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# THE ATRIUM



## STARTERS & SHARE

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### GARLIC CHEESE FOCACCIA 8 / 10

Confit garlic, mozzarella cheese & chopped parsley

### BRUSCHETTA (V) 13 / 15

Roma tomato, Spanish onion, confit garlic, topped with fresh basil & balsamic glaze

### CRISPY VEGETABLE GYOZAS (VG) 13 / 15

Crispy vegetable gyozas with soya chili dipping sauce

### MEZZE PLATE 39 / 41

Sliced salami, prosciutto, mortadella, pickled vegetables, assorted dips, assorted olives served with toasted sour loaf & pita bread

### THREE CHEESE CROQUETTAS (V) 16 / 18

Parmesan, mozzarella & cheddar cheese served with sweet chili lime mayonnaise & parmesan crisp

### PICANTE WINGS 13 / 15

Served with homemade chili sauce, green shallots & sliced gherkins sprinkled with white sesame seeds

### SWEET CORN RIBS (GF) 12 / 14

BBQ sweet corn fingers, lime butter & sriracha dipping sauce

## PASTA

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### BLACK INK RISOTTO & KING PRAWNS 22 / 24

Served with squid ink, shaved parmesan, dill & lemon wedge

### GNOCCHI (V) 22 / 24

Crispy Pumpkin Gnocchi  
With sage, wilted spinach, brown butter & baked ricotta

### SPAGHETTI MARINARA 28 / 30

Prawns, calamari, fish pieces in a tomato basil sauce

### RIGATONI BOLOGNESE 21 / 23

Toss cooked rigatoni with Bolognese sauce finished with shaved Parmesan cheese

## SALAD

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### ATRIUM SALAD 8 / 9

Mixed lettuce, cucumber, Cherry tomato, Spanish onion, Kalamata olives & Italian herb dressing

### BURRATA SALAD 16 / 18

Burrata cheese, heirloom tomatoes, shallots & balsamic glaze

### ROCKET & PEAR SALAD 15 / 17

Rocket, pear & caramelised walnut finished with a honey mustard seed dressing

## SIDES

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### WHIPPED MASH (GF) 7 / 8

With unsalted butter & cream

### STEAK FRIES 7 / 8

With a side of garlic aioli

### STEAMED GREENS (V) 7 / 8

Extra virgin olive oil & sea salt flakes

### MIXED CABBAGE SALAD 7 / 8

With ranch dressing

# THE ATRIUM

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES  
V: VEGETARIAN / VG: VEGAN | GF: GLUTEN FREE

## FROM THE FIRE

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### CRISPY CRACKLED PORK BELLY 29 / 31

Served with potato gratin, grilled fennel, wilted spinach & apple sauce  
*Gluten Free Option available. Notify staff*

### SIRLOIN FILLET (300GM) 38 / 40

Served with steak fries & vegetables

### SCOTCH FILLET (300GM) 45 / 47

Served with steak fries & vegetables

### EYE FILLET (200GM) 46 / 48

Potato Gratin, grilled asparagus spears & Dutch carrots served with your choice of sauce

### RIB EYE ON BONE (400GM) 69 / 71

Served with steak fries & broccolini

### ATRIUM BEEF & BACON BURGER 25 / 27

150gm beef patty, crispy bacon, butter lettuce, sliced tomato, cheddar, BBQ sauce served on a milk bun with chips

### RACK OF ANGUS BEEF RIBS 41 / 43

House marinated beef ribs with a side of coleslaw & corn ribs

### MEDITERRANEAN CHICKEN SKEWER 23 / 25

Chicken breast fillet marinated in garlic, mint, parsley, lemon zest & paprika served with an extra virgin olive oil Greek salad, chips & aioli

### BEEF FLANK STEAK TAGILATA 36 / 38

Sliced beef flank steak with chimichurri, roasted vine tomatoes & a side of chips

### PULLED PORK & APPLE SLAW BURGER 24 / 26

Pulled pork, crunchy apple & cabbage slaw with a tangy BBQ sauce & hint of apple cider vinegar

### CRISPY BREAST OF CHICKEN 41 / 43

Served on a bed of rice with oyster mushroom, wilted spinach & coconut cream sauce

