

THE  
**ATRIUM**  
*Sorrento*

**SET MENU**

**\$89pp**

**SNACKS - SHARED FOR THE TABLE**

Rye sourdough, EVOO (DF, GFO)

Local marinated olives (GF, DF, V)

Freshly shucked pacific oyster, mignonette (DF, GF)

**SMALL PLATES - CHOICE OF TWO**

Porcini arancini, black garlic aioli (NF, V)

Hummus, heirloom beetroot, olive focaccia (NF, V)

Mini burrata, romesco, charred padron (GF, NF, V)

Yurrita anchovies, stracciatella, burnt lime (GF, DFO)

**LARGER PLATES - CHOICE OF TWO**

Ricotta & parmesan gnudi, peas, sugar snaps, parmesan cream, seeds (NF, VGO, V)

Classic Caesar salad with poached free range chicken, smoked lardon, anchovies, croutons (DF, NF)

Humpty-Doo barramundi, local tomatoes, pickled mussels, fennel & lime (GF, DF, NF)

Barley fed oyster blade, sugar loaf, fregola, wild garlic (DF)

**SIDES - SHARED FOR THE TABLE**

Organic butter lettuce, fennel, shallot, dill mustard dressing (GF, DF, NF, V)

Country fries, smoked aioli

**ADDITIONS TO FINISH**

**DESSERT**

Basque cheesecake, crème fraîche ice cream, oat crumble (GF, V) \$18

Chocolate marquise, Valrhona chocolate parfait, davidson plum (GF, V) \$21

**CHEESE**

Chef's selection of cheese (GFO, V) \$34

Nimbin valley truffle cow, triple cream, NSW

Shepherd's whey, semi hard goats, VIC

Lavosh, condiments



THE  
**CONTINENTAL**  
EST. *Sorrento* 1875

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