



Starter

Mozzarella, herb and confit garlic focaccia	10
Salt and larb spice squid, Asian herb salad	12
Teriyaki crispy tempura prawns, pickled ginger, toasted sesame	12

Entrée

Soup of the day	12
Twice cooked coconut beef short rib, hot and sour salad, toasted rice*	18
Roasted pumpkin ravioli, spiced baked pumpkin, spinach, sundried tomato, ricotta, lemon zest oil	17
Crispy soft shell crab, green mango salad, sticky fish sauce, toasted cashew nuts	18
Burrata, rocket pesto, smoked almonds, grilled asparagus, preserved lemon, basil oil, grilled sourdough flatbread, Atrium spiced dukkah	17
Oysters natural, grilled lemon and fennel dressing*	4.5e
Oysters Kilpatrick*	5.5e

Main

Paprika spiced chicken breast, slow roasted celeriac and kipfler potatoes, green beans, hazelnut muhammara dip, gorgonzola cream*	37
Chargrilled lamb backstrap, potato skordalia, balsamic beetroot, asparagus, walnut tarator, tarragon dressing*	42
Five-spice maple glazed duck breast, caramel rhubarb puff, green peas, spring vegetable rosti, blackberry compote	42
Mushroom and kimchi mapo tofu, green beans, pickled daikon, spring onion, coconut rice*^	35
Fish of the day	MP



From the Grill

Grass fed Angus porterhouse 300g*	46
Grass fed Angus scotch 300g*	48
Grass fed Angus eye fillet 250g*	49
<i>All served with garlic butter crushed potatoes, seasonal greens, slow roasted heritage tomatoes</i>	
<i>Your choice of: mushroom ragu*, red wine jus*, peppery creamy blue cheese sauce*, caramelised onion chutney*</i>	

Sides

Roasted miso buttered cabbage, whipped mascarpone*	11
Crispy chips, tomato relish ^	11
Parmesan and black pepper roasted parsnip and potatoes, tzatziki, garlic Pangrattato	11
Wild rocket, green apple, walnuts, Milawa cheese, balsamic glaze*	11

Dessert

Chocolate beetroot cake, beetroot meringue snow, blackberry coulis	19
Wattleseed and macadamia cake, saltbush and wattle caramel, vanilla cream	19
Vanilla coconut custard, hazelnut chocolate mousse, salted caramel, chocolate sponge	19
Custard fruit tart, berry coulis, shortbread crumble, aquafaba meringue, whipped coconut cream*^	19
Chefs' selection of three local cheeses, quince paste, smoked almonds, fruit chutney, seasonal fruit, lavosh	26

Sweet Treat

Sesame and maple panna cotta*	9
Orange custard, chocolate soil*	9
Chocolate whisky mousse, caramel, crumble, finger lime	9