

# THE ATRIUM

## CLASSICS

10AM-10PM

- Market soup (V) 13  
prepared with fresh regional produce
- Smoked mussel and seafood chowder (EF)(NF) 19  
with sourdough
- Beef burger 19  
with bacon, dill pickles, burger sauce and chips
- Fettuccine caponata (V)(NF)(DF) 19  
Sweet and sour Italian braised eggplant
- Slow braised beef pasta (EF)(NF) 21  
with mushrooms and shaved parmesan
- Pickled beetroot, toasted hazelnut (DF)(EF)(GF)(VG) 12  
and rocket salad with a walnut vinaigrette
- Smoked chicken and pancetta salad (NF) 16  
with sourdough croutons, baby cos hearts  
and lemon dill mayonnaise

## TOASTED SANDWICHES

10AM - 10PM

- Marinated vegetable foccacia (VG)(DF)(NF) 17  
with spinach and spicy tomato chutney  
*Choice of salad or chips*
- Smoked ham and provolone sourdough sandwich (EF)(NF) 18  
with seeded mustard  
*Choice of salad or chips*

## SMALL PLATES

10AM-10PM

- Oysters Natural (DF)(GF)(EF)(NF) 13  
3 pieces 13  
6 pieces 25  
12 pieces 49
- Oysters Kilpatrick (DF)(GF)(EF)(NF) 13  
3 pieces 13  
6 pieces 25  
12 pieces 49
- Chips and aioli (V)(DF)(NF) 8

## DESSERTS

10AM-10PM

- Coffee brulée, (GF)(NF)(V) 16  
honey tuile
- Blackcurrant parfait, (GF) 12  
almond dacquoise and berry coulis

## CHEESE MENU

10AM-10PM

- 65 grams per serve
- All cheese served with house baked lavosh and quince paste
- Coal River triple brie (V) 14  
*robust, indulgent, creamy with a snowy rind*
- Pyengana Dairy cheddar (V) 14  
*Full flavoured and herbaceous*
- Coal River Blue (V) 14  
*Unique subtle blue flavour, creamy bite*
- Cheese selection may vary based on availability*

## CHILDREN'S MENU

10AM-10PM

- Chargrilled steak with chips (DF)(NF) 17  
*Cooked medium*
- Fettuccine (V)(NF) 16  
served with butter and cheese  
or with passata sauce and cheese
- Cheeseburger with chips (NF) 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

	G	B
Morgan's Bay Sparkling <i>Murray Darling Vic</i>	8.5	31
Tasmanian Icon Rose <i>Multi Regional Tas</i>	12	52
Clover Hill Sparkling <i>Pipers River Tas</i>	16	79
Morgan's Bay Sauvignon Blanc <i>Murray Darling Vic</i>	8.5	31
Tasmanian Icon Sauvignon Blanc <i>Multi Regional 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
Milton Vineyard Pinot Gris <i>East Coast Tas</i>	14	66
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>Barossa Valley 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, Milton Vineyard Pinot Gris, Tasmanian Icon Pinot Noir	15
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### WHISKY

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

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

## BEER ON TAP

	10 OZ	13 OZ
Boags Draught <i>Launceston Tas</i>	7	8
Cascade Draught <i>Hobart Tas</i>	7	8
Hobart Brewing Co Saint Christopher Cream Ale <i>Hobart Tas</i>	8	9
Shambles Pale Ale <i>North Hobart Tas</i>	8	9