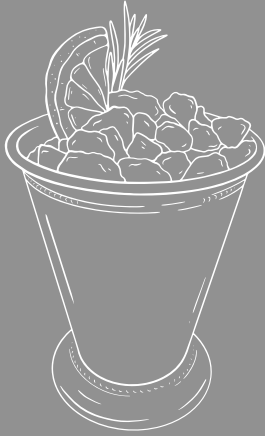


Our contemporary modern cocktail list can be
found on the following pages.

Our talented team members are happy to
accommodate any classic cocktails or alterations.

ENJOY

ATRIUM HOUSE COCKTAILS



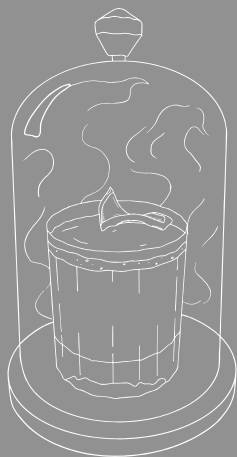
FRENZY | 26

Cinnamon whisky with lemongrass, ginger and mango



PLANTATION PUNCH | 28

Plantation Rum, Mango liqueur, passionfruit, almond and citrus



SMOKED RYE APPLE SOUR | 36

Rye whiskey with homemade Granny Smith apple syrup, citrus and whites

Smoked with Apple Chip Wood



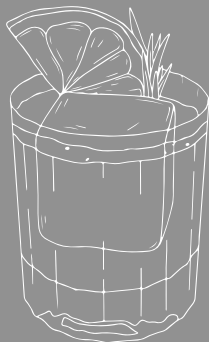
YUZU HONEY DROP | 36

Roku gin, yuzu juice, honey and citrus



SPICED COCONUT MARGARITA | 28

Coconut tequila, orange liquor with jalapeños and citrus



FLAMINGO | 26

Ketel one vodka & strawberry liquor with in house made strawberry, rhubarb, citrus and apple shrub



BRIDE | 28

Malfy grapefruit gin with rose syrup, lime and whites



PASSION HOLDUP | 27

Appleton Estate VX & orange aperitif with in house made passion fruit and pineapple shrub

SPARKLING	120ML	BTL
Chandon Brut NV <i>Victoria</i>	19	90
La Gioiosa Prosecco <i>Veneto, Italy</i>	18	85
MOSCATO		
Borgo Maragliano 'La Calliera' Moscato <i>Piedmont, Italy</i>	16	80
CHAMPAGNE		
NON-VINTAGE		
Piper-Heidsieck <i>Reims, France</i>		175
Veuve Clicquot Ponsardin Brut <i>Reims, France</i>	39	215
Charles Heidsieck Brut <i>Reims, France</i>		240
Louis Roederer 'Collection' <i>Reims, France</i>		245
Ruinart Blanc de Blancs <i>Reims, France</i>		365
Krug 'Grande Cuvée' <i>Reims, France</i>		795
Moët & Chandon Brut 'Imperial' <i>Épernay, France</i>		190
Bollinger Brut <i>Aÿ, France</i>		285

CHAMPAGNE

ROSÉ

Veuve Clicquot Rosé NV	280
<i>Reims, France</i>	

Penfolds & Thiénot Blanc de Noirs	495
<i>Champagne, France</i>	

VINTAGE	120 ML	BTL
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Moët Chandon Vintage 2016	260
<i>Épernay, France</i>	

Dom Perignon 2013	120	725
<i>Épernay, France</i>		

Louis Roederer 'Cristal' 2014	1200
<i>Reims, France</i>	

Penfolds & Thiénot Blanc de Blancs 2012	495
<i>Champagne, France</i>	

OLD & RARE

Heidsieck & Co. Monopole 'Gôte Americain' 1907	13,200
<i>Reims, France</i>	

Moët & Chandon 1911	18,500
<i>Épernay, France</i>	

RIESLING

GLASS

BTL

Chaffey Bros. 'Not Your Grandma's'

14

60

Eden Valley, South Australia

SAUVIGNON BLANC

Little Berry

15

65

Adelaide Hills, South Australia

Mudhouse

17

72

Marlborough, New Zealand

Craggy Range

90

Marlborough, New Zealand

Cloudy Bay

24

100

Marlborough, New Zealand

PINOT GRIS

Riposte 'The Stiletto'

16

70

Adelaide Hills, South Australia

CHARDONNAY

Petaluma 'White Label'

80

Adelaide Hills, South Australia

Hay Shed Hill

20

85

Margaret River, Western Australia

ROSÉ	GLASS	BTL
Wicks Estate <i>Adelaide Hills, South Australia</i>	18	75
Mirabeau Classic <i>Provence, France</i>		85
PINOT NOIR		
Babich <i>Marlborough, New Zealand</i>	17	72
Kooyong 'Massale' <i>Mornington Peninsula, Victoria</i>		100
SHIRAZ		
Heathcote Estate <i>Heathcote, Victoria</i>		140
Jim Barry 'The Atherley' <i>Clare Valley, South Australia</i>	18	75
St Hallet 'Faith' <i>Barossa Valley, South Australia</i>	20	85
MERLOT		
Yalumba 'Y Series' <i>Barossa Valley, South Australia</i>	14	60
CABERNET		
Penley Estate 'Tolmar' <i>Coonawarra, South Australia</i>	19	80

GIN	ORIGIN	30 ML
Aviation	Portland	18.8
Beefeater	London	13.8
Beefeater 24	London	17.8
Bombay Sapphire	London	15.3
Bombay 'Bramble'	London	16.8
Bombay 'Premier Cru' Murcian	London	19
Bruichladdich 'The Botanist'	Islay	17.8
Four Pillars	Australia	16.58
Four Pillars Olive Leaf	Australia	17.8
Four Pillars Shiraz	Australia	19.8
Four Pillars Yuzu	Australia	17.3
Fifty Pounds	London	18.3
Gordon's Pink Gin	London	15
Hendrick's	Scotland	16.8
Hendrick's Midsummer Solstice	Scotland	18.3
Hendrick's Neptunia	Scotland	18.3
Jensen Old Tom	London	18.3
Malfy Grapefruit	Italy	17.8
Malfy Lemon	Italy	17.3
Martin Millers 'Westbourne'	London	21.3
Monkey 47	Germany	20.8
Plymouth Gin	Plymouth	15.8
Plymouth Sloe	Plymouth	16.8
Roku	Japan	16.8
Sipsmith	London	16.8
Tanqueray	London	13.8
Tanqueray Flor de Sevilla	London	16.8
Tanqueray No.10	London	17.8
The Melbourne Gin Company	Australia	16.8
Verano Watermelon Gin	Spain	16.8

MENU BY BISTRO GUILLAUME

Freshly Shucked Oysters, Mignonette Dressing	6ea
Pommes Frites (V)	8
Alto Olives, Espelette Pepper (V)	12
Whipped Cods Roe, Herbs, Baguette	15
In-House Cold Smoked Salmon, Horseradish, Brioche	26
Charcuterie Plate, Pickles, Sourdough	29
Cheese Selection (3), Condiments (V)	28

KITCHEN HOURS

Sunday to Thursday until 9.30pm

Friday to Saturday until 10pm

BISTRO
GUILLAUME

(V) Vegetarian

Menu subject to availability

Should you have any special dietary requirements or allergies please let us know. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays

(one surcharge fee of 15% if Public Holiday falls on a Sunday).

