

# Takeaway Menu

## STARTER

|   |        |
|---|--------|
| Mozzarella, herbs and confit garlic focaccia      | \$7.90 |
| Toasted cumin and chili salt squid, citrus aioli* | \$9.50 |

## CLASSICS

|  |         |
|--|---------|
| 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, tasty cheese, bacon, chipotle mayonnaise, brioche bun, fat chips | \$23.90 |
| Battered flathead fillets, roquette and baby caper salad, fat chips, remoulade   | \$23.90 |

## ENTRÉE

|  |                              |
|--|------------------------------|
| Roasted char siu quail, silky onion cream, toasted sesame, pressed cucumber, garlic oil  | \$17.90                      |
| Grilled local zucchini flowers, lemon and herb whipped ricotta, smoked almond, heritage tomato, pickled zucchini, balsamic glaze | \$16.90                      |
| Spice cured venison, grilled seasonal plum, juniper blueberry gel, Tolpuddle smoked goat's curd, wild rice and roquette salad*   | \$16.50                      |
| Fresh oysters natural Japanese sesame and soy dressing*  | Half Doz \$18.00 Doz \$32.00 |

## MAIN

|  |              |
|--|--------------|
| Mexican spiced chicken breast, potato sour cream purée, broccolini, pickled red onion, slow roasted heirloom capsicum, salsa roja sauce*   | \$33.50      |
| Char grilled pork sirloin, rhubarb compote, roasted purple yam, caramelized nectarine, roquette and radicchio salad, balsamic glaze*   | \$33.90      |
| Textures of corn: polenta corn cake, charred corn salsa, avocado mousse, salted popcorn, crispy kale, sweet corn puree, grilled heart of palm, crispy black beans, lime dressing*^ | \$31.50      |
| Fish of the day  | Market price |

## FROM THE GRILL

|   |         |
|---|---------|
| Local Murray Pure porterhouse 300g*   | \$39.90 |
| Local Murray Pure scotch 300g*  | \$40.50 |
| Local Murray Pure eye fillet 250g*  | \$41.50 |
| All served with roasted carrot purée, garlic confit oil crushed potato, summer greens   |         |
| Your choice of sautéed mushroom and thyme burnt butter*, caramelized pickled baby onion and sherry jus*, Bobbie Burns shiraz jus*, Milawa seeded mustard cream* |         |

## SIDE

|  |        |
|--|--------|
| Pressed watermelon, local fig, fresh herbs, fetta, rocket and radicchio salad, blood orange and beetroot dressing* | \$8.90 |
| Summer greens, honey soy, toasted sesame seeded*   | \$9.50 |
| Roasted organic heirloom carrot, mint yoghurt, toasted king valley walnut*   | \$9.50 |
| Straight cut chips, rosemary salt, verde aioli   | \$8.90 |

## DESSERT

|  |         |
|--|---------|
| White chocolate pav nest, lemon curd, whipped mascarpone, chocolate bite, soil, mixed baby herbs, preserved Peach* | \$17.50 |
| Selection of local cheese, quince paste, smoked almond, preserved figs, crackers                                   | \$20.50 |
| • The Peaks Artisan semi hard mountaineer, soft bon accord & Tolpuddle goat's curd alpine sunset                   |         |
| Three mixed sweet treats: Baklava, Churro and cinnamon sugar^ or Mixed Berry Tartlet                               | \$15.00 |

## CHILDREN'S MENU

|   |         |
|---|---------|
| Crumbed chicken tenderloin, potato wedges, garden salad, tomato sauce | \$12.90 |
| Fish and chips, coleslaw, aioli                                       | \$12.90 |
| Spaghetti and meatballs, tomato sugo, grated parmesan                 | \$12.90 |
| Ham, cheese and pineapple pizza                                       | \$12.90 |
| Beef sausages, roasted potatoes, greens, gravy*                       | \$12.90 |

Takeaway call 5721 8399

\*Denotes gluten free

^Denotes Vegan

Orders available for pickup between 5.30pm – 8.30pm