

# Takeaway Menu

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## STARTER

Mozzarella, herb and confit garlic focaccia	\$8.90
Grilled flatbread, local olive oil, spice and local walnut dukkha <sup>^</sup>	\$8.90

## ENTRÉE

Braised pork cheek, celeriac, apple and currant salad, baby radish, caramelised pear, madeira jus*	\$16.90
Fried squid, nam phrik chilli jam, fresh coconut and Asian herb salad, crispy shallots	\$17.90
Fresh oysters natural, sumac champagne vinaigrette dressing*	\$3.60 each
Oysters, smoked bacon Kilpatrick*	\$4.10 each

## CLASSICS

Meat lovers pizza	\$15.00
Chicken parmigiana, potato wedges, cabbage slaw	\$28.90
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

Vegan potato gnocchi, basil pesto, slow cooked heirloom tomatoes, wild roquette, garlic pangrattato, vegan cheddar snow <sup>^</sup>	\$31.90
Chargrilled chicken supreme, potato skordalia, green beans, celery, romesco sauce, apple balsamic glaze*	\$34.50
Lamb loin fillet, sorrel pesto, garlic kipfler potatoes, crushed green peas, caper berries, pickled red onion and sumac salsa*	\$42.90
Fish	\$Market price

## FROM THE GRILL

Local pork cutlet 300g*	\$38.50
Grass fed Angus porterhouse 300g*	\$42.90
Grass fed Angus scotch 300g*	\$43.50
Grass fed Angus eye fillet 250g*	\$43.90
All served with roasted capsicum purée, local seeded mustard crushed potatoes, summer greens*	
Your choice of lemon zest butter *, Bobbie Burns shiraz jus*, creamy confit garlic mushroom*, pepper spiced jus*	

## SIDES

Harissa roasted heirloom carrots, mint yoghurt, fresh herbs*	\$9.90
Bitter leaf and orange salad, raisin and seeded mustard dressing*	\$8.90
Straight cut chips, pink peppercorn sea salt, smokey bbq sauce	\$8.90

## DESSERT

Dark chocolate mousse, cherry jelly, chocolate cake, glaze, cherry compote, chocolate sphere, malt soil	\$17.90
Seasonal summer fruit puff pastries, sweet dukkha, spiced apricot jam, vanilla bean ice cream, fresh berries	\$17.90
Milawa blue cheese and raspberry tartlet, fig jam, honey and pistachio crumble, caramelised rock salt ice cream*	\$17.90
Chefs' selection of three local cheeses, quince paste, smoked almonds, seasonal chutney, fruit and nut crackers	\$23.90

<b>SWEET TREAT</b> Chocolate éclairs or Cherry frangipani tart or Atrium mango ice cream*	\$6.90 each
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## CHILDREN'S MENU

Chicken nuggets, chips, garden salad, tomato sauce*	Fish and chips, coleslaw, aioli	\$12.90 each
Spaghetti bolognese, 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 each
Chocolate mousse, fresh berries*		

Takeaway call 5721 8399

\*Denotes Gluten Free

<sup>^</sup>Denotes Vegan

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