

ATELIER

OYSTERS

Pacific Oyster with mignonette dressing 4 ea

SMALL PLATES

Marinated olives (v, gf) 8
Fresh sourdough, crisp bread, evo oil, sea salt (v) 10
w/ house made truffle butter (v) 15
Burrata, grapefruit, orange, honey, evo oil (gfo) 23
Lobster roll 20
w/ Caviar 35
Kingfish, Pomegranate, honey, mint (v) 27

LARGE PLATES

Carbonara, proscuitto, parmesan (gfo) 32
Snapper, beurre blanc, dill (gfo) 34
Atelier Wagyu Cheeseburger 29
Eye Fillet, red wine jus, mash potato 45

CHARCUTERIE & FROMAGE

Chef's Selection for 2 48
Squid ink, truffle Salami (gf) 18
Proscuitto Di Parma — Italy (gf) 18
Ossau Iraty — semi hard, sheep milk, Normandy, France (gf) 18
Truffle Brie — Soft and Creamy, Cow Milk, Woombye, Australia (gf) 18
Riverine Blue — Creamy, Buffalo Milk, Victoria, Australia (gf) 18

V: Vegetarian Vegetarian Free Option GF: Gluten Free GFO: Gluten Free Option DF: Dairy Free