

ATRIO

RESTAURANT & BAR

3-course dinner - Gourmet experience

Starter

Prawn & avocado salad (GF) 405 kCal

Cucumber, lettuce, cherry tomato, pomelo & cocktail sauce

Mushroom on toast (V) 325 kCal

Focaccia crostini, wild mushrooms, parmesan, micro salad

Meatballs Napolitana (GF) 787 kCal

Tomato, basil, pepperoncino & garlic focaccia bread

Main

Wild mushroom & leek risotto (V)(GF) (662 kCal)

Aged Parmesan, rocket cress, truffle oil

BBQ pork belly (GF) 927 kCal

Truffle infused polenta, sprouting broccoli & apple purée

King prawn & crayfish bisque linguine 606 kCal

Basil, garlic, chilli, cherry tomatoes & red onion

Dessert

Lemon & passion fruit tart 568 kCal

Served with vanilla ice cream

Crema Catalana 405 kCal

Traditional Catalan dessert, with lemon, orange,
cinnamon & crispy caramel crust

Classic tiramisu 564 kCal

Coffee savoiardi, mascarpone cheese, cocoa powder & dark chocolate