

ATRIUM BAR & LOUNGE

BREAKFAST DAILY 7AM-9AM

MORNING STARTER COMBO

Select a main meal below, with your choice of coffee and juice.

No discounts applicable

\$25

2 EGGS YOUR WAY - GFO

Poached, scrambled or fried. Served on a piece of Sourdough toast.

Add: Bacon, Chicken Sausage, Mushrooms, Tomatoes, Spinach, Hashbrowns \$4 each

\$14

EGGS BENEDICT - GFO

Double smoked leg ham, poached eggs, wild rocket, pesto hollandaise

\$23

THREE EGG OMELETTE - GFO

Onion, tomato, Goats cheese and spinach

\$24

TOAST - GFO

With your choice of condiments: Honey, Jam, Vegemite, Peanut butter

\$9

TOASTED OATMEAL PORRIDGE - GF

Strawberries, walnuts, bananas and Roof Top honey

\$15

HOUSEMADE GRANOLA - DFO

Served with Greek yoghurt or your choice of milk

\$16

SEASONAL FRUIT PLATE

Seasonal fruit served with yoghurt

\$14

BARISTA MADE COFFEE

Syrups and alternative milks - \$0.50

\$5 | \$6

DINNER DAILY 5PM-9PM

SOUP OF THE DAY

Served with sourdough

\$15

ROASTED BEETROOT SALAD - VO/GF

Butternut pumpkin, maple pecans, Goats cheese, vincotto, rocket

\$19

GRILLED TIGER PRAWNS - DFO/GF

Crab & bisque risotto, tarragon, lemon

\$28

200G GRASS FED EYE FILLET - GF

Buttery mash, red wine jus

\$49

250G GRASS FED SIRLOIN - GF

Crispy kale, truffle fries, herb Bearnaise

\$34

SALMON EN PAPILLOTE - GF/DFO

Broccolini, herb butter, lemon

\$35

BEER BATTERED FISH AND CHIPS

Tartare sauce and lemon

\$26

SPAGHETTI ARABIATTA - V/DFO/GFO

Heirloom cherry tomatoes, chilli, garlic, basil

\$24

WAGYU BEEF BURGER - GFO/DFO

Tomato, bacon, fried egg, relish, pickles, mustard. Served with fries or garden salad

\$29

CONFIT CHICKEN BREAST - GF

Mushroom fricasse, braised cabbage, red wine jus

\$30

LEMON TART - NF

Raspberry Creme fraiche, fresh raspberries, raspberry sorbet

\$12

CHOCOLATE MOUSSE

Dulce de leche, milk meringue, bourbon vanilla ice cream

\$12

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE SPEAK TO ONE OF OUR FRIENDLY STAFF!

VO - VEGAN OPTION; DFO - DAIRY FREE OPTION; GFO - GLUTEN FREE OPTION

BEVERAGE MENU

CHAMPAGNE AND SPARKLING

- **Azahara** Sparkling Brut, Murray Darling, VIC \$12 | \$50
- **Dal Zotto** Prosecco, King Valley, VIC \$12 | \$50

WHITE WINE

- **Deakin Estate** Moscato, Murray Darling, VIC \$11 | \$45
- **Motley Cru** Pinot Grigio, King Valley, VIC \$11 | \$45
- **Motley Cru** Sauvignon Blanc, King Valley, VIC \$11 | \$45
- **Deakin Estate** Chardonnay, Murray Darling, VIC \$12 | \$50

RED WINE

- **Paringa Estate** Pinot Noir, Mornington Peninsula, VIC \$14 | \$60
- **Robert Oatley** GSM (Grenache, Shiraz, Mouverde) blend, McLaren Vale, SA \$13 | \$55
- **Bouchard Aine Et Fils** GSM (Grenache, Shiraz, Mouverde) blend, France \$12 | \$50
- **Allinda Shiraz**, Heathcote VIC \$12 | \$50

ROSÉ

- **Domaine De Triennes** Rose, Provence, France \$14 | \$65

BEER/CIDER

- James Boag Premium, Furphy, Heineken, Corona \$10
- James Boag Premium Light \$8
- Pipsqueak Apple Cider \$10

SPIRITS

House pour spirits & mixers starting from \$11.

Ask our friendly staff about our extended range of spirits.

COCKTAILS

- **Aperol Spritz** - Aperol, Dal Zotto Prosecco, Soda water \$16
- **Margarita** - Olmeca Tequila, Triple Sec, Lemon and Lime Juice, Agave syrup \$18
- **Electric Lemonade** - Ketel One Vodka, Blue Curacao, Lemon Juice, Lemonade \$16
- **Espresso Martini** - Ketel One Vodka, Espresso, Kahlua, sugar syrup \$18