



THE ATRIUM

MENU

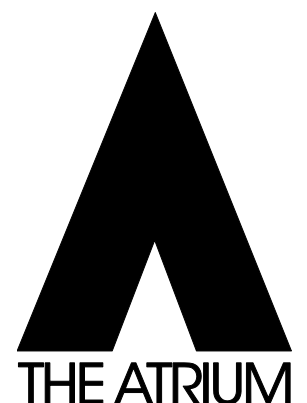
Welcome to The Atrium

We specialise in the highest quality steaks, chicken, pork, lamb and game meats available. Focusing on the amazing produce that Australian graziers have to offer, The Atrium is a nod to the local heritage of the Liverpool area.

Liverpool has a strong agricultural history having been a major centre for poultry producers and graziers alike. Here we have a unique position of being part of the great city of Sydney whilst still retaining rural areas.

We believe if you are going to do something, you should do it well; and so we do, focusing on the best cuts of meat available, cooked to perfection.

To help you choose the perfect cut of meat for your tastes we've added tasting notes and cooking suggestions to each dish. Of course you can have your steak cooked however you like, our guidelines are there to make sure you have the best experience possible.





Tell me what you eat, I'll tell you who you are.

- Jean Anthelme Brillat-Savarin

ENTRÉES

Member / Non-Member

Smoked Chicken Salad

\$16 / \$18

With avocado and baby herb salad drizzled with a toasted walnut dressing

Crunchy Coconut Coated Prawns

\$18 / \$20

With curried plantains and chilli lime jam

Oysters

\$3.5ea / \$3.8ea

Served with lemon jelly and verjuice dressing

The Caesar Salad

\$20 / \$22

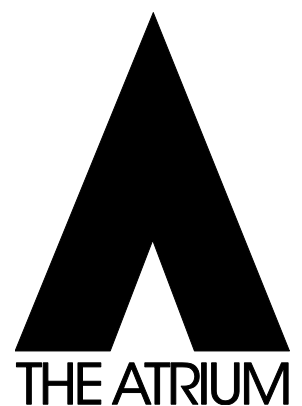
Cos lettuce, crisp proscuitto, creamy garlic dressing, buttery crouton, parmesan gel and wafer, finished with salted anchovy fillets.

Charcuterie

\$22 / \$25

Jamon de Belotta, brandy and orange duck pate, cornichons, quince paste, Camembert cheese.

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My favourite animal is steak.

- Fran Lebowitz

STEAKS

Member / Non-Member

Sirloin 250g – 4+ Darling Downs Wagyu

\$48 / \$52

Medium rare, medium, medium well, well done
Medium marbling, high outer fat
Medium to high flavour with medium tenderness

Tenderloin, 180g – 7+ Wagyu Diamantina

\$55 / \$60

Rare, medium rare, medium
Medium Marbling, no outer fat
Medium flavour with high tenderness

Flat iron steak, 200g – 4+ Darling Downs Wagyu

\$33 / \$35

Rare, medium rare, medium, medium well
Medium marbling, medium outer fat, inner line of soft sinew and fat
High flavour with firmer grain

Tenderloin, 250g – Greenham Tasmania grass fed

\$40 / \$44

Blue, rare, medium rare, medium, medium well
Little marbling, no outer fat
Mild flavour with medium tenderness

Scotch fillet 300g – Diamantina Black Angus

\$38 / \$42

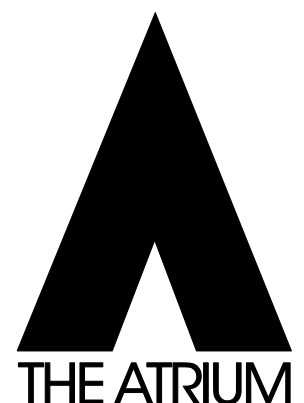
Medium rare, medium, medium well, well done
Medium marbling, medium to high outer fat
Medium to high flavour with medium tenderness

Rib eye bone in 350g – Dry Aged Glenmore Angus

\$44 / \$49

Rare, medium rare, medium, medium well, well done
Little Marbling, medium to low outer fat
High flavour with medium to high tenderness

All mains are served with fresh steamed vegetables to the table





If we aren't supposed to eat animals, then why are they made out of meat?

