

# ATRIA

## TABLE NINETEEN

### FIVE COURSE TASTING MENU

Jerusalem Artichoke cream flan,  
pumpkin flower, Spargo Creek black truffle  
Autumn harvest consommé

Western Port Bay torched Red Mullet,  
green olive juice, shaved globe artichoke  
eggplant, pinenut & raisin caponata

Moorabool Valley Duck,  
orange braised endive, walnut,  
watercress, foie gras crème brulee

Wood fired Terramirra Venison,  
trompette mushroom ash  
bread & butter pudding, parsnip,  
native mint & red cherry grand veneur sauce

Lemon myrtle curd lollipops,  
torched Italian meringue

Pavlova, citrus caviar,  
native finger lime, Victorian honey,  
lemon ice-cream