

MELBOURNE CUP

MENU

Warm Olives

Lemon, garlic, herbs (vg, gf)

Grilled Pita

Extra virgin olive oil, oregano (vg)

Taramosalata

Traditional fish roe dip

Fava

Split yellow pea dip, caramelised onion, capers (vg, gf)

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Saganaki

Fried cheese, honey walnuts (v, gf)

Slow Cooked Lamb Shoulder

Baked onion, herb salsa, tzatziki (gf)

Greek Salad

Tomatoes, cucumbers, capsicum, onion,
olives, feta, oregano (v, gf)

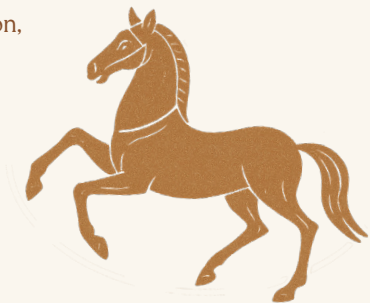
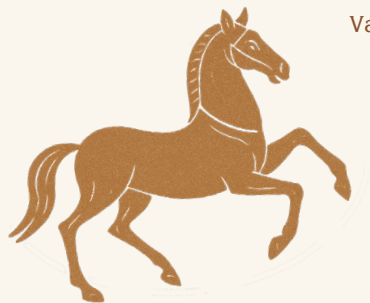
Lemon Potatoes

Duck fat, lemon, oregano (gf)

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Rizogalo Brûlée

Vanilla rice pudding, cinnamon,
citrus, flowers (v, gf)



Atmos Shoal Bay

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MELBOURNE CUP

DRINKS

Sparkling

2024 Wicks Estate Sparkling
Adelaide Hills, SA

White

2023 Kir-Yianni Paranga' Malagousia Roditis
Naoussa, Greece

Rosé

2022 Thymiopoulos Rosé de Xinomavro
Naoussa, Greece

Red

2021 Thymiopoulos 'Atma' Xinomavro Mandilaria
Naoussa, Greece

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Bottled Beers

Mythos Lager, *Greece*

Alfa Lager, *Greece*

Fix Lager, *Greece*

Great Northern Super Crisp, *Queensland*

Stone & Wood Pacific Ale, *Byron Bay*

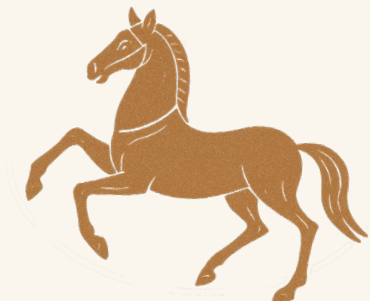
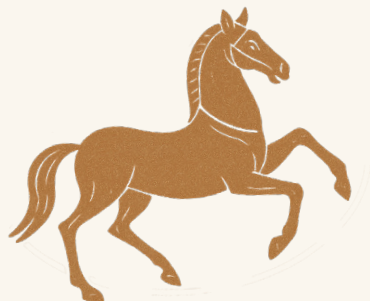
Corona, *Mexico*

Cascade Premium Light, *Tasmania*

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Soft Drink and Juice

Full bar menu
available for purchase



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MELBOURNE CUP

COCKTAIL UPGRADE

\$49PP

Santorini Spritz

Prosecco, watermelon, lime

Baklava

Hazelnut, walnut, honey, almond, cream,
filo disc, pistachio dust

Peartini

Bacardi Carta Blanca rum, pear,
vanilla, lime

Adonis

Ouzo 12, pink grapefruit,
raspberry, ginger, lime

Kafe Espresso

House-made Café Patrón, fig,
fresh espresso, vanilla

Strawberry & Mastiha Mojito

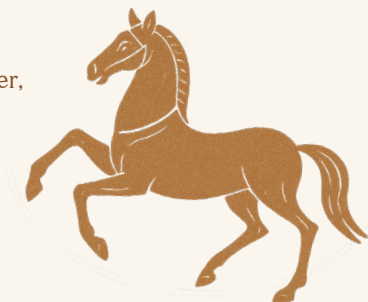
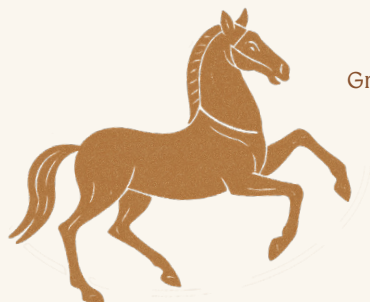
Bacardi Carta Blanca rum, Skinos mastiha,
strawberry, lime, mint

Minoan Margarita

Patrón Silver tequila,
Skins mastiha, thyme, lemon, honey

Aegean

Grey Goose vodka, elderflower,
cucumber, lemon, agave



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