

ATRIA

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

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.

LUNCH

SET MENU

2-course set menu including sides

80.–

** supplement at 30.– per person*

3-course set menu including sides

95.–

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, pine mushroom,
roast onion

9.–

Sweet potato cigar, L'Artisan Grand Fleuri
cream, apple, olive

12.–

Stone Axe Wagyu bresaola 9+,
horseradish, crumpet

14.–

ENTRÉE

Timbarra's Farm Kohlrabi, pumpkin miso,
sorrel, shishito pepper

29.–

Victorian crudo - a selection of local seafood,
white soy and house condiments

36.–

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

32.–

Corn tortellini, Long Paddock Ironbark cheese,
pine nuts, sorrel

36/48.–

MAINS

Dry aged Macedon Ranges duck, Wandin Valley cherries, onion, cacao, variegated radicchio

58.–

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

56.–

From the Grill

Lion's mane mushroom, native pepper berry, sweet onions

39.–

*160g Blackmore Mb9+ Wagyu sirloin, fermented bullhorn and yuzu

92.–

SIDES

Jones' family beans, soft herbs, lemon myrtle

16.–

Ramarro's farm leaves, mustard dressing

18.–

Ramarro's Farm heritage kale, Mount Zero Olives, capers, cabbage cream

16.–

Thorpdale Dutch cream potato boulangère

14.–

DESSERT & CHEESE

Cuvée Amphora chocolate, passion fruit, Gippsland cultured cream

23.–

Toasted rice cream, barley caramel, last season's plum sorbet, crisp grains

24.–

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

25.–