
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

Please kindly advise our team of any dietary requirements you may have.
A 10% surcharge will apply on Sundays and 15% surcharge will apply on public holidays.

Celebrate in style this New Year's Eve with unparalleled views over Melbourne. Enjoy an early three-course seating or a late six-course Chef's Menu with a glass of Ruinart Blanc de Blanc at countdown.

NEW YEAR'S EVE MENU

Entrée

Southern Rock Lobster, Bisque, Macadamia

Main

Sir Harry Wagyu Sirloin Mb9+, Preserved Tomato Bearnaise

Ramarro's Farm Leaves, Raspberry Dressing

Dessert

Atria's Peach Melba

Proudly presented by

ATRIA

@atria.dining