
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.

David Green,
Head Chef
Eralde Felix.,
Head Sommelier

	ATRIA	
--	-------	--

*All seafood is sustainably sourced and eggs are cage-free. Please inform our team of any dietary needs.
A 10% surcharge applies on Sundays and 15% on public holidays.*

TASTING MENU

Five-course menu showcasing
imaginative expressions of the region,
crafted from the finest local produce

The menu is designed to be enjoyed
by the whole table

Five-courses
230 pp

Beverage Pairing
140 pp

Non-alcoholic Pairing
85 pp

APPETISERS

Warm Laminated Brioche, Cultured Butter, Meadow Flowers, Burnt Honey

14.–

Half Dozen Native Rock Oysters, Pepper Berry, Fresh Lemon

48.–

Half Dozen Native Rock Oysters Wood-Smoked, Macadamia, Wood Sorrel

51.–

Port Phillip Bay Scallops, Horseradish Crème Fraîche, Sparkling Pear Cider, Lemon Balm, Crispy Milk

18.–

The Farmhouse Egg, Poached Quail's Egg, Black Truffle Hollandaise, Truffled Egg White

18.–

Duck Liver Parfait Cigar, Sweet Prune Gel

21.–

Gippsland Rose Veal Tartare, Marrow Butter, Port Gelée, Brioche

19.- | 25.– *Oscietra Caviar supplement

ENTRÉE

Jerusalem Artichoke Cream Flan, New Season Fresh Black Truffle, Pumpkin Flower, Roast Winter Root Vegetable and Porcini Consommé

35.–

Goulburn River Rainbow Trout, Slow Roasted on Paperbark, River Plants, Sourdough Crumpet, Trout Eggs

42.–

Meredith Farm Retired Dairy Goat, Spiced Leg, Brik Pastry, Goat Curd, Ancient Grains, Pickled Vegetable, Preserved Lemon

40.–

Port Fairy Cured Tuna, Citrus, 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 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 Brûlée
68.–

Wood Fired Gippsland Venison, Pine Needle Ash,
Parsnip, Bread and Butter Pudding, Native Mint and
Red Cherry Grand Veneur Sauce
66.–

Sanchoku Wagyu, 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, 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.–