ATELIER

CAVIAR

Caviar bump with shot of frozen vodka		36

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, citrus, thyme, evo oil	*(gfo)*	23
Lobster roll		20
w/ Caviar		35
Kingfish Carpaccio, peperonata, lemon	*(gf)*	27

LARGE PLATES

Gnocchi, cured meat, tomato, chili, pecorino romano	*(gfo)*	36
Spaghetti cacio e pepe	*(gfo)*	30
Gnocchi, portobello mushroom, truffle butter, pecorino	*(vo)*	34

CHARCUTERIE & FROMAGE

Chef's Selection for 2		48
Fennel, White Wine Salami — NSW	*(gf)*	18
Proscuitto Di Parma — Italy	*(gf)*	18
Atelier Biltong — QLD	*(gf)*	20
Ossau-iraty — semi hard, sheep milk, Bèarn, France	*(gf)*	18
Truffle Brie — Soft and Creamy, Cow Milk, Maleny, Australia	*(gf)*	18
Testun di Barolo — Semi Hard, Cow Milk, Piedmont Italy	*(gf)*	18

DESSERT

House made Tiramasu	16
Hazelnut Panna Cotta, chocolate ganache, salted caramel,	20

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