

LUNCH Menu

STARTERS

OYSTERS \$35

Five freshly shucked appellation oyster, light soy, mirin, native lime (DF) (GF)

BREAD \$15

Caramelised onion & potato bread, main ridge olives, curd (GFO)

BRESAOLA \$36

Wagyu bresaola, remoulade, main ridge goat's curd, mustard, pickled shallot (DFO)

TERRINE \$34

Free-range chicken, porcini mushroom, pistachio, piccalilli, grilled sourdough (DF) (GFO)

KINGFISH \$32

Spencer gulf king fish, burnt cucumber, blood orange, coconut, sea herbs (DF)

ONION SOUP \$26

French onion soup, gruyere crouton

SANDWICHES & SALADS

CONTI CLUB SANDWICH \$30

Sourdough, house smoked chicken, bacon, ham, swiss cheese, egg, tomato, fries

KATSU SANDWICH \$32

Pork katsu, slaw, kewpie, bulldog sauce, fries

CAESAR SALAD \$30

Romaine lettuce, bacon lardons, sourdough croutons, free-range egg, white anchovy (GFO) (VO)

Add smoked chicken +\$6

Add grilled prawns +\$12

POKE BOWL \$34

Bluefin tuna, black rice, yuzu daikon pickle, edamame, wasabi, furikake (GF) (VGO)

OPEN STEAK SANDWICH \$40

Pure black beef, bacon and onion jam, maffra cheddar, truffle mayo, onion rings

(DF) DAIRY FREE · (DFO) DAIRY FREE OPTION · (GF) GLUTEN FREE · (GFO) GLUTEN FREE OPTION
(VG) VEGAN · (VGO) VEGAN OPTION · (V) VEGETARIAN · (VO) VEGETARIAN OPTION



LUNCH Menu

SOMETHING TASTY

LOBSTER SPAGHETTINI \$55

Lobster, pernod, fennel, bisque

RAMEN \$32

Tonkatsu, wombok, wood ear mushroom, soy egg, ramen noodles

OTWAY PORK \$36

Braised pork belly, banana chili, coconut sambal, fragrant rice (DF) (GF)

PUTTANESCA \$32

Penne puttanesca, olive, tomato, caper, anchovy (GFO) (VO)

LARGER PLATES

ROARING FORTIES LAMB \$45

Slow cooked shoulder, soft polenta, green olives, salsa verde (GF)

WESTHOLME WAGYU \$48

Mb5 wagyu striploin, conti butter, fries (DFO) (GF)

BANNOCKBURN CHICKEN \$38

Truffled chicken and leek vol-au-vent, frisée salad, tarragon dressing

MARKET FISH \$MP

Fish of the day

ON THE SIDE

SEASONAL GREENS \$14

Sauteed greens, confit garlic, sea salt (GF) (V)

GARDEN LEAVES \$12

Torello farm leaves, local olive oil, chardonnay vinegar (GF) (VG)

BISTRO FRIES \$14

Truffle aioli (DF) (GF) (V)

(DF) DAIRY FREE · (DFO) DAIRY FREE OPTION · (GF) GLUTEN FREE · (GFO) GLUTEN FREE OPTION
(VG) VEGAN · (VGO) VEGAN OPTION · (V) VEGETARIAN · (VO) VEGETARIAN OPTION



DINNER Menu

STARTERS

OYSTERS \$35

Five freshly shucked appellation oyster, light soy, mirin, native lime (DF) (GF)

BREAD \$15

Caramelised onion & potato bread, main ridge olives, curd (GFO)

BRESAOLA \$36

Wagyu bresaola, remoulade, main ridge goat's curd, mustard, pickled shallot (DFO)

TERRINE \$34

Free-range chicken, porcini mushroom, pistachio, piccalilli, grilled sourdough (DF) (GFO)

KINGFISH \$32

Spencer gulf king fish, burnt cucumber, blood orange, coconut, sea herbs (DF)

ONION SOUP \$26

French onion soup, gruyere crouton

CAESAR SALAD \$36

Romaine lettuce, bacon lardons, sourdough croutons, free-range egg, white anchovy (DF) (GFO) (VGO)

(DF) DAIRY FREE · (DFO) DAIRY FREE OPTION · (GF) GLUTEN FREE · (GFO) GLUTEN FREE OPTION
(VG) VEGAN · (VGO) VEGAN OPTION · (V) VEGETARIAN · (VO) VEGETARIAN OPTION



DINNER Menu

LARGER PLATES

ROARING FORTIES LAMB \$45

Slow cooked shoulder, soft polenta, green olives, salsa verde (GF)

WESTHOLME WAGYU \$58

Mb5 wagyu striploin, potato gratin, shallot, watercress, madeira jus (GF)

CORNFED SPATCHCOCK \$40

Spatchcock, sugarloaf cabbage, bacon, forest mushroom (GF)

