
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.

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.

SET MENU

Three-course and five-course menus showcasing imaginative expressions of the region, crafted from the finest local produce

The menu is designed to be enjoyed by the whole table

Three-courses 160pp
Five-courses 220pp

Beverage Pairing
90pp | 130pp

Non-alcoholic Pairing
60pp | 85pp

APPETISERS & CAVIAR

Sourdough, eggplant and red lentil, treacle and cultured butter, sea salt
14.-

Half dozen rock oysters, wattle pollen vinegar, pepper leaf oil
48.-

Sourdough crumpet, Blackmore Wagyu sobrasada, neighbourhood honeycomb, beef butter
18.-

Rose cookie, Heidi Farm Gruyère custard, lemon thyme
18.-

Kristal Caviar and Bass Strait scallop tart, kelp cream, chives
82.-

15g Kaviari En-K oscietra gold tin
140.-

30g Kaviari Caviar Oscietra Prestige
276.-

20g Kaviari Caviar Beluga Imperial
579.-

Caviar served with cultured cream, chives, shallots, finger lime, potato soufflé, crumpet, smoked egg

ENTRÉE

Beetroot, pecan, salted orange, preserved cherries
38.–

Cured South Seas tuna, pickled citrus,
river mint, tuna bone cream, shiitake oil
44.–

Grilled octopus, coastal greens, squid ink, lardo
42.–

'That's Amore' burrata, stone fruit, borage,
smoked chili
38.–

MAINS

Coral trout, pickled green grapes, white carrot,
gin butter, smoked salmon roe
66.–

Dry aged Great Ocean duck, Bharie date and apple,
pickled blackberry, aniseed myrtle sauce
68.–

Ravioli, ricotta, cashew, cow's curd, parmesan &
red Kampot pepper
52.–

Paperbark baked half rock lobster, mandarin,
tomato, finger lime
170.–

The Burger and steak frites Blackmore Wagyu
patty, brisket marmalade, Maffra cheddar custard,
duck egg, pickles, tomato, soft bun
52.–

Blackmore Wagyu
From the Grill

160g Sirloin, onion, beef fat dressing, mustard
greens
140.–

600g Chief's Son Whisky Dry Aged rib on the bone,
house-made accompaniments
260.–

200g Inside Skirt, lobster béarnaise, leek
79.–

Smoked short rib, pastrami spices, barbecue sauce,
iron bark charcoal mustard
86.–

SIDES

Thorpdale Dutch cream potato boulangère,
smoked hay

18.–

Ramarro Farm's leaves, fennel pollen dressing

16.–

Koo Wee Rup jumbo asparagus, blackened lemon
vinaigrette

18.–

Dutch carrots, caramelized whey, Woodside goats
curd, puffed Sorghum

18.–

DESSERT & CHEESE

Cuvee Noir chocolate and Chief's Son Whiskey Baba,
wagyu caramel, wattleseed cultured cream

26.–

Mandarin curd, Victorian citrus, lemon myrtle gelato,
almond

24.–

Roasted strawberry, Cuvee Bianco yoghurt cream,
elderflower, rosemary

25.–

Golden delicious apple, Beechworth honey cream,
parsnip gelato, spelt puff pastry, bergamot

25.–

Selection of artisanal cheeses from the trolley
served with Vyvian's honeycomb, steeped fruits,
house jams, lavosh

42.–