

OUR STORY

ATELIER, "AN ARTISTS WORKSHOP OR STUDIO".

A PLACE WHERE CREATIVITY IS KING.

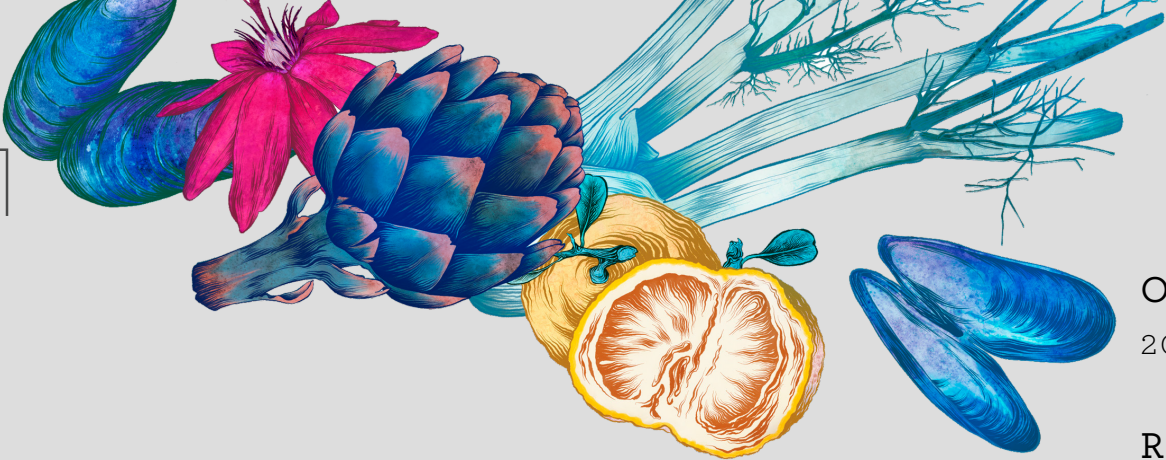
A PLACE WHERE INSPIRATION FLOWS, IDEAS
ARE BORN, AND FRESH INGREDIENTS ARE
TRANSFORMED.

A PLACE WHERE OUR CHEFS CREATE FRENCH-
INSPIRED MASTERPIECES FOR YOUR DELIGHT.

BON APPÉTIT

ENTRÉES

FRESHLY SHUCKED OYSTERS  	6ea
LEMON, CHARDONNAY MIGNONETTE	
SUMMER MELON  	26
GRIMA BROTHERS FARM RADISH, CUCUMBER GIN & TONIC GRANITA	
TOMATO TARTE FINE 	28
CHÈVRE, SHALLOT, BASIL	
RAW KINGFISH 	28
GREEN OLIVE BAVAROIS, AVOCADO, CUCUMBER	
GRILLED YAMBA PRAWNS 	38
ESPELETTE PEPPER, SAFFRON, GARLIC	
O’CONNOR GRAIN FED MS2	28
BEEF TARTARE 	
CONFIT EGG YOLK, RÉMOULADE, CROUTONS	



MAINS

KING BROWN MUSHROOM   	36
YOUNG KALE, MACADAMIA, GOLDEN RAISIN	
FRESH LINGUINE  	34
SUN-DRIED TOMATO, PINE NUTS, PARMESAN	
COWRA PORK BELLY  	42
PEAS, SMOKED SPECK, APPLE PUREE	
PAN SEARED PINK SNAPPER 	46
ZUCCHINI, CAPSICUM, CITRUS BEURRE BLANC	
WHOLE MARKET FISH	MP
GRENOBLOISE SAUCE, PARSLEY AIOLI, LEMON	
DRY AGED DUCK BREAST 	48
RAVENHALL BLACKBERRY, RAINBOW CHARD, CITRUS JUS	

OUR CHEFS USE THE FINEST OF LOCAL
PRODUCE, THE BEST CUTS AVAILABLE, AND
SUSTAINABLY SOURCED SEAFOOD

Atelier

BY S O F I T E L

BOUCHERIE ATELIER

ALL STEAKS GRILLED TO YOUR LIKING IN OUR MIBRASA OVEN
CONFIT GARLIC PUREE, CHARRED LEMON

O’CONNOR GRAIN FED MS2 TENDERLOIN	52
200g	
RANGERS VALLEY BLACK ONYX STRIPLOIN MS3+	68
250g	
O'CONNOR PASTURE FED MS2+ SCOTCH FILLET	68
300g	
RANGERS VALLEY RIB EYE	180
1kg	
RED WINE JUS	5
PERSILLADE SAUCE	5

SIDES

ROASTED SEBAGO POTATOES  	15
DUCK FAT, ROSEMARY	
MIXED ORGANIC BITTER LEAVES  	17
CITRUS, FIG DRESSING	
RAW BEETROOT  	17
WHIPPED FETA, MIXED SEEDS	
PLANCHA BROCCOLINI   	16
WALNUTS, BEURRE NOISETTE	
POMMES FRITES  	12
AIOLI	

 gluten free  dairy free  contains nuts
 vegetarian  vegan