



MENU

ATR|UM
RESTAURANT & BAR

STARTER

HOUSE-MADE GARLIC & HERB BREAD (V/GFA) \$10

add cheese \$2

add cheese & bacon \$6

SALT & PEPPER SQUID (DFA/GFA) **I** \$18

aioli, lemon

CRISPY PORK BELLY (DFA/GFA) \$22

honey-glazed, Asian slaw, sesame, spicy mayo

PRAWN TOAST (DFA) **I** \$18

spicy mayo

KARAAGE CHICKEN (DFA) \$20

sriracha mayo, sesame, spring onions

CRUMBED HALOUMI CHIPS (V) \$18

tomato chilli chutney

I - Imported Seafood

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

Vegan – Vegan Friendly

GFA / DFA / VA - Dietary Option Available

SALAD

add chicken / prawn / salmon / halloumi

\$7 each

CLASSIC CAESAR SALAD

\$24

cos lettuce, bacon, egg, croutons, Parmesan

GRILLED ZUCCHINI (V)

\$22

pearl barley, preserved lemon, pickled currants, feta, almonds, shaved parmesan, mint, parsley, chives

SANDWICHES & BURGERS

All served with fries

ATRIUM CHEESEBURGER (GFA)

\$26

lettuce, tomato, pickles, relish, aioli

CRISPY PORK ROLL (DFA,GFA)

\$24

chilli, pickled carrot, mint, coriander, spring onion, crackling, aioli

GRILLED CHICKEN BURGER (GFA)

\$24

lettuce, tomato, pickles, aioli

FISH BURGER

I

\$26

mayo, lettuce, pickles

VEGGIE BURGER (V/GFA)

\$24

lettuce, tomato, pickles, Swiss cheese, mango chutney, aioli

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PASTA

BEEF RAGU PAPPARDELLE (GFA)	\$28
napolitana, basil, parmesan	
PRAWN SPAGHETTI (DF/GFA) 	\$32
garlic, chilli, tomato	
PUMPKIN GNOCCHI (VEGAN)	\$28
pumpkin puree, fried sage, roast potatoes, pinenuts	

MAIN

CHICKEN SCHNITZEL	\$28
fries, garden salad & gravy	
add parmigiana	\$7
CRISPY BATTERED FISH 	\$28
fries, garden salad, lemon, tartare sauce	
PAN-FRIED SALMON (GF) 	\$32
peppers, capers, olives, potato, semi dried tomato, pesto	
SLOW-BRAISED BEEF CHEEK (GF)	\$34
creamy mash, Dutch carrots, salsa verde, red wine sauce	
EGGPLANT PARMIGIANA (V)	\$28
napolitana, bechamel, basil, parmesan, sour dough, mozzarella	
BBQ GLAZED PORK RIBS	\$42
grilled corn, coleslaw	

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GRILL

(All GF)

All served with your choice of 2 sides. Make it surf & turf \$7

250G GRAIN-FED SCOTCH FILLET W/ YOUR CHOICE OF SAUCE \$45

200G PASTURE-RAISED SIRLOIN W/ YOUR CHOICE OF SAUCE \$34

250G MARINATED PORK CUTLET \$32
marinated with asian spices

BUTTERFLIED CHICKEN BREAST \$32
marinated with rosemary, lemon, garlic

SAUCES

All GF / \$6 per additional sauce

Smoked creamy mushroom

Diane

Bearnaise

Red wine jus

Green peppercorn

Gravy

SIDES

MASHED POTATO WITH HERB BUTTER (GF/V) \$12

FRIES (GF/DF/V) \$10

GARDEN SALAD (GF/VEGAN) \$10

STEAMED RICE (GF/VEGAN) \$8

STEAMED VEGETABLES (GF/VEGAN) \$10

ONION RINGS (DF/V) \$10

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DESSERT

STICKY DATE PUDDING (V)	\$16
butterscotch sauce, vanilla bean ice-cream	
NEWYORK-STYLE CHEESECAKE (V)	\$16
fruit compote, creme chantilly	
CLASSIC VANILLA PANNA COTTA (GF/V)	\$16
strawberry Romanoff, Grand Marnier, sour cream	
CHOCOLATE FONDANT (V)	\$18
pistachio ice-cream, creme chantilly	
AFFOGATO (GF/V)	\$18
fespresso, vanilla bean ice-cream, choice of liqueur	
TRIO OR GELATO (GF/V)	\$11
chef's selections	
CHEESE BOARD FOR 2 (V)	\$30
chef's selection of Australian cheeses, fresh fruit, crackers	



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DRINKS

DESSERT & FORTIFIED

De Bortoli "Deen Vat 5" Botrytis
Penfolds Club Port
Murrumbateman Winery "White Starboard" Port
Penfolds Grandfather Port

	GLASS	BOTTLE
Hunter Valley, NSW	\$12	\$36
South Eastern Australia	\$10	
Canberra District	\$12	
South Eastern Australia	\$22	

HOT

SMALL

LARGE

Espresso	\$5	\$5.5
Long Black	\$5	\$5.5
Cappuccino	\$5	\$5.5
Flat White	\$5	\$5.5
Café Latte	\$5	\$5.5
Mocha	\$5	\$5.5
Piccolo	\$5	\$5.5
Macchiato	\$5	\$5.5
Chai Latte	\$5	\$5.5
Hot Chocolate	\$5	\$5.5
Dirty Chai	\$5	\$5.5

HOT

POT

English Breakfast	\$5
Earl Grey	\$5
Green	\$5
Mint	\$5
Chai	\$5
Chamomile	\$5

COLD

Iced Coffee (Black, Latte)	\$6.5
Iced Chocolate	\$6.5
Iced Mocha	\$6.5
Iced Chai	\$6.5

EXTRAS

Extra Shot	\$0.5
Decaf	\$0.5
Alternative Milk	\$0.5
Soy / Almond / Oat / Lactose Free	\$0.5
Flavouring (Caramel / Vanilla / Hazelnut)	\$0.5