LOBSTER SPAGHETTINI \$55

Lobster, pernod, fennel, bisque

MARKET FISH \$MP

Fish of the day

ON THE SIDE

SEASONAL GREENS \$14

Sauteed greens, confit garlic, sea salt (GF) (V)

GARDEN LEAVES \$12

Torello farm leaves, local olive oil, chardonnay vinegar (GF) (VG)

BISTRO FRIES \$14

Truffle aioli (DF) (GF) (V)

(DF) DAIRY FREE · (DFO) DAIRY FREE OPTION · (GF) GLUTEN FREE · (GFO) GLUTEN FREE OPTION
(VG) VEGAN · (VGO) VEGAN OPTION · (V) VEGETARIAN · (VO) VEGETARIAN OPTION



DESSERT *Menu*

SWEET

TARTE TATIN \$18

New season apple tarte tatin, wattleseed and vanilla ice cream (V)

PICNIC \$18

Chocolate, peanut, caramel, puffed rice (V)

ROCKY CREEK BERRIES \$16

Vanilla diplomat, strawberry, tuille, basil (V)

RICE PUDDING \$16

Mango, rice pudding, sesame ice cream (GF)(V)

SAVOURY

SELECTION OF LOCAL CHEESE \$36

Handpicked cheese, condiments and crackers (GFO)(V)

Maffra clothbound cheddar, boatshed beach box triple cream brie, shepherds' whey blue

(DF) DAIRY FREE . (DFO) DAIRY FREE OPTION . (GF) GLUTEN FREE . (GFO) GLUTEN FREE OPTION
(VG) VEGAN . (VGO) VEGAN OPTION . (V) VEGETARIAN . (VO) VEGETARIAN OPTION





THE
ATRIUM
Sorrento

LITTLE ONE'S *Menu*

FOOD

PASTA \$14

Spaghetti napoli, parmesan (GFO)(V)

LITTLE ONE'S CHICKEN \$14

Crumbed chicken tenders, bistro fries

FISH & CHIPS \$14

Battered fish, bistro fries, tartare

LUVLEE ICE CREAM \$8

Premium all-natural ice cream
available in rich chocolate, raspberry, vanilla bean

(DF) DAIRY FREE . (DFO) DAIRY FREE OPTION . (GF) GLUTEN FREE . (GFO) GLUTEN FREE OPTION
(VG) VEGAN . (VGO) VEGAN OPTION . (V) VEGETARIAN . (VO) VEGETARIAN OPTION





COPPINS Menu

SNACKS

OYSTERS	\$32/\$55
Freshly shucked oysters, lemon, mignonette (6 or 12) (DF) (GF)	
OLIVES	\$15
Warm olives, rosemary, garlic, chilli, olive oil (DF) (GF)	
HUMMUS	\$19
Hummus, house marinated olives, garlic flatbread, herb oil (GFO)	
GYPSY HAM CROQUETTES	\$19
Gypsy ham and feta croquettes, smoked paprika aioli (3)	
POLENTA CHIPS	\$22
Smokey sugo, grana padano (V)	
SALT & PEPPER CALAMARI	\$22
Salt and pepper calamari, nuoc cham	
PORK & PRAWN SPRING ROLLS	\$25
Lettuce, vietnamese mint, nuoc cham	
LOBSTER ROLLS	\$38
Crème fraîche, soft herbs, brioche (2)	
SELECTION OF LOCAL CHEESE	\$36
Boatshed beach box triple cream brie, bassine specialty colby, shepherds' whey blue, condiments, crackers (GFO)	



COPPINS Menu

LARGER PLATES

SALMON EN CROUTE	\$28
Citrus crème fraîche, house-cured salmon, fried capers, rye crisp	
SCALLOPS	\$34
Half shell scallops, garlic butter, aioli, pangrattato	
ANTIPASTI	\$44
Smoked cured meats, marinated vegetables, local olives, house made grissini	
BAY PRAWNS	\$35
Bay prawns, garlic, olive oil, parsley, lemon (GF)	
PLANT POWER SALAD	\$28
Shaved broccoli, avocado, edamame, quinoa, fermented carrot, sweet potato, green goddess dressing. Add chargrilled chicken (\$14) or lamb skewer (\$16)	

SUBSTANTIAL

FLINDERS SCOTCH FILLET	\$48
250g scotch fillet, cipollini onion, wild garlic cream, mustard, choice of sauce (GF)	
BUTTERMILK CHICKEN BURGER	\$28
Fried buttermilk chicken, kimchi slaw, pickled daikon, kewpie, bulldog sauce	
BEEF BURGER	\$35
Double pattie smashed burger, bacon, cheese, pickle, tomato, conti sauce, lettuce, fries	
AGNOLOTTI	\$30
Spinach and ricotta agnolotti, brown butter, sage	