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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

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.

Indulge in the essence of local produce and sustainability as Chef Michael Greenlaw unites with Ben Devlin of celebrated Northern Rivers restaurant, Pipit for an exquisite four-course tasting menu.

United by a shared passion for native ingredients, seasonal produce and maximising flavour through wood-fired cooking, whole animal products, and low-waste techniques this one-time event celebrates Victoria's coastal beauty and seasonal richness together with unique, local ingredients from the Northern Rivers.

A CULINARY CANVAS:  
BEN DEVLIN X MICHAEL GREENLAW

Appetizers

Fish waffle, smoked fish cream, salmon roe, finger lime

Victorian crudites vegetables, tasty waste paste, Broadbean miso

Entrée

A selection of Victorian ocean crudo

Grass whiting-marigold vinegar, short spine sea urchin-beach mustard, long snout boarfish-Kelp & Albacore shoyu

Main course

Jurassic Quail wrapped in paper bark, pickled muntries, pistachio, celeriac miso, bone flour biscuit

Dessert

Strawberry with strawberry gum, macadamia miso, Atherton raspberry with native bee propolis ganache

Petit fours

Kumquat and Jerusalem artichoke

Black sapote leather and coconut

Proudly presented by

ATRIA

PIPIT

@atria.dining