

# Takeaway Menu

## STARTER

Mozzarella, herb and confit garlic focaccia	\$8.90
Grilled flatbread, local olive oil, spice and local walnut dukkha <sup>^</sup>	\$8.90

## ENTRÉE

Char siu pork neck, grilled naan bread, peanut satay sauce, pineapple and cucumber salsa, fresh coriander	\$16.90
Spinach and ricotta gnudi, crispy sage, parmesan snow, slow cooked heritage tomatoes, brown butter sauce, cracked black pepper*	\$16.50
Oysters, smoked bacon Kilpatrick*	\$3.90 each

## CLASSICS

Meat lovers pizza	\$15.00
Chicken parmigiana, potato wedges, cabbage slaw	\$28.90
Chicken schnitzel, fat chips, garden salad, gravy	\$26.90
Angus scotch steak sandwich with lettuce, tomato, grilled onion, bacon, cheese, tomato relish, chips	\$23.90
Atrium burger: 250 gram Angus beef, tomato, mixed lettuce, pineapple, beetroot, American cheese, bacon, Chipotle mayonnaise, brioche bun, fat chips	\$23.90
Chicken schnitzel burger, tomato, baby cos, tasty cheese, paprika mayonnaise, brioche bun, fat chips	\$23.90
Battered flathead fillets, roquette and baby caper salad, fat chips, remoulade	\$23.90

## MAIN

Sage grilled chicken breast, whipped ricotta, kipfler potatoes, peperonata, broccolini, crispy prosciutto*	\$33.50
Char grilled lamb scotch, rhubarb yoghurt, burnt eggplant and chickpea tahini salad, green beans, beetroot jus*	\$42.50
Vegan fettuccini pasta, spring green peas, garlic pangrattato, baby spinach, mushrooms, creamy almond cauliflower Alfredo sauce* <sup>^</sup>	\$31.90
Braised beef cheek, miso soubise, crushed green pea potatoes, pickled spring vegetables, herb gremolata, jus* FOD	\$33.90 \$Market price

## FROM THE GRILL

Grass fed Angus T-bone 420g*	\$44.00
Grass fed Angus porterhouse 300g*	\$41.90
Grass fed Angus scotch 300g*	\$42.50
Grass fed Angus eye fillet 250g*	\$42.90
All served with carrot purée, caramelized leek crushed potato, spring greens	
Your choice of garlic and sea salt butter*, Bobbie Burns shiraz jus*, creamy mushroom*, three peppercorn jus*	

## SIDES

Balsamic beetroot, green apple, radish and wild roquette salad*	\$9.50
Roasted potatoes, crispy bacon, seeded mustard yoghurt, pickled red onion, fresh herbs*	\$8.90
Straight cut chips, paprika sea salt, aioli	\$8.90

## DESSERT

Atrium Snickers bar, chocolate soil, candied peanut, sticky caramel, peanut snow, dark chocolate crisps*	\$17.90
Coconut pandan jelly cake, coconut water gel, shredded fresh coconut, palm sugar caramel, toasted sesame snow, mango sorbet* <sup>^</sup>	\$17.90
Warm blueberry pudding, berry compote, local honey and oat crumbs, vanilla bean ice cream, lemon curd sauce	\$17.50
Chefs' selection of three Milawa cheeses, quince paste, smoked almonds, apple chutney, fruit and nut crackers	\$23.90

<b>SWEET TREAT</b> Chocolate salted caramel tartlet, coffee panna cotta* or green tea custard and yuzu curd*	\$6.90ea
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## CHILDREN'S MENU

Chicken nuggets, chips, garden salad, tomato sauce*	Fish and chips, coleslaw, aioli	\$12.90ea
Spaghetti bolognese, grated parmesan*	Ham, cheese, pineapple pizza	
Ice cream sundae with choice of topping: Oreo and chocolate, banana and caramel, strawberry and fairy floss		\$9.90ea
Chocolate mousse, fresh berries*		

Takeaway call 5721 8399

\*Denotes Gluten Free

<sup>^</sup>Denotes Vegan

Orders available for pickup between 5:00pm – 8:30pm