



THE ATRIUM



STARTERS & SHARE

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

GRILLED SQUID 31 / 33

Grilled octopus tentacle, cherry tomato, capsicum, white wine & basil

GARLIC KING PRAWNS 40 / 42

Split garlic king prawns with papaya salad & toasted sourdough

SIDES

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

SWEET CORN RIBS 12 / 14

BBQ sweet corn fingers with lime butter & siracha aioli dipping sauce

PASTA

WILD MUSHROOM RISOTTO 23 / 25

Creamy risotto with a blend of 3 assorted wild mushrooms finished with truffle oil & parmesan

RICOTTA & SPINACH TORTELLINI 27 / 29

Ricotta & spinach-filled tortellini in a creamy sauce with mushrooms & pancetta

THE ATRIUM SPAGHETTI 29 / 31

Prawns, chorizo, squid, cherry tomatoes, onion & rocket in a tomato basil sauce finished with bearnaise

RIGATONI BOLOGNESE 21 / 23

Toss cooked rigatoni with Bolognese sauce finished with shaved Parmesan cheese

SALAD

ATRIUM SALAD 8 / 9

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

WATERMELON SALAD 25 / 27

Watermelon paired with grilled haloumi, fresh mint & arugula finished with a drizzle of balsamic reduction

VIETNAMESE SPRING ROLL SALAD 18 / 20

Vegetarian spring rolls with mixed greens, rice noodles, cucumber, cherry tomatoes, capsicum, coriander & beans sprouts finished with sweet chilli lime dressing

THE ATRIUM

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES

V: VEGETARIAN / VG: VEGAN | GF: GLUTEN FREE

FROM THE GRILL

CRISPY CRACKLED PORK BELLY Served with potato gratin, grilled fennel, wilted spinach & apple sauce <i>Gluten Free Option available. Notify staff</i>	29 / 31	BEEF & VEGETABLE CHURRASCO Grilled marinated beef paired with a medley of charred vegetables served with a side of zesty chimichurri & spiced roasted chats potatoes	46 / 48
SIRLOIN FILLET (300GM) Served with steak fries & vegetables	38 / 40	TERIYAKI CHICKEN Crispy chicken breast on a bed of steamed rice with baby bok choy finished with teriyaki sauce & sesame seeds	41 / 43
SCOTCH FILLET (300GM) Served with steak fries & vegetables	45 / 47	MEDITERRANEAN CHICKEN SKEWER Chicken breast fillet marinated in garlic, mint, parsley, lemon zest & paprika served with an extra virgin olive oil Greek salad, chips & aioli	23 / 25
EYE FILLET (200GM) Potato gratin, grilled asparagus spears & Dutch carrots served with your choice of sauce	46 / 48	LEMON, DILL & BEER BATTER FLATHEAD Served with a garden salad, steak fries & caper mayonnaise	38 / 40
RACK OF ANGUS BEEF RIBS House marinated beef ribs with a side of coleslaw & corn ribs	41 / 43	FISH OF THE DAY Grilled fish of the day served with Chefs daily specials	MARKET PRICE
ATRIUM BEEF & BACON BURGER 150gm beef patty, crispy bacon, butter lettuce, sliced tomato, cheddar, BBQ sauce served on a milk bun with chips	25 / 27	ADDITIONAL SAUCES Gravy, Red wine jus, Pink pepper jus, Bearnaise, Mushroom sauce	4 / 5
BEEF FLANK STEAK TAGILATA Sliced beef flank steak with chimichurri, roasted vine tomatoes & a side of chips	36 / 38		

KIDS MEALS

ALL KIDS MEALS SERVED WITH CHEFS SELECTION OF ICECREAM

CALAMARI & CHIPS Crumbed calamari rings with chips	15 / 17	CHEESE BURGER Beef patty, cheese, BBQ sauce & chips	15 / 17
CHICKEN NUGGETS & CHIPS Nuggets & chips served with your choice of tomato or BBQ sauce	15 / 17	SPAGHETTI NAPOLETANA Home made napoletana sauce	15 / 17

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SOMETHING SWEET

PASSIONFRUIT CREME BRULÉ (VEG) Served with vanilla ice cream, passionfruit seeds & a side of berry compote	14 / 16
BELGIAN WAFFLES Served with ice-cream, butterscotch, pistachio & berries	14 / 16
WARM STICKY DATE PUDDING Served with vanilla ice-cream & strawberries	14 / 16

