



MENU

ATRIUM
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	\$19
SALT & PEPPER SQUID (DF/GFA) lemon & aioli	\$21
GARLIC PRAWNS (GFA) focaccia bread	\$20
GRILLED CHICKEN SKEWER (GF) satay sauce & burnt lemon	\$21
CRISPY PORK BELLY (GF) sweet chilli sauce & apple salad	\$20

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	\$26

PIZZA

PROSCIUTTO (GFA) roquette & balsamic glaze	\$38
MARGHERITA (V/GFA) fresh tomato, mozzarella & basil	\$32
QUATRO STAGIONI (VA/GFA) artichoke heart, ham, mushroom & olives	\$34

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	\$31

All on spaghetti / GF Penne available

MAIN

CHICKEN SCHNITZEL	\$26
battered fries & roquette salad	
add parmigiana	\$7
TEMPURA BARRAMUNDI FILLETS	\$30
battered fries & roquette salad	
PAN-FRIED SALMON (GF)	\$39
zucchini corn fritters, green beans & bearnaise sauce	
STIR-FRIED PORK (GF)	\$30
green beans, broccoli, fresh chilli with rice	
VEGETARIAN NASI GORENG	\$24
fried egg & salad	
add satay chicken skewers or prawns	\$7
OSSO BUCCO (GF)	\$37
mashed potato & steam vegetables	
OVEN-ROASTED CAULIFLOWER (V/GF)	\$26
pomegranate arils, tahini yoghurt, honeyed pepitas, dill & dried cranberries	
LAMB KOFTA	\$32
naan bread, tatziki & fatoush salad	

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)	\$11
BATTERED FRIES (V)	\$10
tomato sauce	
GARDEN SALAD (GF/VEGAN)	\$10
STEAMED RICE (GF/VEGAN)	\$10
STEAM VEGETABLES GF/VEGAN)	\$8

DESSERT

BURNT BASQUE CHEESECAKE (V)	\$17
mixed fruit compote	
POACHED PEAR IN RED WINE (V)	\$16
mascarpone cream & tuille	
TRIO OF CHOCOLATE TRUFFLES (V)	\$22
brigadeiro raspberry white chocolate white chocolate, cointreau & coconut	
CRÈME BRÛLÉE (V)	\$17
TRIO OF GELATO	\$11
AFFOGATO W/ ESPRESSO & VANILLA BEAN ICE-CREAM	\$19
CHEESE BOARD FOR 2	\$28
chef's selection of Australian cheeses, fresh fruit, nuts & crackers	

DRINKS

DESSERT & FORTIFIED

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

	SMALL	LARGE
English Breakfast	\$5	\$5.5
Earl	\$5	\$5.5
Grey Green	\$5	\$5.5
Mint	\$5	\$5.5
Chai	\$5	\$5.5
Chamomile	\$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
<i>Martini (Sweet/Dry/Rosso)</i>	\$10
<i>Baileys Irish Cream</i>	\$10
<i>Campari</i>	\$10
<i>Chambord</i>	\$10
<i>Cointreau</i>	\$10
<i>Frangelico</i>	\$10
<i>Galliano Amaretto</i>	\$10
<i>Galliano Vanilla</i>	\$10
<i>Midori</i>	\$10
<i>Kahlua</i>	\$10
<i>Tia Maria</i>	\$10
<i>Pimm's No. 1</i>	\$10
<i>Zeus Ouzo</i>	\$10
<i>Drambuie</i>	\$10
<i>Continental (Mixed Varieties)</i>	\$10
<i>Pavan</i>	\$10
<i>Pisco</i>	\$10
<i>St Germain</i>	\$10
<i>DeKuyper (Mixed Varieties)</i>	\$10
<i>Aperol</i>	\$10
<i>Canberra Distillery Limoncello</i>	\$10
<i>Yellow or Green Chartreuse</i>	\$12
<i>Galliano Black Sambuca</i>	\$12
<i>Galliano White Sambuca</i>	\$12
<i>Canberra Distillery Coffee</i>	\$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