- Joe Brand

TRADITIONAL MEATS

Member / Non-Member

Lamb loin 200g – Fletcher Lamb

\$39 / \$43

Medium rare, Medium well
Low marbling, no outer fat

Lamb rack, 4 points – Junee gold

\$37 / \$40

Medium rare, medium, medium well
Low marbling, high outer fat

Pork sirloin 250g, Bruemar moisture infused

\$32 / \$35

Medium, medium well, well done
No marbling, high outer fat

Corn fed chicken breast, 250g – Glenloth free range

\$36 / \$39

Skin on

GAME

Member / Non-Member

Venison loin 200g – Silver fern farms Venison

\$45 / \$49

Rare, medium rare, medium
Very lean

Kangaroo loin 220g – Gourmet Game

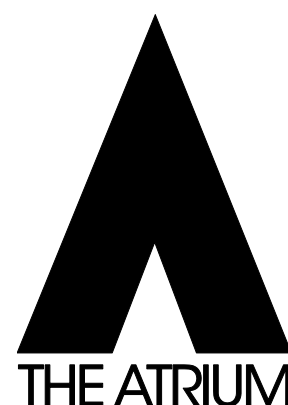
\$36 / \$39

Garlic and rosemary barbeque marinated
Rare, medium rare, medium
Very lean

Steaks, Traditional Meats and Game are served with balsamic, sautéed tomatoes & your choice of sauce: Red wine jus, Sauce Bavaois, Beurre Maitre d'Hotel, Cognac Cream sauce

Your choice of garlic mashed potato or lyonnaise potatoes

All mains are served with fresh steamed vegetables to the table





The perils of duck hunting are great – especially for the duck.

- Walter Cronkite

OTHER MAINS

Member / Non-Member

Confit of Thirlmere Duck Maryland

\$37 / \$40

Served with mustard pear puree, roast root vegetables and mulled wine jus

Slow braised Diamantina Angus Beef cheeks

\$30 / \$33

Served with pan fried calves liver, sweet potato and apple rosti and pan juices

Escallops of veal

\$32 / \$35

Pan fried with fondant potatoes, streaky bacon and cognac cream sauce

Crisp skin Atlantic Salmon

\$30 / \$33

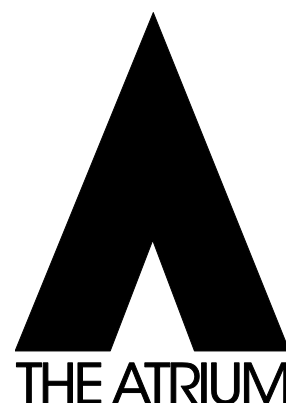
Served with swede, beetroot and kumera purees, lemon myrtle butter

Cioppino

\$39 / \$44

Pan fried scampi, blue mussels, fish of the day and Gremolata stuffed squid with baby vine ripened tomato sauce, roasted garlic and red shellfish oil

All mains are served with fresh steamed vegetables to the table





As for butter versus margarine, I trust cows more than chemists.

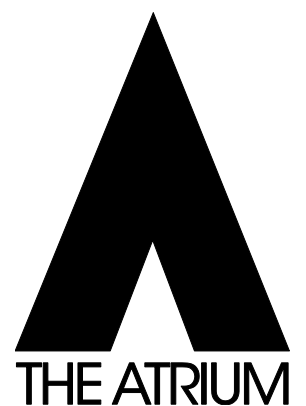
- Joan Gussow

SIDE DISHES

Member / Non-Member

A selection of grilled breads with balsamic vinegar, truffled extra virgin olive oil and creamery butter	\$8 / \$9
Green salad with balsamic vinaigrette	\$8 / \$9
Mashed potatoes with garlic	\$7 / \$8
Steamed jasmine rice	\$6 / \$7
Home style fat cut chips with aioli mayonnaise	\$9 / \$10
Steamed vegetables	\$8 / \$9
Lyonnaise potatoes	\$7 / \$8

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Forget love – I'd rather fall in chocolate!

- Sandra J. Dykes

DESSERTS

Member / Non-Member

Chocolate marquise

\$16 / \$18

Smooth and rich dark chocolate served with forest berry coulis, almond bread and double cream

Banoffee, caramel and bananas

\$15 / \$17

Layered on Italian coconut macaroon with a topping of marshmallow fluff

Native lime tart

\$17 / \$19

Pâté Sucrée filled with finger lime curd with a flamed sugar crust, served with double cream

Trio of carnival ices

\$14 / \$16

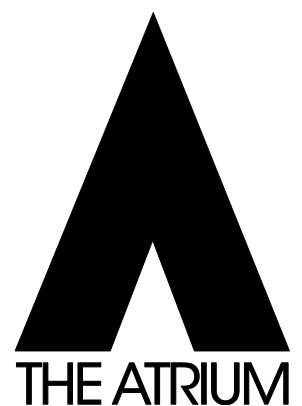
Pink musk ice cream with fairy floss, toffee apple sorbet, caramel corn gelato

French apple tarte tatin

\$16 / \$18

With a filling of camembert and almond frangipane, served with vanilla bean ice-cream

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The origin of our steaks

Diamantina Angus Beef and Wagyu beef

This beef comes from a two hundred thousand strong herd, raised on a network of stations stretching across 4 million acres of the best pastoral country in Northern Australia.

