



ATRIUM

Starters

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

Entrée

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| Daily Soup | \$9.50 |
| Merquez goat kofta, jewelled spiced parsley pilaf, saffron garlic yoghurt* | \$16.90 |
| Grilled half shell scallops, black truffle butter, dressed roquette leaves* | \$17.90 |
| Green pea and goats cheese arancini, walnut basil pesto, pecorino cheese, fresh roquette* | \$16.50 |
| Southern spiced quail, red cabbage, chipotle slaw, slider crisps | \$17.50 |
| Pepper marinated kangaroo fillet, artichoke puree, radicchio leaves, spiced tomato chutney, raspberry vinaigrette* | \$17.50 |
| Fresh oysters natural* | \$ 2.90 each |
| Oysters Kilpatrick* | \$ 3.10 each |

Main

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| Pork belly, bean sprouts, watercress and kohlrabi kimchi salad, sesame jasmine rice, oriental dressing | \$33.50 |
| Confit duck leg, warm spiced roasted sweet potato, black lentil ragu, Persian feta, green beans, orange honey mustard glaze* | \$32.90 |
| Thyme marinated chicken breast, roasted beetroot, kipfler rounds, asparagus spears, toasted walnuts, red wine jus* | \$33.50 |
| Risotto Verde, zucchini, snow peas, spinach, basil, parsley dressing, pecorino cheese* | \$31.90 |
| Lamb back strap, crisp rosemary polenta, mint crushed peas, baby carrot, quince jus* | \$33.90 |
| 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 pea puree, roasted kipfler potatoes and vegetables Your choice of shiraz jus*, mushroom jus*, pepper sauce* or garlic butter* | |

Sides

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| Fennel, orange segments, citrus vinaigrette, red onion, roquette* | \$8.50 |
| Steamed greens, garlic butter* | \$8.50 |
| Roasted carrots, cinnamon yoghurt* | \$8.50 |
| Straight cut chips, garlic aioli* | \$8.50 |

Dessert

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| Banana crepes, toffee sauce, salted caramel ice cream, chocolate honeycomb | \$16.90 |
| Coconut panna cotta, rhubarb and strawberry compote, pistachio crumbs* | \$16.90 |
| Warm blood orange, almond and poppy seed cake, Cointreau syrup, Mascarpone vanilla bean ice cream, toffee shard* | \$16.90 |
| Frozen chocolate top deck parfait, chocolate ganache, white chocolate rocks, raspberry gel* | \$16.90 |
| Crisp sweet pastry, vanilla bean whipped crèmeux and key lime curd mille feuille, lime sugar | \$16.90 |
| Milawa aged cheddar, Milawa camembert, dried fruit, quince paste, crisp lavosh crackers | \$18.50 |

* Denotes gluten free

No split accounts