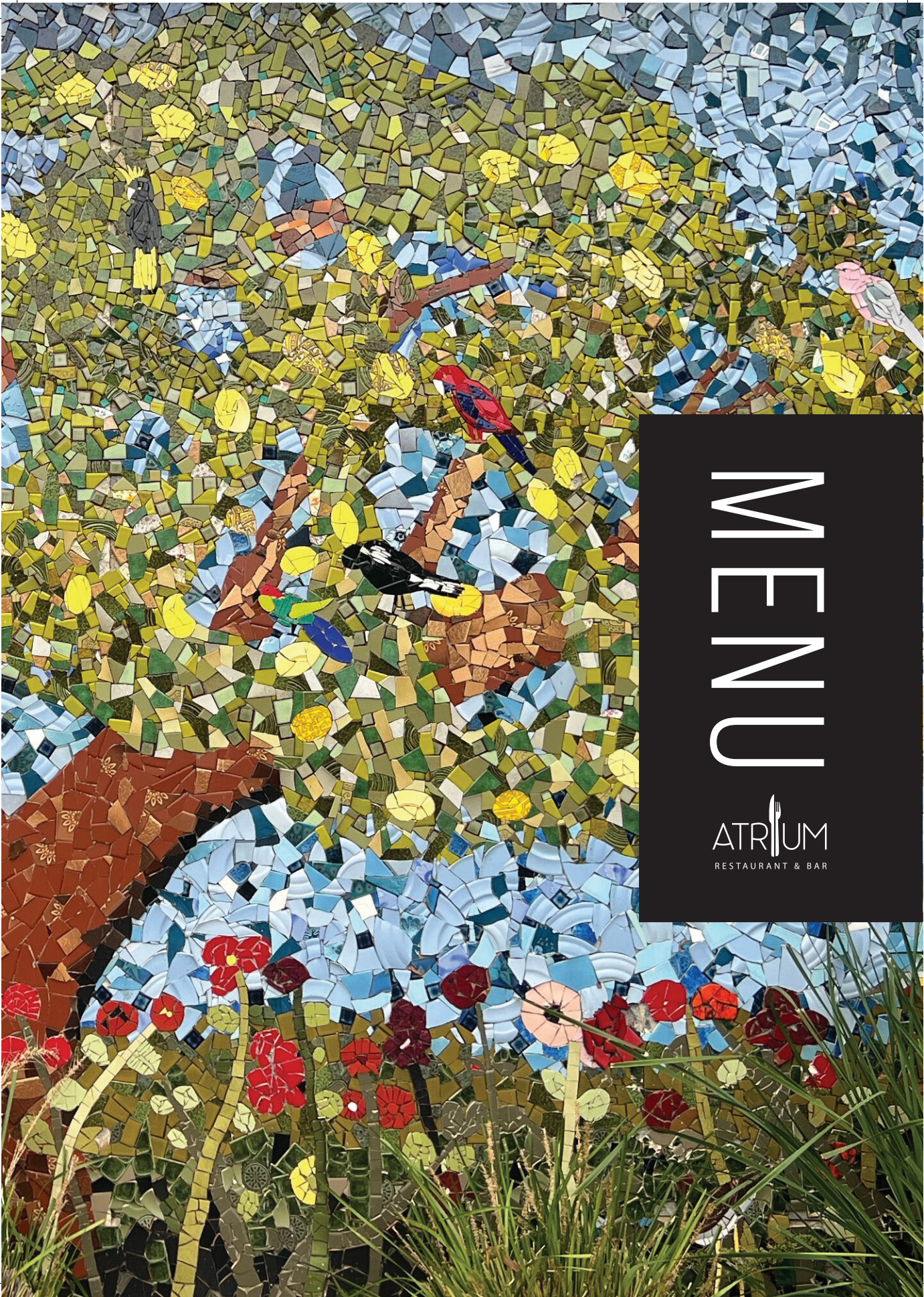




MENU

ATR|IUM
RESTAURANT & BAR

STARTER

FRESH-BAKED FOCACCIA (V) garlic confit & balsamic vinegar	\$8
SOUP OF THE DAY (V/VEGAN/DFA) toasted sourdough	\$15
CRUMBED HALOUMI CHIPS (V) tomato chilli chutney	\$16
SALT & PEPPER SQUID (DF/GFA) lemon & aioli	\$20
GARLIC PRAWNS (GFA) focaccia bread	\$20
GRILLED CHICKEN SKEWER (GF) satay sauce & burnt lemon	\$18
CRISPY PORK BELLY (GF) sweet chilli sauce & apple salad	\$19

SALAD

Add Chicken/Prawn/Salmon	\$7
GREEK SALAD (V/GF/DFA) cucumber, cherry tomatoes, capsicum, pickled onion, kalamata olives, feta & red wine vinaigrette	\$16
COBB SALAD (GF) romaine lettuce, tomato, crispy bacon, hardboiled egg, red kidney beans, chives, feta cheese crumbed & red wine vinaigrette	\$19
FATTOUSH SALAD (V/VEGAN/DF/GFA) romaine lettuce, cucumber, tomato, sumac onion, radish, parsley, mint, fried tortilla & zesty lemon vinaigrette	\$16

SANDWICHES & BURGERS

HOUSE-MADE CHEESEBURGER bacon, Swiss cheese, sweet dill pickle, lettuce, tomato, pickled onion, aioli, tomato relish & battered fries	\$25
FALAFEL BURGER (V/GFA) tahini yoghurt, smoke chilli sauce, lettuce, tomato, pickled onion, cucumber, avocado & aioli	\$23
PHILLY CHEESESTEAK SANDWICH (GFA) provolone cheese, caramelized onion, capsicum, mushroom & battered fries	\$29
CHICKEN CHIMICHANGA crispy fried burrito wrap w/ avocado, fresh chilli, tomato salsa & sour cream	\$24