Cattle are born in the gulf region of Queensland and raised on the rich pastures of Flinders and Mitchell grass. Diamantina is then grain fed for 80 days to enhance tenderness and juiciness.

Greenham Tasmania Natural Beef

Fed on Australia's cleanest natural grasses in a pure environment. Fertile soil and gentle rains produce rich, succulent pastures and thriving livestock. Only the very best grass fed cattle are selected for the Greenham Tasmania Natural Beef label.

Hormone Free. Antibiotic Free. GMO Free. Greenham Beef is carefully selected natural beef from Tasmania and is MSA graded. Grass fed cattle have a fantastic rich beef flavour that is sometimes lacking in today's modern meats. Combine that with a careful selection and cutting and you have a steak that is not only tender but wonderfully tasty as well.

Darling Downs Wagyu

Darling Downs Wagyu is one of Australia's most prestigious beef brands. Derived from the words 'wa' meaning Japanese and 'gyu' meaning cattle, Wagyu beef contains the finely distributed and highly desirable levels of marbling sought after by many of the world's most celebrated chefs. The superb texture and unique depth of flavour found in Wagyu creates a culinary experience that can only be described as extraordinary. Darling Downs region of Queensland is recognised as one of the few specialised Wagyu feedlots in the world.

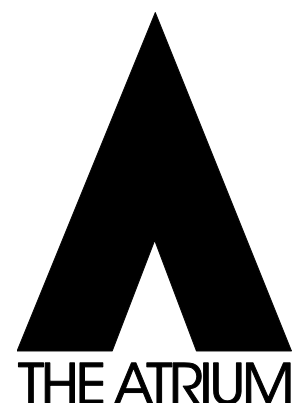
Wagyu beef carries a juiciness and buttery flavour unlike any other breed of cattle and is simply a must-try breed of beef.

Dry Aged Glenmore Angus Beef

Dry-aged beef is beef that has been hung to dry for several weeks. Only the higher grades of meat can be dry aged, as the process requires meat with a large, evenly distributed fat content.

The process enhances beef by two means. First, moisture is evaporated from the muscle. This creates a greater concentration of beef flavour and taste. Second, the beef's natural enzymes break down the connective tissue in the muscle, which leads to more tender beef.

Our Liverpool Catholic Club butcher selects the best grass fed beef, grown in the Glenmore region and ages it in our temperature and humidity controlled cool room for a minimum of 28 days to bring you a true flavour experience.



The origin of our Meat, Poultry and Game

Fletcher Lamb

Country fresh graziers encompass key geographical regions around the high lands of New England and the fertile Western slopes and plains of New South Wales. This spread of Blue Ribbon properties means only the best lamb is chosen at the right time to ensure great flavour and tenderness at the table.

June Lamb

Our LCC butcher selects only the best lamb grown in the cool climate of June. Careful selection brings a flavour which will remind you of Sunday roasts of long ago.

Bruemar Pork

Bruemar's premium pork is sourced from a select group of small Australian family owned farms. These farms are managed by families such as; the Walker family from Young in NSW, the Hill family in QLD, and the Baks from SA to name a few, who pride themselves on best breeding practices and product quality control. Moisture infused Pork is pork that has been infused with a solution containing water and salts, resulting in a meat which is more tender, juicy and flavoursome.

Glenloth Poultry

Glenloth Free Range chickens are fed a diet of multiple grains, including corn, that gives the meat a rich taste and colour. The chickens pick their way across open paddocks in the clean air of the Victorian Mallee, living as chickens are supposed to live. They wander into sheds at night to stay protected from predators, and then wander back out at the crack of dawn to scratch and dig to their heart's content in the sunlight. Their sheds are left open during the day so they can take shelter if they wish to do so.

