

A T O M I C B A R F O O D M E N U

To Start or Share

Warm Garlic Bread	(2Pc \$5.50, 4Pc \$10)	
Cheesy Garlic Bread	(2Pc \$6.50, 4Pc \$11)	
Oysters	Half Dozen	Full Dozen
Natural	\$17.50	\$29.50
Kilpatrick	\$19.50	\$32.50
Bloody Mary	\$19.50	\$32.50
Bruschetta (V)		\$11.90
Classic bruschetta on sour dough with roma tomato baby bocconcini and fresh basil mix drizzled with balsamic reduction and pesto oil		
Rustic Bread & Dips Platter (Perfect to share) (V)		\$13.90
Two dips with lightly toasted turkish bread, kalamata olives, olive oil & balsamic reduction.		
Cured Meat and Cheese Platter (Perfect to share)		\$24.90
Smoked ham, salami, prosciutto, brie cheese, danish feta, quince paste, two dips, toasted bread, olives, roasted pepper, and sun dried tomatoes.		
Grilled Halloumi (V) (GF)		\$13.90
Served on rocket, lentil, cucumber, olives, spanish onion and cherry tomatoes tossed with lemon & olive dressing.		
Asian Chargrilled Calamari (GF)	Entrée \$14.90 Main	\$22.90
Asian cabbage, carrots, onions, capsicum, bean shoots, pea shoots, crispy shallots, asian herbs dressed with Nam jim dressing.		
Prawn Cocktail (GF)		\$15.90
Marinated prawns, shredded cos lettuce, avocado, mango salsa, pomegranate, dressed with smokey mayonnaise and fresh lime.		
Moroccan Spiced Crumbed Chicken		\$17.90
Chicken tender pieces crumbed with light moroccan spice, braised chick peas, spinach and sumac & mint yoghurt.		
Nachos		\$14.90
Crunchy corn chips with melted cheese, salsa, guacamole and sour cream. (Chilly con carne + \$5)		
Beer Battered Chips		\$7.50
Basket of chips served with garlic aioli and tomato sauce.		
Sweet Potato Crunch		\$9.50
Basket of sweet potato chips served with herb mayo.		
Crunchy Potato Wedges		\$9.00
Crispy potato wedges served with sweet chili sauce and sour cream.		

Mains

House Special Stone Grill:	Porterhouse \$29.90	Scotch \$32.90	Eye Fillet \$35.90
Your choice of meat cooked to your choice or on hot rock stone. Served with choice of chips & salad or potato & veg. Choice of sauce (mushroom, pepper, red wine gravy, garlic butter)			
Chicken Parma/ Chicken Schnitzel			\$23.90/\$22.90
Panko crumbed chicken breast with homemade napoli sauce, leg ham & melted cheese served with chips & salad or rosemary chat potatoes & veg.			
Fisherman's Catch			\$42.00
Prawns, scallops, battered fish, grilled calamari, soft shell crab, mussels tossed in napoli sauce, natural oysters served with chips & salad, lime aioli, lemon wedge.			
Pan Seared Veal & Scallops (GF)			\$28.90
Tender veal pieces and seared scallops, mushrooms cooked in a creamy white wine sauce served with sautéed spinach, mash and crispy prosciutto.			
Grilled / Beer Battered Fish			\$22.90
Served with lime aioli, lemon and chips & salad.			
Club Steak Sandwich			\$23.90
Tender chargrilled steak with caramelised onion, mix lettuce, bacon, cheese, tomato, Homemade tomato relish and garlic aioli on toasted focaccia served with chips.			
Atomic Original Burger			\$20.90
Homemade grass-fed beef pattie, crispy bacon, american cheese, caramelised onion, beetroot, cos lettuce, tomato, with homemade tomato relish and garlic aioli served with chips.			
Pulled Pork Burger			\$22.90
Slow cooked marinated pulled pork belly, grilled pineapple, cos lettuce, cheese, beetroot & pear relish served with chips.			
Peri-Peri Chicken Burger			\$19.90
Lightly marinated grilled chicken breast, cos-lettuce, crispy bacon, sliced tomato, cheese and grilled onion served with our house special seasoned beer-battered chips.			
Crispy Pork Belly (GF)			\$29.90
Over night slow roasted pork belly served with caramelised cauliflower puree, potato & chorizo roastie, beetroot & pear relish.			
Slow Cooked Lamb Shoulder (GFO)			\$24.90
Chef's special marinated lamb shoulder served with greek salad chips, tzatziki and lemon.			
Asian Chicken Breast (GF)			\$25.50
Free range marinated grilled chicken breast served with pilaf rice, bok-choy, green beans tossed in sweet soy sauce.			
Prawn Stir-Fry			\$26.90
Prawns, asian vegetables, herbs, sesame seeds with hokkien noodles in a sweet soy sauce.			
Stuffed Big Field Mushroom (V)			\$24.90
Mushrooms filled with mild bean salsa topped with semi dried tomato, olives, feta, pesto and cheese served with chips and salad.			



