



THE ATRIUM



STARTERS & SHARE

GARLIC BREAD (V) 8 | 10

Confit garlic, mozzarella cheese & chopped parsley

BRUSCHETTA (V) 10 | 12

Roma tomato, Spanish onion, confit garlic, topped with fresh basil & balsamic glaze

LAVASH BREAD & DIPS (V) 16.5 | 18.5

Tzatziki, beetroot hummus, hummus served with Cajun spiced tortilla crisps

MEZZE PLATE 33 | 35

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 HALLOUMI (V) 31 | 33

Labneh, blistered tomatoes, Kalamata olives & toasted pita bread

PASTA

SPAGHETTI BOSCAIOLA 21 | 23

Creamy white wine & garlic sauce, crispy bacon, mushroom with fresh parsley finished with parmesan cheese.

GNOCCHI BOLOGNESE 21 | 23

Potato gnocchi tossed through beef ragu finished with shaved parmesan & chopped parsley

PUMPKIN RAVIOLI (V) 22 | 24

Pillows of pumpkin pasta with roasted pumpkin sauce finished with baked ricotta and crispy sage

SALAD

ROASTED PUMPKIN AND BEETROOT (V) 16 | 18

Feta cheese, roasted pumpkin, sweet beetroot, rocket & pine nuts tossed together in a balsamic glaze.

Vegan Option available. Notify staff

ISRAELI COUS-COUS & QUINOA SALAD 15.5 | 17.5

Roasted Dutch carrot, cauliflower, crumbled feta cheese, mint & house dressing

SPECIALS

VISIT THE RESTAURANT
TO FIND OUT ABOUT
OUR WEEKLY SPECIALS

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES

V: VEGETARIAN | VG: VEGAN | GF: GLUTEN FREE



THE ATRIUM

FROM THE FIRE

CRISPY CRACKLED PORK BELLY	27 29
Served with potato gratin, grilled fennel, wilted spinach & apple sauce <i>Gluten Free Option available. Notify staff</i>	
SIRLOIN FILLET (300GM)	38 40
Served with steak fries & vegetables	
SCOTCH FILLET (300GM)	45 47
Served with steak fries & vegetables	
EYE FILLET (200GM)	46 48
Potato Gratin, grilled asparagus spears & Dutch carrots served with your choice of sauce	
RIB EYE ON BONE (400GM)	69 71
Served with grilled chips and broccolini	
ATRIUM BEEF & BACON BURGER	25 27
150gm beef patty, crispy bacon, butter lettuce, sliced tomato, cheddar, BBQ sauce served on a milk bun with chips	
RACK OF ANGUS BEEF RIBS	41 43
House marinated beef ribs with side potato salad	
FULLY LOADED 600GM CHICKEN SCHNITZEL	60 62
A sharing platter for 2 served with potato salad, steak fries & a side of gravy	
SAUCES	
Gravy	
Red wine jus	
Pink pepper jus	
Bearnaise	
Mushroom sauce	
ADDITIONAL SAUCES	4 5

FROM THE SEA

BEER BATTERED FLATHEAD FILLET	35 37
Served with rocket & parmesan salad, steak fries & caper mayonnaise	
CHILLI MUSSELS (GF)	37 39
1 kg black mussels tomato chili broth with a side garlic loaf sliced	
FISH OF THE DAY	MARKET PRICE
Grilled fish of the day served with Chefs daily specials	
BLACK INK RISOTTO & KING PRAWNS	18 20
Served with squid ink, shaved parmesan, dill & lemon wedge	
SIDES	
SWEET CORN RIBS (GF)	12 14
BBQ sweet corn fingers, lime butter & sriracha dipping sauce.	
POTATO SALAD (GF)	7 8
With ranch dressing	
WHIPPED MASH (GF)	7 8
With unsalted butter & cream	
STEAK FRIES	7 8
With a side of black garlic aioli	
STEAMED GREENS (V)	7 8
Extra virgin olive oil & sea salt flakes	
KIDS MEALS	

ALL KIDS MEALS SERVED WITH CHEFS SELECTION OF ICECREAM

CALAMARI & CHIPS	15 17
Crumbed calamari rings with chips	
BATTERED FISH & CHIPS	15 17
Battered fish pieces with chips	
CHEESE BURGER	15 17
Beef patty, cheese, BBQ sauce & chips	
SPAGHETTI NAPOLETANA	15 17
Home made napoletana sauce	



SOMETHING SWEET

WHITE CREME BRULÉ (VEG) Caramel custard with assorted mixed berries	14 16
MATCHA POACHED PEAR (V) Served with red velvet crème anglaise & mascarpone	14 16
CHOCOLATE LAVA CAKE Soft centered warm chocolate pudding served with vanilla ice-cream	18 20