### ADDITIONAL SAUCES 4 / 5

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Gravy, Red wine jus, Pink pepper jus, Bearnaise, Mushroom sauce

## FROM THE SEA

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### BEER BATTERED SNAPPER FILLET 38 / 40

Served with rocket & parmesan salad, steak fries & caper mayonnaise

### CHILLI MUSSELS (GF) 37 / 39

1 kg black mussels tomato chili broth with a side garlic loaf sliced

### FISH OF THE DAY MARKET PRICE

Grilled fish of the day served with Chefs daily specials

## KIDS MEALS

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ALL KIDS MEALS SERVED WITH CHEFS SELECTION OF ICECREAM

### CALAMARI & CHIPS 15 / 17

Crumbed calamari rings with chips

### CHICKEN NUGGETS & CHIPS 15 / 17

Nuggets & chips served with your choice of tomato or BBQ sauce

### BATTERED FISH & CHIPS 15 / 17

Battered fish pieces with chips

### CHEESE BURGER 15 / 17

Beef patty, cheese, BBQ sauce & chips

### SPAGHETTI NAPOLETANA 15 / 17

Home made napoletana sauce

### MAC & CHEESE BAKE 15 / 17

Elbow pasta with a cheddar & mozzarella cheese baked

## SOMETHING SWEET

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**WHITE CREME BRULÉ (VEG)** 14 / 16  
Caramel custard with assorted mixed berries & vanilla ice-cream

**BELGIAN WAFFLES** 14 / 16  
Served with ice-cream, butterscotch, pistachio & berries

**WARM STICKY DATE PUDDING** 14 / 16  
Served with vanilla ice-cream & strawberries

## COFFEE & TEA

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### COFFEE

Short black, long black 4.8 / 5.2  
Cappuccino, flat white, latte 5.1 / 5.6  
Hot chocolate 5.5 / 6.0  
Mocha 5.5 / 6.0  
Macchiato 4.9 / 5.3

**TEA** 4.5 / 4.9  
Black leaf, English breakfast, earl grey, chamomile, green tea, peppermint

**AFFOGATO**  
Without liqueur 6.3 / 6.9  
With liqueur 12.5 / 13.7

SEE OUR TABLE  
MENU  
FOR OUR  
LATEST  
COCKTAILS!

## PORT & DESSERT WINE

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60ml Glass

**PENFOLDS CLUB TAWNY** 5.9 / 6.4  
Rich & vibrant displaying ripe spicy fruit, toffee & walnuts framed by smoky oak

**PENFOLDS GRFATHER PORT** 18.2 / 20.0  
A fortified wine with concentration, vitality, exceptional balance of fruit, nutty oak age complexity & distinctive spirit. All of these elements culminate in a balanced, clean & lingering tight finish

