



3 Courses — \$80

2 Courses — \$65

Choice of:

Starter + Main

or

Main + Dessert

or

4 Courses - \$95

Chefs Choice of curated tasting menu

Bread & olives for the table

First Course

Lamb Meatball

Zucchini mint yogurt, fresh herbs, pickled chili, red onion

Grilled Squid

Cucumber, radicchio, fennel, grapefruit, basil vinaigrette

Atelier Fish & Chips

Cod, mushy peas, tartar cream, malt vinegar crumb, roasted potatoes

Main Course

Bacon-Wrapped Chicken

Broccolini, parsnip purée, baby carrots, chicken jus

Seared Halibut (+5)

Peas with bacon and new potatoes, grilled gem lettuce, crispy leek, fish cream

Poached Salmon

Tomatoes, bok choy, spicy coconut cream, sesame seeds

Dessert

Nutmeg Custard Tart

Sour raspberry mousse

Lemon Meringue

Lemon cream, poached orange, basil, baked meringue