



ATRIUM DINING

ENTRÉES

Cauliflower & Green Onion Samosas (V)
with chilli plum sauce
or

Katsu Prawn Bao Buns
with Kewpie mayonnaise & wombok slaw
or

Grilled Chicken Breast Fillet (GF/DF)
marinated in a lime peri peri sauce

MAINS

Local Kilcoy Angus Beef Tenderloin (GF/DF)
with a mustard crust & confit cherry tomatoes
garlic roasted kipfler potatoes
or

Grilled Saltwater Barramundi Fillet (GF)
with steamed baby potato
kaffir lime & chilli aioli
or

Roast Pumpkin & Fetta Filo Pastry (V)
with tomato & basil salsa

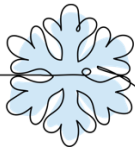
DESSERTS

Lemon Curd & Shortcrust Meringue Tart
or

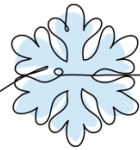
New York Chocolate Mud Cake (GF)
with raspberry coulis
or

French Crepes (GFO)
with vanilla ice-cream & salted caramel sauce

(GF) Gluten Friendly (V) Vegetarian (DF) Dairy Free (GFO) Gluten Free Option



winter



Cocktails

\$17

Chocolate Martini

Vodka, Kilki Moon, Bailey's topped with crushed Maltesers

Espresso Martini

Vodka, Kahlua, Fresh Espresso, Simple Syrup

Apple Crumble

*Whiskey, Butterscotch Liqueur, Apple Juice
with a sprinkle of Granola Crumb*

Rum Alexander

Spiced Rum, Kilki Moon, Cream

Gin-ger Ninja

Gin, Orange, Apple, Ginger Cordial with a splash of Lemonade

Naked Ninja - Mocktail \$10

Orange, Apple, Ginger Cordial with a splash of Lemonade