
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

Sydney Rock Oysters, Sea Urchin

L'artisan Grand Fleuri, Preserved Black Truffle Gougere

Scallop Crumpet, Yarra Valley Salmon Roe

Beetroot Crisp, Woodfired Beetroot, Oscietra Caviar

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Southern Rock Lobster, Bisque, Macadamia

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Duck Egg, White Truffle, Dutch Cream Potato

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Sir Harry Wagyu Sirloin Mb9+, Preserved Tomato Bearnaise
Ramarro's Farm Leaves, Raspberry Dressing

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Last Season's Persimmon, Goat's Parfait, Makrut Lime

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Atria's Peach Melba

Proudly presented by

ATRIA

@atria.dining