

ATRIA

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

A 10% surcharge will apply on Sundays and 15% surcharge will apply on public holidays.

TASTING MENU

5-courses of imaginative expressions of the region based on the best local produce available

\$180 per person

The menu is designed to be enjoyed by the whole table

Beverage pairing

\$115 per person

Non-alcoholic pairing

\$70 per person

Baker Bleu country sourdough, sourdough miso butter, stout

Razor back prawn, wasabi tempura, mentaiko, finger lime kosho

Yuba tart, kombu cream, Victorian peas, Mount Zero olive oil

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Handpicked mud crab, Beechworth saffron, sea urchin

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

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Dry aged Macedon Ranges duck, daikon, Hakurei turnip, shiso

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Seasonal sides

Valrhona manjari chocolate, passion fruit, Gippsland cultured cream

APPETIZERS

Baker Bleu country sourdough, sourdough miso butter, stout

8.–

Half dozen rock oysters, finger lime and seaweed mignonette

42.–

Yuba tart, kombu cream, Victorian peas, Mount Zero olive oil

9.–

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

12.–

Stone Axe Wagyu bresaola 9+, horseradish, crumpet

14.–

Victorian mussels grilled on charcoal, swordfish lardo, lemon myrtle

12.–

ENTRÉE

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

36.–

Venison tartare, smoked bone marrow, green strawberries, blackberry, organic red quinoa

30.–

Handpicked mud crab, Beechworth saffron, sea urchin

54.–

Daniel's Run Farm tomatoes, cervelle de canut, laminated scroll

29.–

Roasted pork jowl, emperor's pearl melon, prosciutto, ginger

32.–

To Share

Wood-fired wild black lip abalone, green garlic, Tropea onion, shiso, blackened finger lime

180.–

MAINS, WOODFIRE & GRILL

Dry aged Macedon Ranges duck, daikon,
Hakurei turnip, shiso

58.–

Corn tortellini, Long Paddock Ironbark cheese,
baby corn, pine nuts

48.–

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.–

220g Tallow-aged Chef's cut, wild garlic,
red wine jus

72.–

800g O'Connor MB4 pasture-fed rib eye, house
condiments

185.–

SIDES

Jones' family beans, soft herbs, lemon myrtle

16.–

Ramarro's farm leaves, mustard dressing

18.–

Thorpdale Dutch cream potato boulangère

14.–

DESSERT & CHEESE

Valrhona manjari chocolate, passion fruit,
Gippsland cultured cream

23.–

Riverland tangelo sabayon, charred citrus
meringue, white peach sorbet, bee pollen

24.–

Meredith's goat's curd parfait, pistachio, desert
lime, rosella

26.–

Selection of artisanal cheeses from the trolley
served with lavosh and accompaniments

40.–