

Welcome to Atlas Restaurant

**Fresh and Simple
Healthy and Balanced
This is our approach to dining**

THE BEGINNING

Garlic bread, lemon, fresh herbs & roasted capsicum (V)	9
Edamame beans, sea salt and sesame oil (GF,V, HC)	10
Soup of the moment with artisan bread (V option on request)	15
Prawn & pork dumplings, miso coleslaw, chilli oil, soya dip	14
Scallops, cauliflower puree, pear and sultana chutney (GF)	15
Parfait of chicken livers with port, citrus and coriander (GF on request)	15
Camembert wheel roasted with chardonnay, thyme and crostini (V)	20

SHARING PLATTERS – For two

Char grilled breads, chutneys, balsamic cream and olive oil (V,HC)	14
Vegetarian flavours: Wontons, crumbed mushrooms, broccoli and cheese bites (V)	25

THE MIDDLE

Homemade ravioli with roasted beetroot, walnut, gorgonzola, ricotta, beurre blanc sauce (v)	29
Spiced chicken breast, forest mushrooms, balsamic and Caramel sauce (GF, HC)	33
Seafood hot pot, asian fragrance, coconut rice and poppadoms (HC, GF)	36
Vietnamese rack of lamb, sweetbreads, ricotta croquettes, nicoise jus	37
Grass fed eye fillet of beef, shitake puree, polenta broccoli, sesame soy	39
Chefs creation inspired by international and Pacific Rim flavours using sustainable produce (ask your server)(HC)	POA

SIDES

7

Fresh garden salad
Steamed seasonal vegetables (ask your server)
Crispy fries
Potato gratin
Thyme roasted gourmet potatoes

THE END

Macerated dried fruits in brandy, vanilla bean ice-cream (GF)	16
Pot de crème au chocolate, almond coco spoon (GF)	16
Chocolate, peanut butter cheese cake, berries, cream anglaise	16
Trio of ice cream and fresh fruits (GF)	14
Creamy brie, smoked cheddar, double cream blue with crostini, Fig and almond cake, water crackers and muscatel cluster	26