**ROSÉ** 250ML GLASS AVAILABLE

150ml Glass

Bottle

**WILDFLOWER ROSÉ** 7.5 / 8.2 36.6 / 40.2  
Dry & thirst-quenching with delicate & refreshing aromas of red fruits

**OYSTER BAY ROSÉ** 8.2 / 9.0 37.8 / 41.5  
Summer cherry & fragrant blossom notes with citrus & red berry flavours

**DB ROSÉ** 8.4 / 9.2 41.1 / 45.2  
Exciting nose of peach, pomegranate & wild herb



## WHITE WINES

150ml Glass

Bottle

### SAUVIGNON BLANC/SEMILLION

**DB SAUVIGNON BLANC - WINEMAKERS SELECTION** 7.0 / 7.6 28.7 / 31.5

Fresh & crunchy palate with tropical fruit flavours supported by subtle acidity

**WILDFLOWER SAUVIGNON BLANC** 7.5 / 8.2 36.6 / 40.2

Juicy & vibrant in flavour with fresh herbal notes & citrus

**STONEFISH SAUVIGNON BLANC** 8.6 / 9.4 40.3 / 44.3

Fresh & lively palate with notes of pear & citrus & a clean finish

**OYSTER BAY SAUVIGNON BLANC** 8.2 / 9.0 37.8 / 41.5

Zesty & aromatic with lots of lively penetrating fruit characters

### CHARDONNAY

**DB CHARDONAY - WINEMAKERS SELECTION** 6.6 / 7.2 28.7 / 31.5

Fresh & soft palate contains citrus & stone fruit flavours

**LINDEMANS BIN 65 CHARDONNAY** 6.6 / 7.2 21.4 / 23.5

Bright varietal flavours of pineapple & fig with light touches of spice

**WILDFLOWER CHARDONNAY** 7.5 / 8.2 36.6 / 40.2

White peach accents offer a bright, mid-weight finish

### PINOT GRIGIO/GRIS

**DB PINOT GRIGIO- WINEMAKERS SELECTION** 6.6 / 7.2 28.7 / 31.5

Subtle aromas of pear & lemon zest along with herbal nuances

**WILDFLOWER PINOT GRIGIO** 7.5 / 8.2 36.6 / 40.2

Lively, aromatic & dry with fruity notes of pear & apple

**OYSTER BAY PINOT GRIS** 8.2 / 9.0 37.8 / 41.5

Floral, exotic & spicy with juicy pear & citrus flavours

## SPARKLING WINES

150ml Glass

Bottle

**EMERI PINK MOSCATO** 7.1 / 7.8 25.4 / 27.9

Pretty musk & rose petal fragrances, creamy texture packed with bubbles

**GARFISH MOSCATO** 8.3 / 9.1 33.4 / 36.7

This luscious Moscato displays apricot, peaches & melon characters

**KING VALLEY PROSECCO** 8.9 / 9.7 43.5 / 47.8

Fruit-driven with hints of green apple & wisteria with gentle creaminess



**THE ATRIUM**

250ML GLASS AVAILABLE  
LCC MEMBER | NON MEMBER PRICE

## RED WINES

150ml Glass

Bottle

### SHIRAZ

#### DB SHIRAZ - WINEMAKERS SELECTION

The rich palate packs flavours of mocha & black pepper with a lingering & tempting finish

6.6 / 7.2 28.7 / 31.5

#### MARGARET RIVER DREAMING SHIRAZ

The palate flavours are youthful, with distinct spice, black pepper, blackberry, plum & aniseed flavours

8.1 / 8.9 37.8 / 41.5

#### WOODFIRED SHIRAZ

Plump, dark fruits, fennel & olive spice, dark chocolate

9.8 / 10.7 48.2 / 53.0

#### WYNNS COONAWARRA SHIRAZ

Blackberries & ground black pepper lifted by musky florals, wet tobacco & sweet spices

43.6 / 47.9

#### PEPPERJACK SHIRAZ

A drier shiraz with rich, supple dark fruit flavours & seamless oak integration

50.1 / 55.1

#### WOLF BLASS GREY LABEL SHIRAZ

Full bodied rich palate with aromas of dark, luscious fruits, star anise, black pepper, chocolate & coffee

100.2 / 110.2

#### PENFOLDS BIN 389 CABERNET SAUVIGNON SHIRAZ

Powerful, structured & fruit laden, a classic Australian blend from Australia's greatest wine house

139.2 / 153.1

### MERLOT

#### STONEFISH MERLOT

Lengthy fruit on the palate is accompanied by a fine grain tannin finish

8.1 / 8.9 37 / 40.7

#### OYSTER BAY MERLOT

Soft spicy flavours of juicy plums & ripe dark fruits with oak & subtle tannins

8.2 / 9.0 37.8 / 41.5

### BLENDS

#### ROTHBURY ESTATE CABERNET MERLOT

Dark red berries with a hint of chocolate & a rich & soft palate

6.0 / 6.6 22.3 / 24.5

#### DB CABERNET SAUVIGNON - WINEMAKERS SELECTION

This delicious, rich number shows flavours of cranberry, juicy plum & allspice, brought together with the framing tannins

6.6 / 7.2 28.7 / 31.5

#### WILDFLOWER CABERNET SAUVIGNON

Fruitful & vibrant, with dark berries, plum fruit & a delicious texture

7.5 / 8.2 37.0 / 40.6

#### GARFISH CABERNET MERLOT

A balanced, full bodied wine exhibiting berry fruit, cassis, chocolate & cigar-box characters

8.3 / 9.1 33.4 / 36.7

#### GARFISH CABERNET SAUVIGNON

The palate is concentrated with sweet blackberry & ripe cherry flavours, balanced by soft tannins

