



THE ATRIUM  
on 35

# Apero at The Atrium on 35

Monday - Friday

3pm - 6pm

## BEVERAGE SELECTION

### SPRITZ 13

Campari | Limoncello | Montenegro

### SPARKLING WINES 10

2014 Taltarni Cuvée Rosé - Multi-Regional, Vic, Tas, SA  
NV Fizzero Zero Alcohol Sparkling - Multi-Regional, Germany

### CHAMPAGNES

NV Pommery Blue Sky - Reims, France (served on ice) 25  
NV Champagne Deutz Brut Classic - Aÿ, France 20

### WHITE WINES 10

2021 Kuku Sauvignon Blanc - Marlborough, NZ  
2021 Gustave Lorentz Reserve Pinot Blanc - Alsace, France

### RED WINES 10

2020 Vignoble Anne Collard Côtes du Rhône - Rhône, France  
2020 Mount Avoca Shiraz - Pyrenees, Vic

### BEERS 8

James Boags Premium Lager (375ml) | Little Creatures Pale Ale (330ml)  
Heineken Zero (330ml)

### SPIRITS 10

Ketel One vodka | Bacardi rum | Tanqueray gin | Jack Daniels Whisky

## SNACK MENU

- Marinated Mixed Olives** | (lg, ndi, vg) 14
- Truffle Fries** | parmesan & truffle salt (lg, v) 16
- Selection of Charcuterie** | cornichons, French baguette 24
- French & Australian Cheese Platter** | dried fruit, grissini, crackers (lg available) 29

(lg) Low gluten (ndi) No dairy ingredients (v) Vegetarian (vg) Vegan

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Menu is seasonal & subject to change without notice.  
15% surcharge applies to entire bill on public holidays. Discounts do not apply to this promotional menu.