COFFEE & TEA

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 60ml Glass

PENFOLDS CLUB TAWNY Rich & vibrant displaying ripe spicy fruit, toffee & walnuts framed by smoky oak	5.9 / 6.4
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ROSÉ 250ML GLASS AVAILABLE	150ml Glass	Bottle
WILDFLOWER ROSÉ Dry & thirst-quenching with delicate & refreshing aromas of red fruits	7.5 / 8.2	36.6 / 40.2
OYSTER BAY ROSÉ Summer cherry & fragrant blossom notes with citrus & red berry flavours	8.2 / 9.0	37.8 / 41.5
DB ROSÉ Exciting nose of peach, pomegranate & wild herb	8.4 / 9.2	41.1 / 45.2



WHITE WINES

150ml Glass

Bottle

SAUVIGNON BLANC/SEMILLION

DB SAUVIGNON BLANC - WINEMAKERS SELECTION

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

7.0 / 7.6

28.7 / 31.5

STONEFISH SAUVIGNON BLANC

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

8.6 / 9.4

40.3 / 44.3

OYSTER BAY SAUVIGNON BLANC

Zesty & aromatic with lots of lively penetrating fruit characters

8.2 / 9.0

37.8 / 41.5

CHARDONNAY

DB CHARDONAY - WINEMAKERS SELECTION

Fresh & soft palate contains citrus & stone fruit flavours

6.6 / 7.2

28.7 / 31.5

LINDEMANS BIN 65 CHARDONNAY

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

6.6 / 7.2

21.4 / 23.5

PINOT GRIGIO/GRIS

DB PINOT GRIGIO- WINEMAKERS SELECTION

Subtle aromas of pear & lemon zest along with herbal nuances

6.6 / 7.2

28.7 / 31.5

WILDFLOWER PINOT GRIGIO

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

7.5 / 8.2

36.6 / 40.2

OYSTER BAY PINOT GRIS

Floral, exotic & spicy with juicy pear & citrus flavours

8.2 / 9.0

37.8 / 41.5

SPARKLING WINES

150ml Glass

Bottle

EMERI PINK MOSCATO

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

7.1 / 7.8

25.4 / 27.9

GARFISH MOSCATO

This luscious Moscato displays apricot, peaches & melon characters

8.3 / 9.1

33.4 / 36.7

KING VALLEY PROSECCO

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

43.5 / 47.8



THE ATRIUM

250ML GLASS AVAILABLE
LCC MEMBER | NON MEMBER PRICE

SHIRAZ**DB SHIRAZ - WINEMAKERS SELECTION**

6.6 / 7.2 28.7 / 31.5

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

MARGARET RIVER DREAMING SHIRAZ

8.1 / 8.9 37.8 / 41.5

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

WOODFIRED SHIRAZ

9.8 / 10.7 48.2 / 53.0

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

WYNNS COONAWARRA SHIRAZ

43.6 / 47.9

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

PEPPERJACK SHIRAZ

50.1 / 55.1

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

MERLOT**STONEFISH MERLOT**

8.1 / 8.9 37 / 40.7

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

OYSTER BAY MERLOT

8.2 / 9.0 37.8 / 41.5

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

BLENDS**ROTHBURY ESTATE CABERNET MERLOT**

6.0 / 6.6 22.3 / 24.5

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

DB CABERNET SAUVIGNON - WINEMAKERS SELECTION

6.6 / 7.2 28.7 / 31.5

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

WILDFLOWER CABERNET SAUVIGNON

7.5 / 8.2 37.0 / 40.6

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

GARFISH CABERNET MERLOT

8.3 / 9.1 33.4 / 36.7

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

GARFISH CABERNET SAUVIGNON

8.3 / 9.1 33.4 / 36.7

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

WYNNS COONAWARRA ESTATE CABERNET SAUVIGNON

43.6 / 47.9

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

PINOT NOIR**TAYLORS PINOT NOIR**

8.7 / 9.4 43.0 / 47.3

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



BEERS

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
Stone & Wood Pacific Ale	10.1 / 11.1
Hahn Super Dry	8.0 / 8.8
Canadian Club	14 / 15.4
Kirin Ichiban	10.6 / 11.6

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
Coopers Ale	8.6 / 9.4
Coopers Mid	8.1 / 8.9
Sapporo Premium	8.6 / 9.4

PICCOLOS

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

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

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
Kirin Hyoketsu Lemon	14.0 / 15.4

DRINKS

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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