



THE ATRIUM



MENU

ENTREE

Member / Non-Member

Sesame Prawns

With coconut rice, namjim and finger lime salad.

\$21 / \$23

Twice Baked Spinach and Cheese Soufflé

With allemande and micro salad.

\$18 / \$20

Indian Seafood Assiette

With saffron scallop and green pea purée. Chilled cardamom soup with salmon roe. Besan whitebait with mango chutney.

\$28 / \$30

Jamon Iberico

With goat's cheese panacotta, medjool dates, rosemary grissini.

\$26 / \$28

Sautéed Calves' Liver

With kumera rosti, roasted garlic purée, balsamic reduction.

\$17 / \$19

Smoked Chicken Mayonnaise Salad

With pumpkin and tarragon beignets, balsamic tomato chutney.

\$20 / \$22

Oysters

Oysters natural with fresh lemon.

\$3 / \$3.30 per oyster

The Caesar

Cos, crisp prosciutto, creamy dressing, crouton, parmesan gel and wafer, anchovy.

\$17 / \$19

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MAINS

Crispy Skin Ocean Trout Fillet

With swede, beetroot and kumera purées, Wattle seed beurre noisette emulsion.

\$32 / \$35

8 Marble Score Wagyu Beef Tenderloin Fillet

8 Marble score Wagyu beef tenderloin fillet with potato, English mustard and cultured butter mash, baby spinach, truffle aioli, red wine jus.

\$57 / \$62

Crisp Soft Shell Crab

With Singapore chilli sauce, rice vermicelli, coconut and lemon myrtle foam, lotus root chips.

\$39 / \$43

Peking Duck

With cucumber, spring onion, daikon salad, five spice dressing, Chinese pancake.

\$36 / \$40

Char-Grilled Rib Eye Steak

With roast onion, tomato and pistachio crumble, red wine jus, watercress.

\$39 / \$43

Daub of Pork

With braising juices, sage polenta, mustard pears.

\$29 / \$32

Pan Seared Kangaroo Fillet

With prosciutto, forest mushrooms, white wine risotto.

\$38 / \$42

Coq au Vin

With cucumber, spring onion, daikon salad, five spice dressing, Chinese pancake.

\$31 / \$34

Seafood Platter for two

With blue swimmer crab, prawns, oysters, octopus salad, salt and pepper squid, ocean trout, whitebait, scallops.

\$120 / \$130

SIDE DISHES

Member / Non-Member

Roquette and Reggiano Padano Salad

With fig vincotto vinaigrette.

\$9.50 / \$10.50

Pureed Potatoes

With cultured butter.

\$7.50 / \$8

Rice

Steamed Jasmine rice.

\$6.50 / \$7

Beer Battered Chips

Fat cut with truffle aioli.

\$10.50 / \$11

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DESSERTS

Frangelico and Orange Soufflé

With hazelnut gelato.

\$19 / \$21

Trio Melon Plate

With rockmelon gelato, daiquiri watermelon, honeydew refresher, black sesame tuilles.

\$16 / \$18

Crêpes Framboise

French crêpes, white chocolate mousse, raspberry compote, framboise liqueur syrup, double thick cream

\$19 / \$21

Cheese Plate

With brie, aged blue and vintage cheddar, crackers, fruits, breads.

\$29 / \$31

Triple Chocolate Fantasy

With white chocolate pistachio box, milk chocolate cup, dark chocolate fondant.

\$19 / \$21

Individual Croquembouche

Profiterole tower with crème patissiere, crowned with spun toffee.

\$18 / \$20

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