

ATRIUM RESTAURANT

ENTREE

HOUSE MADE CRUSTY BREAD	<i>garlic butter, baba ghanoush or olive tapenade</i>	11
SUMAC SPICED CALAMARI	<i>house made aioli, petite salad (gf)</i>	20
STICKY PORK BELLY	<i>brown sugar glaze, apple puree, petite salad (gf)</i>	20
SZECHUAN PEPPER MUSHROOMS	<i>szechuan pepper & rice flour, spinach mayonnaise (gf)</i>	18

MAIN

WEBB'S SEAFOOD CHOWDER	<i>crusty bread</i>	31
CITRUS GLAZED DUCK BREAST	<i>duck fat potatoes, Dutch carrots, asparagus & blueberry jus (gf)</i>	43
GRILLED TASMANIAN SALMON	<i>house spice, new season potatoes, asparagus, lemon beurre blanc (gf)</i>	38
PUMPKIN GNOCCHI	<i>goat cheese mousse, fried sage, blistered cherry tomato, chilli crunch</i>	34
200g CAPE GRIM EYE FILLET	<i>seasonal vegetables, duck fat roasted potatoes, choice of sauce (gf)</i>	48

DESSERT

LEMON LAVA CAKE	<i>lemon curd, Valhalla vanilla bean ice cream</i>	16
STICKY DATE PUDDING	<i>butterscotch sauce, Valhalla vanilla bean ice cream</i>	16
TASMANIA'S FIRST ICE CREAM	<i>mint, ginger brandy sauce (gf)</i>	16

