

# Takeaway Menu

## STARTER

Mozzarella, herb and confit garlic focaccia	\$8.90
Grilled olive and caramelised onion sourdough, tapenade, local olive oil and balsamic glaze	\$8.90

## ENTRÉE

Half shell scallops, miso butter, daikon radish, pickled Asian mushroom, edamame, seaweed salad*	\$17.90
Wagyu beef bresaola, grilled artichoke, roquette, Atrium pickles, parmesan, local lemon infused olive oil*	\$17.50
Grilled octopus, chorizo crumbs, kipfler potatoes, roquette, paprika oil, fetta, lemon and oregano dressing*	\$17.50
Fresh oysters natural, Japanese sesame and soy dressing*	\$3.30 each

## CLASSICS

Meat lovers pizza	\$15.00
Chicken parmigiana, potato wedges, cabbage slaw	\$28.90
Chicken schnitzel, fat chips, garden salad, gravy	\$26.90
Angus scotch steak sandwich with lettuce, tomato, grilled onion, bacon, cheese, tomato relish, chips	\$23.90
Atrium burger: 250 gram Angus beef, tomato, mixed lettuce, pineapple, beetroot, American cheese, bacon, Chipotle mayonnaise, brioche bun, fat chips	\$23.90
Battered flathead fillets, roquette and baby caper salad, fat chips, remoulade	\$23.90

## MAIN

Aromatic roasted duck ravioli, confit chestnuts, white wine broth, slow roasted balsamic tomatoes, caramelised onion, wild roquette, King Valley walnuts	\$34.90
Ras el hanout roasted chicken breast, chickpea hummus, dill, green beans, pickled fennel, radish and mixed quinoa salad, pomegranate cinnamon dressing*	\$33.50
Char grilled lamb cutlets, preserved lemon labneh, mint, apricot and baby cous cous salad, pickled red onion, grilled broccolini, lemon cumin dressing	\$42.50
Middle Eastern vegan plate: zucchini kofta, harissa yoghurt, beetroot hummus, sumac lentils, Za'atar roasted heirloom carrots, chermoula dressing*^	\$31.90
Fish of the day	\$Market Price

## FROM THE GRILL

Local Murray Pure porterhouse 300g*	\$41.50
Local Murray Pure scotch 300g*	\$41.90
Local Murray Pure eye fillet 250g*	\$42.90
Local Pork cutlet 300g*	\$35.50
All served with pea and spinach puree, herb crushed potatoes, Autumn greens	
Your choice of confit garlic and burnt butter sauce, creamy pepper sauce, sauteed mushrooms and truffle oil, Bobbie Burns shiraz jus*	

## SIDES

Braised cabbage, crumbed goat's cheese, fresh parsley, chimichurri*	\$8.90
Roasted sumac pumpkin, mixed grain and seed salad, tahini yoghurt, pomegranate dressing*	\$8.90
Straight cut chips, sea salt, parmesan aioli	\$8.90

## DESSERT

Orange ricotta fritter, star anise sugar, blackberry and sloe gin sauce, soil, orange and chocolate ice cream	\$17.90
Hemp milk panna cotta, hemp seed dukkha, caramelised fig, baby lemon balm, seasonal berries*^	\$17.90
Spiced pumpkin mousse, caramelised pumpkin, pepita brittle, pecan crumble, whipped crème fraiche	\$17.90
Selection of local cheese, quince paste, smoked almonds, carrot jam, fruit and nut crackers	\$21.50
• The Peaks Artisan semi hard mountaineer, Tolpuddle goat's curd alpine sunset, Milawa Blue	

<b>SWEET TREAT</b> Baklava, Banana chocolate spring roll or chocolate mousse tartlet	\$5.50
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## CHILDREN'S MENU

Crumbed chicken tenderloin, potato wedges, garden salad, tomato sauce	Fish and chips, coleslaw, aioli	\$12.90
Penne and meatballs, tomato sugo, grated parmesan	Ham, cheese, pineapple pizza	
Ice cream sundae with choice of topping: Oreo and chocolate, banana and caramel, strawberry and fairy floss		\$9.90
Chocolate mousse, fresh berries*		

Takeaway call 5721 8399

\*Denotes gluten free

^Denotes Vegan

Orders available for pickup between 5:00pm – 8:30pm