

the **Atrium**

entrées

Roasted Pumpkin Tortellini

watercress, almond and lemon salad with marsala sauce

Sautéed Prawn Tart

creamed leek feta tartlet with tomato salsa and salsa verde

Tea Smoked Chicken Salad

rice paper, asian pickled vegetables with roasted peanuts

Red Lentil Soup

cumin yoghurt and garlic naan

mains

Moroccan Seven Vegetable

couscous, onion jam, green harissa sauce and rose scented yoghurt

Roast Lamb Rump

fondant potato, white bean puree, confit garlic and a balsamic jus

Pan Roasted Pork Chop

parsnip, fennel and apple slaw with pomegranate chilli caramel

Market Fish

kumara vanilla puree, sautéed spinach and a beurre rouge sauce

desserts

Lemon & Thyme Pots

vanilla shortbread

Sticky Toffee Pudding

vanilla cream and ice cream

Caffeine Addiction

tiramisu with an affogato

\$25.00 per meal | \$5.00 per corkage fee

