
Presenting an honest and imaginative expression of the region,
Atria honours sustainable harvesters, growers, graziers and
fishermen through a respectful connection to place and a considered
understanding of the seasons.

Michael Greenlaw,
Executive Chef of Atria,
The Ritz-Carlton, Melbourne

ATRIA

SET MENU

2-course set menu including sides
80.-

3-course set menu including sides
95.-

* supplement at 30.- per person

APPETIZERS

Baker Bleu country sourdough, sourdough miso butter, caramelised whey, treacle

8.-

Half dozen rock oysters, finger lime and seaweed mignonette

44.-

Yuba tart, kombu cream, pine mushroom, roast onion

9.-

Sweet potato cigar, L'Artisan Grand Fleuri cream, apple, olive

12.-

Stone Axe Wagyu bresaola 9+, horseradish, crumpet

14.-

ENTRÉE

Timbarra's Farm Kohlrabi, pumpkin miso, sorrel, shishito pepper

29.-

Victorian crudo - a selection of local seafood, white soy and house condiments

36.-

Roasted pork jowl, puffed grains, Sinclair Orchards' preserved apple, lovage

32.-

MAINS

Dry aged Macedon Ranges duck, Wandin Valley cherries, onion, cacao, variegated radicchio

58.-

Dry Aged Murray Cod, Remi's Patch zucchini, Geraldton wax kosho, last season's green almond, sake lees

56.-

From the Grill

Lion's mane mushroom, native pepper berry, sweet onions

39.-

*160g Blackmore Mb9+ Wagyu sirloin, fermented bullhorn and yuzu

92.-

SIDES

Jones' family beans, soft herbs, lemon myrtle

16.-

Ramarro's farm leaves, mustard dressing

18.-

Ramarro's Farm heritage kale, Mount Zero Olives, capers, cabbage cream

16.-

Thorpdale Dutch cream potato boulangère

14.-

DESSERT & CHEESE

Cuvée Amphora chocolate, passion fruit, Gippsland cultured cream

23.-

Toasted rice cream, barley caramel, last season's plum sorbet, crisp grains

24.-

Selection of artisanal cheeses served with Vivian's honeycomb, lavosh and accompaniments

25.-