
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.

Indulge this Christmas Day with local, seasonal ingredients and award-winning culinary craftsmanship. Experience elegant dining and local holiday cheer in a setting that's simply unmatched with our four-course menu.

CHRISTMAS DAY MENU

Appetizer

Prawn 'Cocktail', scarlett prawn, Oscietra caviar

Entrée

'Fruits de mer'

Atria seafood platter, wasabi leaf

For the table

Baker Bleu country sourdough, sourdough miso butter
Pure black MB5+ tenderloin, mushroom sauce
Wood grilled Southern Rock lobster, salmon roe, brandy
Roasted Mayan Gold potatoes
Ramarro farm's leaves, raspberry
Christmas sprouts, swordfish 'bacon'

Dessert

Our Christmas Ice Cream Cake

Macerated Berries - Honeycomb Cream

Beverage Pairing

Indelible Mark
\$480 per person

Limelight
\$250 per person

Art of Australia
\$150 per person

Proudly presented by

ATRIA

@atria.dining