Sides

Creamy Mash	\$5.00
Seasonal Vegetables	\$5.00
House Salad	\$5.00
Greek Salad	\$6.00
Rosemary Chat Potatoes	\$4.50

Pastas/Risotto

Chicken Penne Puttanesca	\$24.90
Roasted chicken, capers, olives, oregano and mushroom tossed in traditional napoli sauce.	
Seafood Risotto (GF)	\$26.90
Prawns, scallops, calamari and mussels with peas, tomato and basil in a saffron rice.	
Roasted Pumpkin Gnocchi (V)	\$23.90
Homemade potato gnocchi, roasted pumpkin, sage, tomato, roast peppers, olives, spinach in a creamy pesto sauce, finished with crumbled feta and toasted pine nuts.	
Lamb Ragu	\$25.90
House made traditional lamb ragu cooked in red wine shiraz sauce, sage, tossed with linguini pasta.	

Salads

Quinoa, Barley & Pumpkin Salad (GFO) (V)	\$18.50
Spinach, roasted beetroot, lentil, orange segments, feta cheese, shaved radish tossed with lemon and olive oil dressing.	
Roasted Lemon Chicken Salad (GF)	\$22.90
Roquette, crispy bacon, pomegranate, spanish onion, cucumber, dried cranberry, cherry tomato, buffalo cheese with tangy seeded mustard dressing.	
Pulled Lamb Salad (GF)	\$24.90
Slow cooked marinated lamb, spinach, kalamata olives, roasted peppers, cherry tomatoes, spanish onions, cucumber and feta cheese tossed in a lemon and olive oil.	
Atlantic Salmon & Watermelon Salad (GF)	\$26.50
Roquette, capers, onions, cucumber, shaved radish, cherry tomatoes, watermelon, dill, spring onions, dressed with lemon chilly & mustard dressing.	

Pizzas

Margherita	\$13.90
Cherry tomato, basil, buffalo mozzarella.	
Hawaiian	\$15.90
Smoked leg ham, pineapple and mozzarella.	
Pepperoni	\$22.90
Pepperoni, ground beef, green capsicum, spanish onion, oregano and mozzarella.	
Atomic Special	\$23.90
Bacon, smoked ham, pepperoni, mushroom, capsicum, red onions, pineapple, olives & oregano.	

Vegetarian Supreme	\$22.90
Green capsicum, mushroom, baby spinach, pineapple, cherry tomatoes, feta & spanish onions, oregano, mozzarella and pesto aioli.	
Garlic Prawn	\$23.90
Garlic prawns, red capsicum, spinach, shallots, sundried tomatoes, feta, mozzarella, lemon wedge and mixed herbs.	
Mediterranean Lamb	\$23.90
Pulled lamb, green capsicum, spanish onions, cherry tomatoes, olives oregano, feta, mozzarella, lemon wedge, and sumac and mint yoghurt.	
Meat Lovers	\$24.90
Smoked ham, bacon, pepperoni, ground beef, mozzarella and bbq sauce.	
BBQ Chicken	\$22.90
Chicken, mushroom, spanish onions, shallots, mozzarella and bbq sauce.	
Capricciosa	\$22.90
Tomato salsa, ham, olives, anchovies, mushrooms and mozzarella.	

Desserts

Warm Apple Rum and Raisin Crumble	\$9.90
Served with vanilla bean ice-cream.	
House made Sticky Date Pudding	\$9.90
Served with butterscotch sauce, caramel pop corn and vanilla ice-cream.	
Classic Chocolate Cheesecake	\$9.90
Homemade chocolate cheesecake drizzled with nutella sauce served with vanilla ice-cream.	
Pavlova (GF)	\$9.90
Served with whipped cream, mixed berry coulis and fresh fruits.	

Kids Menu

Kids Schnitzel/Parma	\$12.00
Fish & Chips	\$12.00
Nuggets & Chips	\$12.00
Atomic Cheeseburger	\$12.00
Bolognese Pasta	\$12.00
Calamari & Chips	\$12.00

Events

Tuesday Night - Parma Night	\$17.90
Your choice of different parmas to choose from.	
Wednesday Night - Stone Grill Steak Night	\$21.90
Your choice of Scotch fillet or Porterhouse served with chips and salad and choice of sauce. (Add mash and vegetables \$3)	
Thursday Night - Chefs Choice of Specials	Meals \$20

Please inform any special dietary and allergic requirements please ask our friendly staff.

Please allow additional 30min on busy period.