

BRUNCH MENU

TO START

FRESHLY BAKED PASTRY ASSORTMENT / \$15

BIRCHER MUESLI / \$15

HANGOVER TASTING PLATTER

(MOZZARELLA STICKS, CORN FRITTERS, ARANCINI BALLS AND FRIES) / \$15

MIXED FRUITS, CHIA SEED, ACAI BERRY, BOWL / \$15

MAINS

BAKED EGGS WITH HOUSE-MADE TOMATO SAUCE AND CHORIZO, WHITE BEANS / \$20

CROSTINI WITH WEST COAST SARDINES, SMOKED OLIVE TAPENADE, GRILLED FIG / \$22

SCRAMBLED EGGS, PRAWNS, GREEN PAPAYA, CRISP SHALLOTS AND CORIANDER / \$25

HERBED FRITTERS WITH KALE AND CASHEW PESTO / \$18

KINGFISH, POKE BOWL WITH BROWN RICE PICKLED SEAWEED / \$25

FRIED CHICKEN & WAFFLE WITH SMOKED BACON, MAPLE SYRUP / \$25

THE ATRIUM LOUNGE BIG BRUNCH / \$28

KIDS

PANCAKES / \$12

WAFFLES / \$12

EGGS, TOAST AND BACON / \$12

ADD ONS

EGGS / \$5

AVOCADO / \$5

MUSHROOMS / \$5

ROASTED TOMATOES / \$4

BACON / \$4

HOLLANDAISE SAUCE / \$5

SOURDOUGH / \$5

COFFEE & TEA

\$6

Atrium



SMOOTHIES

BANANA, LOCAL HONEY AND STRAWBERRY / \$8

VERY BERRY / \$8

COCONUT AND LIME / \$8

JUICES

HEALTHY KICK – GREEN JUICE / \$8

TROPICAL JUICE – BANANA, APPLE, PASSIONFRUIT, PINEAPPLE, COCONUT WATER / \$8

KOMBUCHA

GINGER AND PASSIONFRUIT / \$6

NON-ALCOHOLIC COCKTAILS

FEATURING SEEDLIP NON-ALCOHOLIC SPIRITS

BLOODY MARY – SEEDLIP SPICE, TOMATO JUICE, LIME JUICE,

TABASCO, WORCESTERSHIRE, SALT & PEPPER / \$15

SPICED MULE – SEEDLIP SPICE, GINGER BEER, LIME JUICE, HONEY & ROSEMARY SYRUP / \$15

VIRGIN MOJITO – SEEDLIP GARDEN, LIME JUICE, SUGAR SYRUP, MINT, GINGER / \$15

GARDEN SOUR – SEEDLIP GARDEN, APPLE JUICE, LEMON JUICE, ROSEMARY, SUGAR / \$15

INFUSED COCKTAILS

CHILLI AND KAFFIR LIME INFUSED BLOODY MARY / \$19

CINAMMON AND VANILLA INFUSED RUM “SUNDAY” ICED COFFEE / \$20

COFFEE AND HONEY INFUSED WHISKEY “HOT TODDY” TO SHARE / \$22

BRUNCHTAILS

ORANGE MIMOSA / \$11

‘GINBUCHA’ – GIN WITH PASSIONFRUIT OR GINGER KOMBUCHA / \$15

CLASSIC APEROL SPRITZ / \$15

DOUBLE PEAR BELLINI / \$15

JARS

WHITE SANGRIA / \$35

RED SANGRIA / \$35

ROSE SANGRIA / \$35

SUNDAY PIMMS / \$35

