

# TAKEAWAY MENU

## STARTER

Mozzarella, herb and confit garlic focaccia \$9.5

## ENTRÉE

Slow cooked pork, crispy prawn, mixed Asian herbs, chilli oil, coconut tomyum sauce, crispy shallots \$17

Confit duck pastillas, apricot chutney, wild roquette, candied King Valley walnuts, cinnamon dust, herb oil \$18

Lemon zest and black cracked pepper gnocchi, burnt butter, black olive and pine nut dukkha, Tolpuddle goat curd \$17

Oysters Natural, citrus vinaigrette\* \$4 each

Oysters Kilpatrick\* \$4.5 each

## CLASSICS

Meat lovers pizza \$15

Chicken parmigiana, fat chips, 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

Semi dried tomato pesto chicken breast, creamy polenta, winter greens, pine nut dust, crispy basil, truffle balsamic glaze\* \$36

Twelve hour braised lamb shoulder, ricotta butter bean mash, heirloom carrots, broccolini, muhammara, zhoug\* \$38

Vegan yam cake, shiitake XO sauce, jackfruit chutney, baby corn, water chestnuts, fresh herbs, sticky soy^ \$33

Fish of the day \$Market Price

## FROM THE GRILL

Pork sirloin 300g\* \$38

Grass fed Angus porterhouse 300g\* \$45

Grass fed Angus scotch 300g\* \$46

Grass fed Angus eye fillet 250g\* \$47

All served with caramelized onion crushed potatoes, balsamic beetroot puree, winter greens

Your choice of red wine jus, three pepper chutney, creamy mushroom sauce or Milawa seeded mustard butter

## SIDES

Winter greens, romesco, toasted almond, balsamic syrup\* \$10

Roasted wedge pumpkin, chimichurri, local honey pepita\* \$10

Sea salt crispy chips, aioli \$9.5

Sweet potato wedges, chive sour cream \$9.5

## DESSERT

Dark chocolate avocado tart, walnut raisin crust, goji berries, avocado ice cream, crunchy King Valley walnuts \$19

Warm orange, cardamom and almond cake, citrus syrup, almond crumb, vanilla bean ice cream, orange crisps\* \$18

Chefs' selection of three local cheeses, quince paste, smoked almonds, fruit chutney, muscatels, lavosh \$25

## CHILDREN'S MENU

Chicken nuggets, chips, garden salad, tomato sauce\* \$13.5

Fish and chips, coleslaw, aioli \$13.5

Spaghetti bolognese, grated parmesan \$13.5

Ham, cheese, pineapple pizza \$13.5

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