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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

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ATRIA

## TASTING MENU

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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

Through the Windows  
\$90 per person

The 'Through the Windows' pairing honors exceptional Victorian products and showcases the finest Australian terroir

True Blue  
\$150 per person

The 'True Blue' pairing offers an innovative beverage experience, showcasing the true icons of Australia and beyond

Non-alcoholic Pairing  
\$85 per person

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

Wasabi leaf, Albrohos Island scallops, wood-fired broad beans, pea  
tendrils, wild garlic

Yuba tart, kombu cream, black pearl,  
roast onion

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Handpicked mud crab, Timbarra's farm celeriac,  
celery, pomelo

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Spring peas, Koo Wee Rup asparagus, mountain caviar

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Dry aged Macedon ranges duck, white onion, cacao, quince,  
variegated radicchio

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Don Valley Jerusalem artichoke amazake, roasted  
chestnut cake, Jerusalem artichoke meringue

## APPETIZERS

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## ENTRÉE

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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, black pearl, roast onion

9.–

Beetroot crisp, buffalo curd, wood roasted beetroot, davidson plum

12.–

Stone Axe Wagyu bresaola 9+, horseradish, crumpet

14.–

Victorian grilled octopus, preserved capsicum, native oregano

12.–

Victorian crudo, black Spanish radish, Montague farm's Kissabel apple, spent coffee

36.–

Venison tartare, smoked bone marrow, blackberry, rhubarb, red quinoa

33.–

Handpicked mud crab, Timbarra's farm celeriac, celery, pomelo

54.–

Spring peas, Koo Wee Rup asparagus, mountain caviar

29.–

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

31.–

To Share

Shaved wood-fired wild black lip abalone, Ben's elephant garlic, prosciutto, salmon roe, bergamot

98.–

## MAINS, WOODFIRE & GRILL

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Using Australian charcoal, red gum and fruit woods

## SIDES

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Dry aged Macedon ranges duck, white onion,  
cacao, quince, variegated radicchio

58.–

Sweet potato caramelle pasta, Long Paddock  
Banksia cheese, Frank's cime di rapa, hazelnuts

48.–

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

56.–

Lion's mane mushroom, shiitake, tropea onion,  
mustard.

44.–

From the Grill

160g Imperial Mb9+ Wagyu sirloin, bush  
tomato béarnaise, air-dried roo

92.–

220g Cape Grim Mb4+ striploin, cultured  
cream, peppercorn sauce

68.–

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

185.–

Jones' family beans, soft herbs, lemon myrtle

16.–

Ramarro farms's leaves, raspberry dressing

18.–

Chloe's sugarloaf cabbage, capers, cabbage  
cream

16.–

Thorpdale Dutch cream potato boulangère

14.–

Cuvee Noir chocolate rum cake, chinotto, cacao nib miso crumble, cultured cream

24.–

Toasted rice cream, barley caramel, pear sorbet, crisp grains

24.–

Don Valley Jerusalem artichoke amazake, roasted chestnut cake, Jerusalem artichoke meringue

23.–

Selection of artisanal cheeses from the trolley served with Vyvian's honeycomb, lavosh and accompaniments

40.–

## DESSERT & CHEESE

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