
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

All seafood is sustainably and responsibly sourced and our eggs are cage-free
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

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

Warm Laminated Brioche, Cultured Butter, Meadow Flowers, Burnt Honey
14.–

Native Rock Oysters, Pepper Berry, Fresh Lemon
48.–

Native Rock Oysters Wood-smoked in Pine Needle Oil, Macadamia Nut, Wood Sorrel
51.–

Port Phillip Bay Scallops, Horseradish Crème Fraiche, Sparkling Pear Cider, Lemon Balm, Crispy Milk
18.–

The Farmhouse Egg, Chestnut Mushroom, Quail Egg, Kipfler Potato, Black Truffle Hollandaise, Truffled Egg White
18.–

Duck Liver Parfait Cigar, Prune Ketchup, Red Garnet
21.–

Gippsland Rose Veal Tartare, Wood Smoked Marrow Butter, Port Gelee, Brioche, Sour Cream
19.- | 25.– *Oscietra Caviar supplement

ENTRÉE

Jerusalem Artichoke Cream Flan, New Season Fresh Black Truffle, Pumpkin Flower, Autumn Harvest Consomme
35.–

Tuki Freshwater Rainbow Trout, Confit On Paperbark, River Plants, Sourdough Crumpet, Trout Eggs
42.–

Meredith Farm Retired Dairy Goat, Slow Cooked Spiced Leg, Crisped In Brik Pastry, Goat Curd, Steamed Millet, Pickled Vegetables, Preserved Lemon
40.–

Cured South Seas Tuna, Pickled Citrus, River Mint, Tuna Bone Cream, Shiitake Oil
44.–

Hazeldene's Free-Range Chicken, Black Pearl Barley, Smoked Broccoli Stem, Fire Roasted Morel Mushrooms, Champagne Espume
40.–

MAINS, WOODFIRE & GRILL

Using Australian charcoal & iron bark

New Season Slippery Jack and Pine Mushrooms, Foraged Wild From The Macedon Ranges, Egg Yolk Chestnut Pasta, Sage Pangrattato, Celeriac Cream
49.–

Steamed Murray Cod, Port Arlington Mussels, Smoked Ham Hock Cauliflower, Ice Plant
66.–

Moorabool Valley Duck, Orange Braised Endive, Watercress, Foie Gras Crème Brulee
68.–

Wood Fired Terramirra Venison, Trompette Mushroom Ash Bread and Butter Pudding, Parsnip, Native Mint and Red Cherry Grand Veneur Sauce
66.–

Sanchoku Wagyu, Japanese Bloodlines Crossed With Victorian Angus Raised On Our Pristine, Natural Pastures Silken Tofu, Charred Broccolini, Black Garlic
140.–

SIDES

Woodfired Baby Gem Lettuce, Soft Egg Gribiche
16.–

Pomegranate, Rocket, Baby Spinach, Fetta and Pecan Salad
16.–

Coffee Roasted Carrots En Papillote, Whipped Sheep's Milk, Carrot Top Pesto
18.–

Duck Fat Glazed Brussel Sprouts, Pork Lardons, Roasted Chestnuts
21.–

Thorpdale Dutch Cream Potato Boulangère, Smoked Hay
18.–

DESSERT & CHEESE

Cuvée Grand Cru Chocolate and Chief's Son Whiskey
Foam, Caramel, Wattle Seed Ice Cream
26.–

Pavlova, Citrus Caviar, Native Finger Lime, Victorian
Honey, Lemon Ice Cream
30.–

Chestnut Montée, Mascarpone Crèmeux, Hazelnut Crunch,
Davidson Plum Sorbet
26.–

Pineapple Granita, Miso Brûlée, Cinnamon Myrtle Pearls,
Caramelized White Chocolate Ice Cream
25.–

A Selection of Artisanal Cheeses from the Trolley
Celebrating Victoria's Passionate Cheesemaker,
with Vyvian's Honeycomb, Steeped Fruits, House Jams,
Lavosh
42.–