COFFEE & TEA

COFFEE	
Short black, long black	4.5 4.9
Cappuccino, flat white, latte	4.7 5.1
Hot chocolate	4.7 5.1
Mocha	5.1 5.7
Macchiato	4.6 5.0
TEA	4.2 4.6
Black leaf, English breakfast, earl grey, chamomile, green tea, peppermint	
AFFOGATO	
Without liqueur	6.1 6.6
With liqueur	12.0 14.0

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	5.3 5.9
PENFOLDS GRANDFATHER PORT A fortified wine with concentration, vitality, exceptional balance of fruit, nutty oak age complexity & distinctive spirit. All of these elements culminate in a balanced, clean & lingering tight finish	16.3 18.4

ROSÉ 250ML GLASS AVAILABLE	150ml Glass	Bottle
WILDFLOWER ROSÉ Dry & thirst-quenching with delicate & refreshing aromas of red fruits	6.5 7.1	29.4 32.3
OYSTER BAY ROSÉ Summer cherry & fragrant blossom notes with citrus & red berry flavours	7.7 8.4	35.7 39.3
DB ROSÉ Exciting nose of peach, pomegranate & wild herb	8.3 8.9	32.9 36.10



WHITE WINES

150ml Glass

Bottle

SAUVIGNON BLANC/SEMILLION

DB SAUVIGNON BLANC - WINEMAKERS SELECTION

Fresh & crunchy palate with tropical fruit flavours supported by subtle acidity

6.2 | 6.8

27.1 | 29.8

WILDFLOWER SAUVIGNON BLANC

Juicy & vibrant in flavour with fresh herbal notes & citrus

6.5 | 7.1

29.4 | 32.3

STONEFISH SAUVIGNON BLANC

Fresh & lively palate with notes of pear & citrus & a clean finish

7.6 | 8.2

33.6 | 37.0

OYSTER BAY SAUVIGNON BLANC

Zesty & aromatic with lots of lively penetrating fruit characters

7.7 | 8.4

35.7 | 39.3

CHARDONNAY

DB CHARDONAY - WINEMAKERS SELECTION

Fresh & soft palate contains citrus & stone fruit flavours

6.2 | 6.8

27.1 | 29.8

LINDEMANS BIN 65 CHARDONNAY

Bright varietal flavours of pineapple & fig with light touches of spice

6.2 | 6.8

20.2 | 22.2

WILDFLOWER CHARDONNAY

White peach accents offer a bright, mid-weight finish

6.5 | 7.1

29.4 | 32.3

PINOT GRIGIO/GRIS

DB PINOT GRIGIO- WINEMAKERS SELECTION

Subtle aromas of pear & lemon zest along with herbal nuances

6.2 | 6.8

27.1 | 29.8

WILDFLOWER PINOT GRIGIO

Lively, aromatic & dry with fruity notes of pear and apple

6.5 | 7.1

29.4 | 32.3

OYSTER BAY PINOT GRIS

Floral, exotic & spicy with juicy pear & citrus flavours

7.7 | 8.4

35.7 | 39.3

SPARKLING WINES

150ml Glass

Bottle

EMERI PINK MOSCATO

Pretty musk & rose petal fragrances, creamy texture packed with bubbles

6.7 | 7.4

24.0 | 27.1

GARFISH MOSCATO

This luscious Moscato displays apricot, peaches & melon characters

7.8 | 8.6

31.5 | 34.7

KING VALLEY PROSECCO

Fruit-driven with hints of green apple & wisteria with gentle creaminess

8.1 | 8.7

41.0 | 45.0



THE ATRIUM

250ML GLASS AVAILABLE
LCC MEMBER | NON MEMBER PRICE

RED WINES

150ml Glass

Bottle

SHIRAZ

DB SHIRAZ - WINEMAKERS SELECTION

6.2 | 6.8 27.1 | 29.8

The rich palate packs flavours of mocha & black pepper with a lingering & tempting finish

MARGARET RIVER DREAMING SHIRAZ

7.6 | 8.1 35.7 | 37.8

The palate flavours are youthful, with distinct spice, black pepper, blackberry, plum & aniseed flavours

WOODFIRED SHIRAZ

8.8 | 9.7 41.1 | 45.2

Plump, dark fruits, fennel & olive spice, dark chocolate

WYNNS COONAWARRA SHIRAZ

41.1 | 45.2

Blackberries & ground black pepper lifted by musky florals, wet tobacco & sweet spices

PEPPERJACK SHIRAZ

47.3 | 52.0

A drier shiraz with rich, supple dark fruit flavours & seamless oak integration

WOLF BLASS GREY LABEL SHIRAZ

94.5 | 104

Full bodied rich palate with aromas of dark, luscious fruits, star anise, black pepper, chocolate & coffee

PENFOLDS BIN 389 CABERNET SAUVIGNON SHIRAZ

131.3 | 144.9

Powerful, structured & fruit laden, a classic Australian blend from Australia's greatest wine house

