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# THEATRUM

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## 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

### 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

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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

### SWEET CORN RIBS 12 / 14

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

## PASTA

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### WILD MUSHROOM RISOTTO 23 / 25

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

### RICOTTA & SPINACH 27 / 29

#### TORTELLINI

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

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### 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

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

## KIDS MEALS

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ALL KIDS MEALS SERVED WITH CHEFS SELECTION OF ICECREAM

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

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## SOMETHING SWEET

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### 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

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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

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

### 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

<b>DB SAUVIGNON BLANC - WINEMAKERS SELECTION</b>	<b>7.0 / 7.6</b>	<b>28.7 / 31.5</b>
Fresh & crunchy palate with tropical fruit flavours supported by subtle acidity		
<b>STONEFISH SAUVIGNON BLANC</b>	<b>8.6 / 9.4</b>	<b>40.3 / 44.3</b>
Fresh & lively palate with notes of pear & citrus & a clean finish		
<b>OYSTER BAY SAUVIGNON BLANC</b>	<b>8.2 / 9.0</b>	<b>37.8 / 41.5</b>
Zesty & aromatic with lots of lively penetrating fruit characters		

### CHARDONNAY

<b>DB CHARDONAY - WINEMAKERS SELECTION</b>	<b>6.6 / 7.2</b>	<b>28.7 / 31.5</b>
Fresh & soft palate contains citrus & stone fruit flavours		
<b>LINDEMANS BIN 65 CHARDONNAY</b>	<b>6.6 / 7.2</b>	<b>21.4 / 23.5</b>
Bright varietal flavours of pineapple & fig with light touches of spice		

### PINOT GRIGIO/GRIS

<b>DB PINOT GRIGIO- WINEMAKERS SELECTION</b>	<b>6.6 / 7.2</b>	<b>28.7 / 31.5</b>
Subtle aromas of pear & lemon zest along with herbal nuances		
<b>WILDFLOWER PINOT GRIGIO</b>	<b>7.5 / 8.2</b>	<b>36.6 / 40.2</b>
Lively, aromatic & dry with fruity notes of pear & apple		
<b>OYSTER BAY PINOT GRIS</b>	<b>8.2 / 9.0</b>	<b>37.8 / 41.5</b>
Floral, exotic & spicy with juicy pear & citrus flavours		

## SPARKLING WINES

150ml Glass

Bottle

<b>EMERI PINK MOSCATO</b>	<b>7.1 / 7.8</b>	<b>25.4 / 27.9</b>
Pretty musk & rose petal fragrances, creamy texture packed with bubbles		
<b>GARFISH MOSCATO</b>	<b>8.3 / 9.1</b>	<b>33.4 / 36.7</b>
This luscious Moscato displays apricot, peaches & melon characters		
<b>KING VALLEY PROSECCO</b>		<b>43.5 / 47.8</b>
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

<b>DB SHIRAZ - WINEMAKERS SELECTION</b>	<b>6.6 / 7.2</b>	<b>28.7 / 31.5</b>
The rich palate packs flavours of mocha & black pepper with a lingering & tempting finish		
<b>MARGARET RIVER DREAMING SHIRAZ</b>	<b>8.1 / 8.9</b>	<b>37.8 / 41.5</b>
The palate flavours are youthful, with distinct spice, black pepper, blackberry, plum & aniseed flavours		
<b>WOODFIRED SHIRAZ</b>	<b>9.8 / 10.7</b>	<b>48.2 / 53.0</b>
Plump, dark fruits, fennel & olive spice, dark chocolate		
<b>WYNNS COONAWARRA SHIRAZ</b>	<b>43.6 / 47.9</b>	
Blackberries & ground black pepper lifted by musky florals, wet tobacco & sweet spices		
<b>PEPPERJACK SHIRAZ</b>	<b>50.1 / 55.1</b>	
A drier shiraz with rich, supple dark fruit flavours & seamless oak integration		

### MERLOT

<b>STONEFISH MERLOT</b>	<b>8.1 / 8.9</b>	<b>37 / 40.7</b>
Lengthy fruit on the palate is accompanied by a fine grain tannin finish		
<b>OYSTER BAY MERLOT</b>	<b>8.2 / 9.0</b>	<b>37.8 / 41.5</b>
Soft spicy flavours of juicy plums & ripe dark fruits with oak & subtle tannins		

