



MENU

ATRIUM
RESTAURANT & BAR

TO START

HOT BREAD BASKET & BUTTER	\$8
MARINATED OLIVES garlic, lemon & herb infused olive oil	\$6
HOUSE-MADE GARLIC & HERB BREAD add cheese	\$10 \$2
PEPPERS ON TOAST marinated peppers, tapenade, feta & basil	\$16
HONEY PRAWNS sesame & spring onion	\$20
CHICKEN BITES spicy mayo	\$18
SALT & PEPPER SQUID lemon & aioli	\$20
COQUILLES ST. JACQUES (3 PCS) scallops, gruyere, cream & toasted breadcrumbs	\$26

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

SANDWICHES & BURGERS

All served with chips & tomato sauce

BERKSHIRE HAM & CHEESE TOASTIE tomato chutney	\$18
ATRIUM CLUB SANDWICH egg, chicken, lettuce, tomato & bacon	\$23
HOUSE-MADE CHEESEBURGER lettuce, tomato, pickles & aioli	\$24
FISH BURGER tomato, mayo, lettuce & pickles	\$26
SALAD WRAP carrot, pickled beetroot, lettuce, onion, alfalfa & mustard	\$20

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MAINS

CHICKEN SCHNITZEL garden salad & fries add parmigiana	\$25 \$5
CHICKEN CAESAR SALAD baby cos, crispy bacon, shaved grana Padano, poached egg, crouton & anchovy	\$24
BEER BATTERED FLATHEAD lemon, mushy peas, tartare sauce & chips	\$28
CRUMBED PORK CUTLET house-made coleslaw & chips	\$34
PAN-FRIED BARRAMUNDI green beans & lemon butter sauce	\$36
BEEF & GUINNESS PIE mash potato & mushy peas	\$32
EGGPLANT PARMIGIANA napolitana sauce, basil, mozzarella, garlic & shaved grana Padano	\$28
BANGERS & MASH pork cumberland sausage & onion gravy	\$32
HOUSE-MADE GNOCCHI pomodoro, basil & grana Padano	\$26
PAPPARDELLE RAGU pork salsiccia, fennel, tomato, chilli & grana Padano	\$28

FROM THE GRILL

All served with your choice of side & sauce

350G BBQ-GLAZED PORK RIBS	\$38
FREE-RANGE CHICKEN BREAST garlic & lemon marinade	\$36
250G LAMB RUMP	\$36
300G PASTURE-FED BEEF RUMP	\$38
250G GRAIN-FED SCOTCH FILLET	\$42
<i>Add sautéed garlic prawns (4pcs)</i>	\$10

SAUCES

\$5 per additional sauce

Red Wine Jus
Green Peppercorn
Smoked Mushroom
Diane
Gravy

SIDES

CHIPS	\$10
MASH POTATO herb butter	\$10
GRILLED BROCCOLINI garlic, lemon & almonds	\$12
HONEY-GLAZED BABY CARROTS	\$10
ATRIUM GARDEN SALAD	\$10
ROSEMARY & GARLIC ROAST POTATO	\$10

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DESSERTS

STICKY DATE PUDDING butterscotch sauce, vanilla ice cream & brandy snap	\$16
BANANA SPLIT ice cream, chocolate sauce, crème Chantilly, cherry & wafer	\$18
CHOCOLATE MOUSSE Raspberry coulis, crème Chantilly & chocolate shavings	\$16
HOUSE-MADE APPLE CRUMBLE vanilla ice cream	\$18
AFFOGATO espresso, vanilla ice cream & your choice of liqueur	\$16
TRIO OF GELATO Chefs' selection	\$11
VANILLA ICE CREAM per scoop	\$5
CHEESE BOARD FOR 2 Chefs' selection of Australian cheeses, apple, fruit paste, crackers & toasted sourdough	\$28

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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	

COFFEE

SMALL

LARGE

TEA

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