MERLOT

STONEFISH MERLOT

7.6 | 8.2 33.6 | 37.0

Lengthy fruit on the palate is accompanied by a fine grain tannin finish

OYSTER BAY MERLOT

7.7 | 8.4 35.7 | 39.3

Soft spicy flavours of juicy plums & ripe dark fruits with oak & subtle tannins

BLENDS

ROTHBURY ESTATE CABERNET MERLOT

5.7 | 6.2 21.0 | 23.1

Dark red berries with a hint of chocolate & a rich & soft palate

DB CABERNET SAUVIGNON - WINEMAKERS SELECTION

6.2 | 6.8 27.1 | 29.8

This delicious, rich number shows flavours of cranberry, juicy plum & allspice, brought together with the framing tannins

WILDFLOWER CABERNET SAUVIGNON

6.5 | 7.1 29.4 | 32.3

Fruitful & vibrant, with dark berries, plum fruit & a delicious texture

GARFISH CABERNET MERLOT

7.8 | 8.6 31.5 | 34.7

A balanced, full bodied wine exhibiting berry fruit, cassis, chocolate & cigar-box characters

GARFISH CABERNET SAUVIGNON

7.8 | 8.6 31.5 | 34.7

The palate is concentrated with sweet blackberry & ripe cherry flavours, balanced by soft tannins

WYNNS COONAWARRA ESTATE CABERNET SAUVIGNON

41.1 | 45.2

Full-bodied, tannic palate with rich plummy fruit & vanilla aromas

LA BOHEME CABERNET SAUVIGNON & SANGIOVESE

41.1 | 45.2

PINOT NOIR

TAYLORS PINOT NOIR

7.2 | 7.9 34.7 | 37.0

Medium-bodied with flavours of ripe cherry & fresh, light red berry fruits along with savoury toast and sweet spice characters



THE ATRIUM

250ML GLASS AVAILABLE
LCC MEMBER | NON MEMBER PRICE

BEERS

DRAUGHT

Balter XPA	9.1 9.9
Great Northern Super Crisp	6.6 7.2
Victoria Bitter	6.8 7.4
Carlton Draught	7.1 7.8
Tooheys New	6.8 7.4
Tooheys Extra Dry	7.3 8.0
James Squire Broken Shackles	7.9 8.7
Stone & Wood Pacific Ale	9.0 9.8
Stone & Wood Crisp	7.1 7.8

BOTTLE

Hahn Premium Light	6.6 7.2
Tooheys Extra Dry	7.1 7.8
Tooheys Old	7.1 7.8
XXXX Gold	7.1 7.8
Hahn Super Dry	7.8 8.4
Carlton Dry	7.1 7.8
Great Northern Super Crisp	6.8 7.4
Heineken	9.3 10.2
Corona	9.3 10.2
James Squire 150 Lashes	9.0 9.9
Guinness Extra Stout	8.7 9.5

CIDER

BOTTLE

Strongbow Classic Apple	7.0 7.6
Strongbow Dry Apple	7.0 7.6
James Squire Apple	7.0 7.6
Somersby Apple	7.5 8.4
Somersby Pear	7.5 8.4

PICCOLOS

WHITE 187ML

Windy Peak Semillion Sauvignon Blanc	8.9 9.9
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SPARKLING 200ML

Yellowglen Yellow	9.8 10.7
Yellowglen Pink	9.8 10.7
Emeri Pink Moscato	9.8 10.7

RED 187ML

Wolf Blass Shiraz Cabernet	9.8 10.7
Windy Peak Shiraz	9.8 10.7

DRINKS

12OZ GLASS

Pepsi, Pepsi Max, Lemonade, Lemon Lime & Bitters, Ginger Ale, Lemon Squash	4.4 4.8
Orange Juice	5.3 6.0

CAN

Coke	4.7 5.3
Diet Coke	4.7 5.3
Coke No Sugar	4.7 5.3
Red Bull	7.1 7.9

BOTTLE

Mineral Water	5.6 6.2
Tonic Water	5.4 6.1
Bitter Lemon	5.4 6.1
Pineapple Juice	5.4 6.1
Tomato Juice	5.4 6.1
Apple Juice	5.3 6.0
Ginger Beer	5.3 6.0
Chinotto	5.6 6.2

JUG

Jug of Soft Drink	10.7 11.7
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PREMIXED

BOTTLE

Lemon Ruski	10.3 11.2
Vodka Cruiser	11.8 13.0
Midori Illusion	12.1 13.2
Jim Beam & Cola	12.5 13.7
Johnny Red & Cola	12.5 13.7
Canadian Club & Dry	12.5 13.7
Canadian Club Soda & Lime	12.5 13.7
Jack Daniels & Cola	13.5 14.9
Southern Comfort & Cola	12.9 14.2
Smirnoff Ice	13.7 15.1