### BLENDS

<b>ROTHBURY ESTATE CABERNET MERLOT</b>	<b>6.0 / 6.6</b>	<b>22.3 / 24.5</b>
Dark red berries with a hint of chocolate & a rich & soft palate		
<b>DB CABERNET SAUVIGNON - WINEMAKERS SELECTION</b>	<b>6.6 / 7.2</b>	<b>28.7 / 31.5</b>
This delicious, rich number shows flavours of cranberry, juicy plum & allspice, brought together with the framing tannins		
<b>WILDFLOWER CABERNET SAUVIGNON</b>	<b>7.5 / 8.2</b>	<b>37.0 / 40.6</b>
Fruitful & vibrant, with dark berries, plum fruit & a delicious texture		
<b>GARFISH CABERNET MERLOT</b>	<b>8.3 / 9.1</b>	<b>33.4 / 36.7</b>
A balanced, full bodied wine exhibiting berry fruit, cassis, chocolate & cigar-box characters		
<b>GARFISH CABERNET SAUVIGNON</b>	<b>8.3 / 9.1</b>	<b>33.4 / 36.7</b>
The palate is concentrated with sweet blackberry & ripe cherry flavours, balanced by soft tannins		
<b>WYNNS COONAWARRA ESTATE CABERNET SAUVIGNON</b>	<b>43.6 / 47.9</b>	
Full-bodied, tannic palate with rich plummy fruit & vanilla aromas		

### PINOT NOIR

<b>TAYLORS PINOT NOIR</b>	<b>8.7 / 9.4</b>	<b>43.0 / 47.3</b>
Medium-bodied with flavours of ripe cherry & fresh, light red berry fruits along with savoury toast & sweet spice characters		



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250ML GLASS AVAILABLE  
LCC MEMBER | NON MEMBER PRICE

## BEERS

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### DRAUGHT

Carlton Dry	<b>8.0 / 8.8</b>
Carlton Dry 3.5%	<b>7.3 / 8.0</b>
Great Northern Super Crisp	<b>7.3 / 8.0</b>
Victoria Bitter	<b>7.6 / 8.3</b>
Carlton Draught	<b>7.6 / 8.3</b>
Tooheys New	<b>7.6 / 8.3</b>
Stone & Wood Pacific Ale	<b>10.1 / 11.1</b>
Hahn Super Dry	<b>8.0 / 8.8</b>
Canadian Club	<b>14 / 15.4</b>
Kirin Ichiban	<b>10.6 / 11.6</b>

### BOTTLE

Hahn Premium Light	<b>7.3 / 8.0</b>
Tooheys Extra Dry	<b>8.0 / 8.8</b>
Tooheys Old	<b>8.4 / 9.2</b>
XXXX Gold	<b>8.0 / 8.8</b>
Hahn Super Dry	<b>8.4 / 9.2</b>
Carlton Dry	<b>8.0 / 8.8</b>
Great Northern Super Crisp	<b>8.0 / 8.8</b>
Heineken	<b>10.4 / 11.4</b>
Corona	<b>10.4 / 11.4</b>
James Squire 150 Lashes	<b>10.1 / 11.1</b>
Guinness Extra Stout	<b>9.9 / 10.8</b>
Pure Blonde	<b>8.5 / 9.3</b>
Great Northern Original	<b>8.2 / 9.0</b>
Great Northern Zero	<b>7.2 / 7.9</b>
Coopers Ale	<b>8.6 / 9.4</b>
Coopers Mid	<b>8.1 / 8.9</b>
Sapporo Premium	<b>8.6 / 9.4</b>

## PICCOLOS

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### WHITE 187ML

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

Yellowglen Yellow	<b>10.4 / 11.4</b>
Yellowglen Pink	<b>10.4 / 11.4</b>
Emeri Pink Moscato	<b>11.0 / 12.1</b>

### RED 187ML

Wolf Blass Shiraz Cabernet	<b>10.4 / 11.4</b>
Windy Peak Shiraz	<b>10.4 / 11.4</b>

## CIDER

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### BOTTLE

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

## PREMIXED

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### BOTTLE

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

## DRINKS

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### 12OZ GLASS

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

### CAN

Coke	<b>4.8 / 5.2</b>
Diet Coke	<b>4.8 / 5.2</b>
Coke No Sugar	<b>4.8 / 5.2</b>
Red Bull	<b>7.6 / 8.3</b>

### BOTTLE

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

### JUG

Jug of Soft Drink	<b>11.2 / 12.5</b>
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