
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, black pearl, roast
onion

9.-

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

12.-

Stone Axe Wagyu bresaola 9+, horseradish,
crumpet

14.-

ENTRÉE

Spring peas, Koo Wee Rup asparagus, mountain
caviar

29.-

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

36.-

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

31.-

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

36/48.-

MAINS

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

58.–

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.–

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

92.–

SIDES

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.–

DESSERT & CHEESE

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

24.–

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

24.–

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

25.–