

Atlas[®]

Restaurant

ENTRÉE

CHARGRILLED OCTOPUS *GF* \$26
Fava puree, lemon fennel, white onion relish

HOISIN PORK TENDERLOIN *GF* \$26
Chili carrot puree, sweet sour micro salad

KING TIGER PRAWNS TEMPURA \$28
Pumpkin gnocchi, tomato coulis

FIVE HERB HANDMADE RAVIOLI *V VG* \$26
Blackened tomato coulis, butter porcini, basil oil

VIETNAMESE CRISP DUCK EGG ROLL \$26
Nuoc cham dipping sauce

SHARED PLATTERS FOR TWO

MIXED GRILL \$106
Char sui pork ribs, braised and smoked brisket, lemon chicken, roast pork belly, corn salsa, spiced coleslaw, chilli jam, Jack Daniels pot gravy, hot sourdough, house ketchup with pickles

COASTAL CATCH \$106
Beer battered sustainable caught snapper, hand cut fries, mashed green peas, jus, tartare sauce, garlic butter sour dough and sliced lemons, 2 house beers

MAIN DISHES

ALE INFUSED PORK *GF* \$40
Grilled savoy, togarashi whiskey sauce with peppercorns

MAREMMA DUCK BREAST *GF* \$48
Radicchio, vanilla potato, infused jus, black garlic mirin

LEMON GARLIC ROAST PORK BELLY *GF* \$40
Miso coffee milk sauce, spanish couscous

PAN SEARED TARAKIHI *GF* \$42
South island clams, pureed edamame, potato dumplings, creamed vermouth

BLACK ANGUS SHORT RIB *GF* \$45
Jalapeno puree, soy reduction, green onion kimchi, butter mash

CENTRAL PLATEAU RIB EYE *GF* \$48
Sour cream chives potato, black garlic mayonnaise, sweet sour onions mushroom jus

ROAST CHICKEN BREAST *GF* \$42
Grilled savoy, togarashi whiskey sauce with peppercorns

ZUCCHINI EGGPLANT INVOLTINI *VG, V* \$38
Confit fennel, saffron and harissa

SIDES

STEAMED FRAGRANT RICE *GF* \$10

ROSEMARY SEA SALT FRIES *GF* \$10

SEASONAL TOSSED SALAD *GF, VG, V* \$14
ASIAN STRAW VEGETABLES, CRUMBED FETA, TOMATO, CUCUMBER AND HOUSE DRESSING

BUTTER MASHED POTATOES *GF, VG, V*

STEAMED SEASONAL VEGETABLES \$13
GF, VG, V

LEMON GARLIC SPINACH \$13

THYME BURNT BUTTER PORTABELLOS \$14
GF, VG,

CONDIMENTS \$2
VINEGAR | TOMATO SAUCE | GARLIC AOILI

GF - Gluten Free

V - Vegetarian

Vg - Vegan

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DESSERT

SAFFRON PANACOTTA

*Green grapes, Italian meringues,
caramelized berries, crumbed pistachio*

\$25

**CHOCOLATE, WILD BERRIES AND
SZECHUAN PEPPER MOUSSE** GF

Raspberry sorbet berry consommé

\$25

**BISCOFF LEMON AND LIME CHERRY
PISTACHIO CHEESECAKE**

Served with balsamic berries

\$25

WILD LEMON TART

*Chocolate strawberry ganache, sour lemon
curd, toasted meringue*

\$25

**HAZELNUT AND BROWN BUTTER
TART**

Vanilla ice cream braised pear

\$25

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