Silver Fern Farms Venison

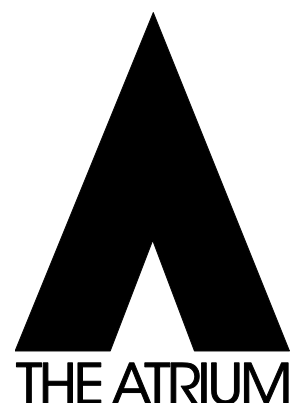
Silver Fern Farms' venison is farmed in the open, green pastures of New Zealand. The deer are raised in cool climates on the green pastures that New Zealand is famous for. Venison has extremely low levels of fat and cholesterol, with a rich distinct flavour.

Gourmet Game

Kangaroo meat is truly a sustainable and environmentally sound way to dine. The Kangaroos are harvested from the wild and have a naturally lean meat which is full of flavour and high in minerals. Kangaroo numbers are now greater than ever before. Strict controls ensure that no more than the quota number is actually harvested.

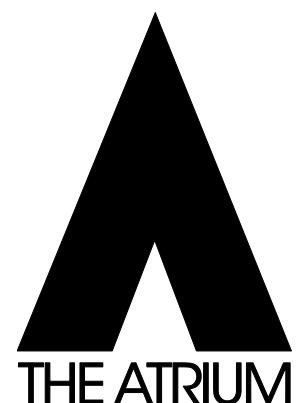
Thirlmere Poultry

Just down the road from here at the Gateway to the Southern Highlands, sits the town of Thirlmere. The Southern Highlands are set on an escarpment that looks out across the South Coast of New South Wales. Inland, the climate is considered temperate, which means there is a greater difference in day and night temperatures than maritime or coastal climates. Thirlmere ducks are hand reared and fed on hormone free grain for a real farm fresh flavour



Glossary

Aioli	Garlic and olive oil mixed into a paste.
Banoffee	A traditional English pie based dessert made from bananas, cream and toffee.
Beurre Maitre d'Hotel	A classic French compound butter. It is a mixture of butter, parsley and lemon juice.
Charcuterie	The branch of cooking devoted to prepared meat products such as bacon, ham, sausage, terrines, galantines and pâtés.
Cioppino	Originally a fish stew with Portuguese and Italian origins, Ours has a light tomato broth.
Cognac	French aged Brandy.
Confit	In this case the duck is cooked very slowly in duck fat and other oils. Considered the tenderest part of the animal.
Cornichon	Small gherkin.
Coulis	Sauce made from blended and strained fruit.
Crouton	A small piece of crisp cooked bread.
Escallops	Loin meat cut into small rounds or medallions.
Flat iron steak	Sometimes called blade or oyster Blade steak.
Frangipane	A filling made from or flavoured like almonds.
Gremolata	A mixture of lemon zest, garlic and parsley.
Jamon de Belotta	Spanish cured ham from the Black Iberian pig that eats only acorns. It is generally considered the finest ham in the world.
Jus	A sauce made out of reduced beef stock and pan juices, a refined version of gravy.
Kumera	Orange sweet potato.
Lamb rack	The loin with the bone in.
Lemon myrtle	Subtropical rainforest plant native to Australia, it is very fragrant and has a lemon like flavour.
Loin	The part of the animal below the rib cage, it is a boneless piece.
Lyonnaise	A French dish of sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley.
Macaroon	Italian coconut biscuit.



Marbling	Meat, which contains various amounts of intramuscular fat, giving it an appearance similar to a marble pattern.
Marquise	A dense chocolate dessert, like a very heavy, rich mousse.
Maryland	The leg and thigh of the duck.
Mulled wine	Wine infused with spices and aromatic herbs.
Pate	Paste made from liver, butter and spices.
Pâté Sucrée	Pastry enriched with butter, eggs and sugar.
Plantain	A firm, starchy banana that is cooked before eating.
Prosciutto	A dry-cured Italian style ham that is sliced thin and served uncooked.
Quince	A bulbous yellow fruit commonly used for jams and preserves.
Rib eye	The same as the Scotch fillet but with the bone in.
Rosti	A Swiss dish usually made with grated potatoes.
Sauce Bavaoise	Hollandaise based sauce mixed with thyme and horseradish.
Scotch fillet	Steak taken from the rib area, it is boneless.
Sirloin	The larger part of meat you would find in a T-bone steak, it is boneless.
Tenderloin	The smaller part of meat in the T-bone steak. Boneless.
Truffled	Infused with the flavour of French truffles which are fungus that grow under ground.
Venison	Red deer meat.
Verjuice	A very acidic juice made by pressing unripe grapes.
Wagyu	Refers to several breeds of cattle, originally developed in Japan, that are genetically predisposed to intense marbling and to producing a high percentage of unsaturated fat.



Facts are to the mind what food is to the body

- Edmund Burke

