

# Takeaway Menu

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## STARTER

Mozzarella, herb and confit garlic focaccia	\$9.5
Grilled caramelised onion and olive sourdough, chickpea hummus, spice and pepita dukkha^	\$9.5

## ENTRÉE

Mexican wagyu beef neck, chipotle corn and black bean salsa, lime, fresh coriander, smoked black chilli flakes*	\$18
Teriyaki butterflied quail, ginger sushi rice, pickled lotus root, furikake, spicy spring onion salad	\$19
Fermented pickled octopus, almond tarator, spiced white bean paste, roquette oil, roasted citrus relish*	\$19
Fresh oysters natural, blood orange vinaigrette*	\$4 each
Oysters, kaiserfleisch bacon Kilpatrick*	\$4.5 each

## CLASSICS

Meat lovers pizza	\$15
Chicken parmigiana, potato wedges, cabbage slaw	\$28.5
Angus scotch steak sandwich with lettuce, tomato, grilled onion, bacon, cheese, tomato relish, chips	\$24
Atrium burger: 250 gram Angus beef, tomato, mixed lettuce, pineapple, beetroot, American cheese, bacon, Chipotle mayonnaise, brioche bun, fat chips	\$24
Battered flathead fillets, roquette and baby caper salad, fat chips, remoulade	\$24

## MAIN

Grilled chicken breast, butternut squash, slow cooked tomatoes, broccolini, lime yoghurt, cashew and spice granola*	\$36
Miso maple glazed duck breast, taro velvet, green beans, cucumber kimchi, fresh coriander, umeboshi plum vinegar dressing	\$39.5
Vegan chickpea bahji, masala potatoes, mint yoghurt, okra, red onion salsa, curry oil, date and mango chutney*^	\$33
Fish of the day	\$Market Price

## FROM THE GRILL

Pork sirloin 300g*	\$37
Grass fed Angus porterhouse 300g*	\$44
Grass fed Angus scotch 300g*	\$45
Grass fed Angus eye fillet 250g*	\$46
All served with roasted sweet corn purée, duck fat crushed potatoes, Autumn greens*	
Your choice of creamy seeded mustard*, Bobbie Burns shiraz jus*, mushroom white wine sauce*, black garlic butter*	

## SIDES

Roasted seasonal root vegetables, seeded mustard dressing, spiced dukkha*	\$11
Balsamic pickled beetroot, roquette, walnut crumble, Milawa Cooper blue cheese salad*	\$10
Straight cut chips, sea salt, confit aioli	\$9.5

## DESSERT

Mandarin jelly, blueberry compote, shaved dark chocolate, ginger crumb, whipped vanilla cream, orange curd*	\$18
Coconut sticky rice arancini, coconut caramel, mango jam, black sesame yoghurt sorbet, coconut jelly	\$18
Dark chocolate tahini cheesecake, pistachio sesame crumble, ginger lemon honey syrup, chocolate snow, pistachio ice cream	\$19
Chefs' selection of three local cheeses, quince paste, smoked almonds, seasonal fruit chutney, muscatels, fruit and nut crackers	\$25

## CHILDREN'S MENU

Chicken nuggets, chips, garden salad, tomato sauce*	or Fish and chips, coleslaw, aioli	\$13.50 each
Spaghetti bolognese, grated parmesan*	or Ham, cheese, pineapple pizza	
Ice cream sundae with choice of topping: Oreo and chocolate, banana and caramel, strawberry and fairy floss		\$10 each
Chocolate mousse, fresh berries*		\$10

Takeaway call 5721 8399

\*Denotes Gluten Free

^Denotes Vegan

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