

## LUNCH



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SYDNEY ROCK OYSTERS CUCUMBER AND YUZU SORBET	4.5 ea
WARM HOUSE BAKED SOURDOUGH BREAD SERVED WITH VICTORIAN EXTRA VIRGIN OIL	7
CARPACCIO OF TASMANIAN SALMON AVOCADO, SMOKED CELERIAC AND NATIVE KARKALLA	26
NIÇOISE SALAD WITH SARDINE ESPINALER OLIVE TAPENADE AND HEIRLOOM TOMATOES	24
ATELIER CHARCUTERIE LOCALLY MADE CURED MEATS AND CONDIMENTS	45
CLUB SANDWICH CRISPY BACON, FRIED EGG, POACHED CHICKEN AND FRENCH FRIES	32
MARSEILLE BOUILLABAISSE ROCK FISH, SCALLOPS, SQUID, SAFFRON ROUILLE, CROÛTON	48
NEW ZEALAND HAPUKA WITH HORSERADISH OIL FRENCH GREEN AIOLI, PANGRATTATO AND BABY VEGETABLES	45
ATELIER PASTURE FED BEEF BURGER WITH POMMES FRITES	32
ADD FOIE GRAS	17
BRAISED ANGUS SHORT RIB SAVOY CABBAGE, CELERIAC AND CHESTNUTS	39

## SPECIALS

STEAK FRITES SKIRT STEAK, FRENCH FRIES, CAVELO NERO AND JUS	25
PASTA DU JOUR	25
RATATOUILLE HOUSE MADE FOUGASSE BREAD AND SEASONAL HERBS	25
PAN ROASTED SPATCHCOCK ROMESCO AND WATERCRESS	25

SERVED WITH A COMPLIMENTARY BEER OR  
GLASS OF WHITE/RED HOUSE WINE

NO DISCOUNT CAN BE USED WITH THESE SPECIALS

## DESSERTS

MILLE-FEUILLE HOMEMADE FEUILLETÉ, HEILALA VANILLA CHANTILLY DAVIDSON PLUM AND RASPBERRIES, QUEIROLO WINE	18
GAUFRETTE FRENCH WAFFLE, SEASONAL FRUIT, LIGHT MUSCOVADO ICE CREAM	18
CRÈME BRÛLÉE COFFEE BEAN INFUSED, WHISKEY GELATO, SABLÉ	18
BAKED VALRHONA CHOCOLATE TART HAZELUNT PRALINE, PASSIONFRUIT ICE CREAM	18
PETIT FOURS, MINIMUM ORDER 2 PIECES ORANGE ANISE MADELEINE, 64% VALRHONA MANJARI MENDIANTS, PASSIONFRUIT PARFAIT	7
ADDITIONAL PIECE	3.5

## SIDES

POMMES FRITES	12
PARIS POTATO MASH	14
BROCCOLINI WITH CRISPY ONIONS	16

# Atelier

BY S O F I T E L



OUR TEAM OF CHEFS HAND PICK THE FINEST PRODUCE DAILY