V – Vegetarian GF – Gluten Free DF – Dairy Free **Vegan** – Vegan Friendly

PIZZA

PROSCIUTTO (GFA) roquette & balsamic glaze	\$34
MARGHERITA (V/GFA) fresh tomato, mozzarella & basil	\$30
QUATRO STAGIONI (VA/GFA) artichoke heart, ham, mushroom & olives	\$33

PASTA

CARBONARA sauteed bacon, mushrooms, cream, egg & parmesan cheese	\$25
PUTTANESCA (VA) garlic, onion, black olives, capers, anchovies, basil & tomato sauce	\$24
CHILLI PRAWNS spinach, semi-dried tomato, fresh chilli & white wine butter sauce	\$30

All on spaghetti/GF Penne available

MAIN

CHICKEN SCHNITZEL battered fries & roquette salad add parmigiana	\$26 \$7
TEMPURA BARRAMUNDI FILLETS battered fries & roquette salad	\$30
VEAL SCALLOPINI (GFA) lemon butter sauce, capers, basil on creamy mashed potato & steam vegetables	\$35
PAN-FRIED SALMON (GF) zucchini corn fritters, green beans & bearnaise sauce	\$37
STIR-FRIED PORK (GF) green beans, broccoli, fresh chilli with rice	\$30
VEGETARIAN NASI GORENG fried egg & salad add satay chicken skewers or prawns	\$24 \$7
OSSO BUCCO (GF) mashed potato & steam vegetables	\$36
OVEN-ROASTED CAULIFLOWER (V/GF) pomegranate arils, tahini yoghurt, honeyed pepitas, dill & dried cranberries	\$26
LAMB KOFTA naan bread, tatziki & fatoush salad	\$32

GRILL

(All GF)

All with your choice of 2 accompaniments & 1 sauce

PORK CUTLET **\$35**

asian spiced marinade

CHICKEN SKEWERS **\$36**

250G SCOTCH FILLET **\$44**

200G SIRLOIN STEAK **\$33**

ACCOMPANIMENTS

Pear, parmesan & wild roquette salad /

Seasonal vegetable / Battered fries / Mashed potato

SAUCES

All GF

\$6 per additional sauce

Smoked Creamy Mushroom

Diane

Bearnaise

Red wine jus

Peppercorn

Gravy

SIDES

CREAMY MASHED POTATO (GF/V)	\$10
BATTERED FRIES (V) tomato sauce	\$10
GARDEN SALAD (GF/VEGAN)	\$10
STEAM VEGETABLES (GF/VEGAN)	\$10
STEAMED RICE (GF/VEGAN)	\$8
ONION RINGS (V) sriracha aioli	\$10

DESSERT

BURNT BASQUE CHEESECAKE (V) mixed fruit compote	\$17
POACHED PEAR IN RED WINE (V) mascarpone cream & tuille	\$16
TRIO OF CHOCOLATE TRUFFLES (V) brigadeiro raspberry white chocolate white chocolate, cointreau & coconut	\$18
CRÈME BRÛLÉE (V)	\$17
TRIO OF GELATO	\$11
AFFOGATO W/ ESPRESSO & VANILLA BEAN ICE-CREAM	\$19
CHEESE BOARD FOR 2 chef's selection of Australian cheeses, fresh fruit, nuts & crackers	\$28

DRINKS

DESSERT & FORTIFIED

		GLASS	BOTTLE
Mr Riggs "Sticky End" Viognier	<i>McLaren Vale, SA</i>	\$10	\$33
De Bortoli "Deen Vat 5" Botrytis	<i>Hunter Valley, NSW</i>	\$12	\$36
Penfolds Club Port	<i>South Eastern Australia, VIC</i>	\$10	
Murrumbateman "White Starboard" Port	<i>Canberra District, ACT</i>	\$12	
Penfolds Grandfather Port	<i>South Eastern Australia, VIC</i>	\$22	

HOT	SMALL	LARGE	HOT	SMALL	LARGE
Espresso	\$5	\$5.5	English Breakfast	\$5	\$5.5
Long Black	\$5	\$5.5	Earl Grey	\$5	\$5.5
Cappuccino	\$5	\$5.5	Green	\$5	\$5.5
Flat White	\$5	\$5.5	Mint	\$5	\$5.5
Café Latte	\$5	\$5.5	Chai	\$5	\$5.5
Mocha	\$5	\$5.5	Chamomile	\$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			

COLD

Iced Coffee (Black, Latte)	\$6.5
Iced Chocolate or Mocha	\$6.5
Iced Tea or Chai	\$6

EXTRAS

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

LIQUEURS & OTHER

	NIP
Martini (Sweet/Dry/Rosso)	\$10
Baileys Irish Cream	\$10
Campari	\$10
Chambord	\$10
Cointreau	\$10
Frangelico	\$10
Galliano Amaretto	\$10
Galliano Vanilla	\$10
Midori	\$10
Kahlua	\$10
Tia Maria	\$10
Pimm's No. 1	\$10
Zeus Ouzo	\$10
Drambuie	\$10
Continental (Mixed Varieties)	\$10
Pavan	\$10
Pisco	\$10
St Germain	\$10
DeKuyper (Mixed Varieties)	\$10
Aperol	\$10
Canberra Distillery Limoncello	\$10
Yellow or Green Chartreuse	\$12
Galliano Black Sambuca	\$12
Galliano White Sambuca	\$12
Canberra Distillery Coffee	\$12.5



Save big on Breakfast

Only \$27 per adult when
pre-booked the night
before or \$32 on the day

WEEKDAYS 6:30AM - 10AM
WEEKENDS 7AM - 10:30AM



