

Presenting an honest and imaginative expression of the region, Atria honors 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.
10% surcharge applies on Sundays and 15% on public holidays.*

TASTING MENU

Three-course and five-course of
imaginative expressions of the region on
the best local produce available

Three-course | 160 per guest
Five-course | 230 per guest

The menu is designed to be enjoyed by
the whole table

Beverage pairing
90 per guest | 140 per guest

Non-alcoholic pairing
60 per guest | 85 per guest

THREE-COURSE

Warm laminated brioche, cultured butter,
meadow flowers, lemon honey glaze

Port Phillip Bay garfish, citrus ceviche,
endive, orange & bergamot dashi

Port Fairy cured tuna, citrus, tuna bone
cream, shiitake oil

Gippsland Duroc pork belly, spring peas,
gem lettuce, lardons, shallots, buttermilk

Moorabool Valley duck, gingerbread-
spiced foie gras cromesquis, parsnip,
rhubarb, watercress

Jersey Royal potatoes, rosemary, sea salt

Mixed leaf salad, honey mustard dressing

Lemon aspen semifreddo, Granny Smith
apple sorbet, olive oil, fennel

FIVE-COURSE

Warm laminated brioche, cultured butter,
meadow flowers, lemon honey glaze

Port Fairy cured tuna, citrus, tuna bone
cream, shiitake oil

Moorabool Valley duck, gingerbread-
spiced foie gras cromesquis, parsnip,
rhubarb, watercress

Jersey Royal potatoes, rosemary, sea salt

Mixed leaf salad, honey mustard dressing

Lemon aspen semifreddo, Granny Smith
apple sorbet, olive oil, fennel

APPETISERS

Warm laminated brioche, cultured butter,
meadow flowers, lemon honey glaze
14.–

Half dozen native rock oysters, pepper
berry, fresh lemon
48.–

Half dozen native rock oysters wood-
smoked, macadamia, wood sorrel
49.–

Port Phillip Bay garfish, citrus ceviche,
endive, orange & bergamot dashi
18.–

Meredith Farm goat leg croquettes,
dukkha spice, broad bean & mint raita
15.–

Gippsland kangaroo tartare with green
tree ants, beetroot, quail yolk, native
mint, pickled muntries
16.–

N25 Oscietra caviar, fresh spring peas,
buffalo milk cream, yuba tart
109.–

ENTRÉE

Port Fairy cured tuna, citrus, tuna bone
cream, shiitake oil
44.–

Globe artichoke barigoule tart, preserved
cherry tomatoes, Meredith Dairy cheese,
candied black olive
32.–

Gippsland Duroc pork belly, spring peas,
gem lettuce, lardons, shallots, buttermilk
35.–

Flinders Pier torched red mullet, sauce
romesco, salmon mousseline, zucchini
flower
36.–

Woodfired Mornington Peninsula rock
lobster, espelette pepper, garlic butter,
chilled spring pea vichyssoise, risoni
salad, sourdough crumpets
249.–

MAINS, WOODFIRE & GRILL

Using Australian charcoal & ironbark

Victorian spring lamb, Loddon Valley
Pure Pasture Fed lamb rump, seasonal
vegetables, sauce paloise
129.–

Open lasagna, Azzurri burrata cheese,
asparagus, pine nuts, sugar snaps, morel
mushrooms, salsa verde
49.–

Blanquette of Port Phillip Bay snapper,
potato brandade, samphire, asparagus,
champagne, roe
66.–

Moorabool Valley duck, gingerbread-
spiced foie gras cromesquis, parsnip,
rhubarb, watercress
68.–

Black opal wagyu, Japanese bloodline
crossed with Victorian Angus MB8-9,
silken tofu, smoked broccoli stem,
fermented black garlic
140.–

SIDES

Roast Jersey Royal potatoes, garlic
confit, fresh rosemary sea salt
14.–

Wood-fired spring heirloom carrots,
sheep's milk curd, carrot top pesto
18.–

Mixed leaf salad, coral lettuces, baby
gem, rocket, bitter endive, mustard &
honey dressing
16.–

Broccolini & asparagus, cooked over
coals, nigella & sesame seeds, yoghurt &
preserved lemon dressing
16.–

DESSERT & CHEESE

Lemon aspen semifreddo, Granny Smith
apple sorbet, olive oil, fennel
28.–

Cuvee Amphora 65% chocolate terrine,
Diplomatico dark rum caramel sauce,
nutty crunch
28.–

Strawberry gum panna cotta, Rose
Champagne gelee, wild strawberry
gelato, rosella granita
28.–

Pavlova, citrus caviar, native finger lime,
Victorian honey, lemon ice cream
30.–

A selection of artisanal cheeses from the
trolley.
celebrating Victoria's passionate
cheesemaker,
with Vyvian's honeycomb, steeped fruits,
house jams, lavosh
42.–