

# THE ATRIUM

## CLASSICS

10AM-9PM

- Today's vegetarian soup (V) served with warm bread 12
- Smoked mussel and seafood chowder (EF) (NF) charred sourdough and cultured butter 18
- Beef burger with bacon, dill pickles, burger sauce and chips 19
- Fettuccine caponata (V) (NF) (DF) *Sweet and sour Italian braised eggplant* 19
- Slow braised beef, mushrooms, tagliatelle and shaved parmesan (EF) (NF) 21
- Pickled beetroot, toasted hazelnut rocket salad and walnut vinaigrette (DF) (EF) (GF) (VG) 12
- Smoked chicken, pancetta salad, sour dough croutons, baby cos hearts and lemon dill mayonnaise (NF) 16

## SANDWICHES

10AM-9PM

- Marinated vegetables, spinach and spicy tomato chutney in house made focaccia (VG) (DF) (NF) *Choice of salad or chips* 17
- Smoked ham, provolone and seeded mustard sourdough sandwich (EF) (NF) *Choice of salad or chips* 18
- Chips and aioli (NF) (DF) 8
- Dressed leaves (VG) (DF) (NF) (EF) (GF) 8

## DESSERTS

10AM-9PM

- Orange crème brûlée (V) (NF) (GF) 16
- Black and white sesame tuile
- Raspberry dacquoise (V) (GF) 12
- coconut meringue layered with raspberry mousse and freeze dried raspberry

## CHEESE MENU

10AM-9PM

- With house baked lavosh and quince paste
- Coal River triple brie (V) *robust, indulgent, creamy with a snowy rind* 14
- Cave aged cheddar (V) *Aged in the Somerset caves, earthy and nutty* 14
- King Island Roaring Forty Blue (V) *Sweet, slightly nutty character* 14

*Cheese selection may vary based on availability*

## CHILDREN'S MENU

10AM-9PM

- Chargrilled steak with chips (DF) (NF) (GF) *Cooked medium* 17
- Fettucine with passata sauce (V) (NF) with cheese (V) (NF) 16
- Cheeseburger with chips (EF) 17

*Please order at the bar*

*Credit card surcharges:  
 Visa/MC 1.4%, Amex/JCB 3.05%, Diners 3.2%  
 and Union Pay 1.76%*



DAIRY FREE GLUTEN FREE VEGAN EGG FREE VEGETARIAN NUT FREE

# THE ATRIUM

## WINES

	<b>G</b>	<b>B</b>
Morgan's Bay Sparkling <i>Murray Darling Vic</i>	8.5	31
Tasmanian Icon Rose <i>Multi Regional Tas</i>	12	52
Morgan's Bay Sauvignon Blanc <i>Murray Darling Vic</i>	8.5	31
Holm Oak Sauvignon Blanc <i>Tamar Valley Tas</i>	11	52
Babich Sauvignon Blanc <i>Marlborough NZ</i>	11.5	56
Tasmanian Icon Chardonnay <i>Multi Regional Tas</i>	11	47
Deakin Estate Moscato <i>Murray Darling Vic</i>	9	40
Relbia Estate Pinot Grigio <i>Tamar Valley Tas</i>	13	62
Goaty Hill Riesling <i>Tamar Valley Tas</i>	12.5	60
Derwent Estate Rose <i>Granton Tas</i>	12	57
Morgan's Bay Shiraz Cabernet <i>Murray Darling Vic</i>	8.5	31
Thorn & Clarke Shotfire Shiraz <i>Coonawarra SA</i>	11	52
Tasmanian Icon Pinot Noir <i>Multi Regional Tas</i>	12	47
Kingston Estate Merlot <i>Claire Valley SA</i>	10	39
30 Mile Creek Cabernet Sauvignon <i>Multi regional NSW</i>	11	40

## TASMANIAN TASTING PADDLES

### WINE

Clover Hill Cuvee, Relbia Pinot Grigio,  
Tasmanian Icon Pinot Noir 15

### WHISKY

Belgrove White Rye, Belgrove 12-month spirit,  
Belgrove Rye 25

### GIN

Dasher+Fisher Mountain, Dasher+Fisher Meadow  
Dasher+Fisher Ocean 15

## BEER AND CIDER

Boags Premium Lager <i>Tas, Australia</i>	9
Boags Premium Light <i>Tas, Australia</i>	7
Crown Lager <i>Vic, Australia</i>	9
Gillespie's Ginger Beer <i>Tas, Australia</i>	15.5
Pure Blonde <i>Vic, Australia</i>	9.5
White Rabbit Dark Ale <i>Vic, Australia</i>	9.5
Cascade Stout <i>Tas, Australia</i>	10
Franks Apple Cider <i>Tas, Australia</i>	13
Franks Pear Cider <i>Tas, Australia</i>	13
Little Rivers Golden Ale <i>Tas, Australia</i>	10
Peroni <i>Italy</i>	10.5
Corona <i>Mexico</i>	9.5
Asahi <i>Japan</i>	9.5

## COCKTAIL

### MARGARITA 18

Jose Cuervo tequila, cointreau,  
lemon juice & salted rim

### TOBLERONE 20

Frangelico, Baileys, Kahlua, Tasmanian  
leatherwood honey, cream & milk

### ESPRESSO MARTINI 20

Absolut vanilla vodka, kahlua, Tia Maria & espresso

### OLD FASHIONED 20

Maker's Mark bourbon, aromatic bitters,  
sugar & orange slice