

# ATRIA

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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

A 10% surcharge will apply on Sundays and 15% surcharge will apply on public holidays.

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## LUNCH

### FROM THE COLD BAR

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#### Caviar Service

30g Oscietra Caviar, seaweed buns, purple sapphire crisp, crème fraîche

220.-

Baker Bleu country sourdough, sourdough miso butter, spring garlic, stout

8.-

Half dozen rock oysters, finger lime, seaweed mignonette

42.-

Razorback prawn, mentaiko, salmon roe, wasabi leaf

12.-

Yuba tart, kombu cream, Victorian spring peas, Mount Zero olive oil

9.-

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

36.-

## SET MENU

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2-course set menu including sides

95.–

3-course set menu including sides

120.–

### ENTRÉE

Celeriac, pumpkin miso, sorrel and shishito pepper

Albrohlos Island scallop crudo, macadamia milk, geraldton wax kosho, nashi pear

Roasted pork jowl, emperor's pearl melon, prosciutto, ginger

### MAINS

Dry aged Macedon Ranges duck, daikon, Hakurei turnip, shiso

Dry Aged Murray cod, roasted cos heart, nasturtium pil pil & preserved kumquat

Wood grilled Lion's Mane mushroom, native pepper berry, sweet onions

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

\*Supplement at 30 per person

### SIDES

Thorpdale Dutch cream potato Boulangère

Atria house salad

### DESSERT

Chocolate mousse, macadamia miso, cacao nibs, black sesame

Riverland tangelo sabayon, charred citrus meringue, Merideth dairy sheep's yoghurt sorbet, bee pollen

Selection of artisanal cheeses from the trolley served with lavosh and accompaniments