg yolk with pickled walnut aioli*	\$17.90
Crispy shredded duck on cucumber, papaya, bean shoot, red onion and coriander salad with nam jim dressing and candied peanut crumbs*	\$17.20
Fried herb polenta batons with pickled zucchini ribbons, garlic white bean hummus, spring onion and hazelnut pesto*	\$16.90
Garlic and lemon marinated grilled prawns with watermelon, pickled mint and red onion salsa with balsamic pearls and basil gel*	\$18.50
Barbequed lime chicken skewers with charred sweet corn, chorizo sausage, tomato and cilantro salsa*	\$17.50
Fresh oysters natural*	\$ 2.90 each
Oysters Kilpatrick*	\$ 3.10 each

Main

Sumac za'atar rubbed chicken breast on cumin spiced sweet potato and a thyme dusted peach, Spanish onion, almond and roquette salad, finished with saffron garlic yoghurt*	\$33.50
Prawn and lobster filled ravioli with swimmer crab, garlic and caper cream sauce, topped with salsa verde and slow cooked cherry tomatoes	\$33.90
Aromatic lamb rogan josh served with mint pulao rice, cucumber yoghurt, steamed green beans and crisp papadum*	\$33.90
Char grilled pork sirloin on minted crushed peas, roasted pears, snow pea tendrils, pancetta and sage crumbs, finished with Milawa mustard jus*	\$32.90
Pappardelle pasta in ratatouille sauce and roquette leaves, topped with pecorino cheese and fried basil	\$31.90
Fish of the day	\$market price



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From the Grill

Grass fed Angus Porterhouse-300g*	\$36.90
Grass fed Angus Scotch Fillet-300g*	\$38.50
Grass fed Angus Eye Fillet-250g*	\$39.50
All served with garlic and rosemary roasted chat potatoes and seasonal greens with your choice of shiraz jus, mushroom sauce, Milawa mustard jus or peppercorn butter	

Sides

Warm roasted butternut pumpkin with sweet corn salsa, feta and pepita seeds*	\$8.50
Greek style salad with local olives, Persian feta, cherry tomatoes, cucumber, Spanish onion and baby cos leaves drizzled with lemon verjuice dressing*	\$8.50
Steamed seasonal greens tossed in local olive oil*	\$8.50
Straight cut chips and garlic aioli*	\$8.50

Dessert

Atrium Gaytime – caramel and vanilla ice-cream coated in praline, chocolate biscotti and honeycomb crumbs, with chocolate ganache	\$16.90
Warm apricot, plum and almond cake with vanilla mascarpone cream and cinnamon sable soil	\$16.90
Frozen raspberry semifreddo served with lemon curd and freeze dried liquorice*	\$16.90
Salted chocolate delice with coffee mousse, dark rum crème fraîche and chocolate shards	\$16.90
Tropical mille feuille – crisp sweet puff pastry layered with mango cream topped with passionfruit gel, coconut mousse and sugared lime zest	\$16.90
Milawa aged cheddar and Milawa camembert served with dried fruit, muscatels, quince paste and crisp lavosh	\$18.50

* Denotes gluten free

No split accounts