8.3 / 9.1 33.4 / 36.7

#### WYNNS COONAWARRA ESTATE CABERNET SAUVIGNON

Full-bodied, tannic palate with rich plummy fruit & vanilla aromas

43.6 / 47.9

#### LA BOHEME CABERNET SAUVIGNON & SANGIOVESE

43.6 / 47.9

### PINOT NOIR

#### TAYLORS PINOT NOIR

Medium-bodied with flavours of ripe cherry & fresh, light red berry fruits along with savoury toast & sweet spice characters

8.7 / 9.4 43.0 / 47.3



THE ATRIUM

250ML GLASS AVAILABLE  
LCC MEMBER | NON MEMBER PRICE

## BEERS

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### DRAUGHT

Carlton Dry	8.0 / 8.8
Carlton Dry 3.5%	7.3 / 8.0
Great Northern Super Crisp	7.3 / 8.0
Victoria Bitter	7.6 / 8.3
Carlton Draught	7.6 / 8.3
Tooheys New	7.6 / 8.3
James Squire Broken Shackles	8.8 / 9.6
Stone & Wood Pacific Ale	10.1 / 11.1
Hahn Super Dry	8.0 / 8.8
Canadian Club	14 / 15.4

### BOTTLE

Hahn Premium Light	7.3 / 8.0
Tooheys Extra Dry	8.0 / 8.8
Tooheys Old	8.4 / 9.2
XXXX Gold	8.0 / 8.8
Hahn Super Dry	8.4 / 9.2
Carlton Dry	8.0 / 8.8
Great Northern Super Crisp	8.0 / 8.8
Heineken	10.4 / 11.4
Corona	10.4 / 11.4
James Squire 150 Lashes	10.1 / 11.1
Guinness Extra Stout	9.9 / 10.8
Pure Blonde	8.5 / 9.3
Great Northern Original	8.2 / 9.0
Great Northern Zero	7.2 / 7.9

## PICCOLOS

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### WHITE 187ML

Windy Peak Semillion Sauvignon Blanc	9.5 / 10.4
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### SPARKLING 200ML

Yellowglen Yellow	10.4 / 11.4
Yellowglen Pink	10.4 / 11.4
Emeri Pink Moscato	11.0 / 12.1

### RED 187ML

Wolf Blass Shiraz Cabernet	10.4 / 11.4
Windy Peak Shiraz	10.4 / 11.4

## CIDER

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### BOTTLE

James Squire Apple	7.8 / 8.5
Somersby Apple	8.4 / 9.2
Somersby Pear	8.4 / 9.2
Cedar Creek Cider Apple	7.8 / 8.5
Cedar Creek Cider Cloudy Apple	7.8 / 8.5
Cedar Creek Cider Apple & Black Currant	7.8 / 8.5

## PREMIXED

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### BOTTLE

Lemon Ruski	11.6 / 12.7
Vodka Cruiser	13.3 / 14.6
Midori Illusion	13.6 / 14.9
Jim Beam & Cola	14.0 / 15.4
Johnny Red & Cola	14.5 / 15.9
Canadian Club & Dry	14.0 / 15.4
Canadian Club Soda & Lime	14.0 / 15.4
Jack Daniels & Cola	15.2 / 16.7
Smirnoff Ice	15.3 / 16.8

## DRINKS

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### 12OZ GLASS

Pepsi, Pepsi Max, Lemonade, Lemon Lime & Bitters, Ginger Ale, Lemon Squash	4.6 / 5.0
Orange Juice	5.8 / 6.5

### CAN

Coke	4.8 / 5.2
Diet Coke	4.8 / 5.2
Coke No Sugar	4.8 / 5.2
Red Bull	7.6 / 8.3

### BOTTLE

Mineral Water	5.8 / 6.3
Tonic Water	5.8 / 6.3
Bitter Lemon	5.8 / 6.3
Apple Juice	5.8 / 6.3
Bundaberg Ginger Beer	5.8 / 6.3
Chinotto	6.1 / 6.7
Lemon, Lime & Bitters	6.1 / 6.7

### JUG

Jug of Soft Drink	11.2 / 12.5
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