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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.

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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.

## 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

*\$130 per person*

Non-alcoholic Pairing

*\$85 per person*

Gabriel's stone-milled wheat sourdough, sourdough miso butter, caramelised whey, treacle

Wasabi leaf, Abrolhos Island scallop, Five Tales Farm's kohlrabi, preserved calamari

Yuba tart, kombu cream, grilled corn, ginger

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Southern Rock lobster, onions, monk's beard, Geraldton wax miso, young pine

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Oliver's cherry tomatoes, preserved green tomato, green almonds, buckwheat, mountain caviar

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Dry aged Macedon ranges duck, duck leg sausage, Murray Valley red grapes, Schulz dairy yoghurt, preserved cherry blossom

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Toasted rice cream, Victorian figs in honey, fig leaf gelato, caramelised Cuveé Bianco, honeycomb

## APPETIZERS

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Gabriel's stone-milled wheat sourdough, sourdough miso butter, caramelised whey, treacle

11.-

Half dozen rock oysters, lemon aspen, marigold vinegar

48.-

Yuba tart, kombu cream, grilled corn, ginger

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.-

Ramarro Farm's seasonal peppers, almond, pumpkin seed miso, lardo

14.-

## ENTRÉE

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Yellowfin tuna, macadamia, Queen Garnet plum, shiso, marigold

38.-

Otway Ranges venison tartare, wagyu tallow, celery, apple, walnut vinegar, white quinoa

38.-

Southern Rock lobster, onions, monk's beard, Geraldton wax miso, young pine

67.-

Oliver's cherry tomatoes, preserved green tomato, green almonds, strawberry, buckwheat, mountain caviar

34.-

Roasted pork jowl, Corner Inlet calamari, pork and chicken fat broth, leek

38.-

## MAINS, WOODFIRE & GRILL

Using Australian charcoal, red gum and fruit woods.

Dry aged Macedon ranges duck, duck leg sausage, Murray Valley red grapes, Schulz dairy yoghurt, preserved cherry blossom  
62.-

Ricotta ravioli, cashew, parmesan, pickled squash  
48.-

Dry aged Murray Cod, lemon myrtle pil pil, Victorian mussels, zucchini flower  
60.-

Crumbed lion's mane mushroom, shiitake, tropea onion, mustard  
44.-

### From the Grill

Roaring Forties rolled lamb saddle, farce, nectarine, caper leaf, lemon sauce  
58/114.-

160g Imperial Mb9+ Wagyu sirloin, bush tomato béarnaise, air-dried roo  
92.-

180g/360g Wanderer barley-fed beef tenderloin, Otway Forest shiitake and nameko mushrooms, mushroom sauce  
69/135.-

800g O'Connor MB4 pasture-fed rib eye, house condiments  
185.-

## SIDES

Jones' family beans, soft herbs, lemon myrtle  
16.-

Ramarro Farm's leaves, raspberry dressing  
18.-

Chloe's sugarloaf cabbage, capers, cabbage cream  
16.-

Thorpdale Dutch cream potato boulangère  
14.-

## DESSERT & CHEESE

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Cuveé Amphora hot chocolate, sourdough ice cream, butternut pumpkin, spiced pumpkin custard

25.–

Cuveé Bianco mousse, white chocolate cookie, rhubarb and pomegranate sorbet

24.–

Toasted rice cream, Victorian figs in honey, fig leaf gelato, caramelised Cuveé Bianco, honeycomb

24.–

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

40.–