

# ATRIA

## TABLE NINETEEN

### FIVE COURSE TASTING MENU

Warm Laminated Brioche, Cultured Butter, Meadow Flowers, Burnt Honey  
The Farmhouse Egg, Poached Quails Egg, Black Truffle Hollandaise,  
Truffled Egg White

Port Fairy Tuna, Citrus, Tuna Bone Cream, Shitake Oil

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

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

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

Mixed Leaf Salad, Mustard  
Thorpdale Dutch Cream Potato Boulangère, Smoked Hay

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

# ATRIA

## TABLE NINETEEN

FIVE COURSE TASTING MENU – GLUTEN FREE

Gluten Free Bread, Cultured Butter, Meadow Flowers, Burnt Honey  
The Farmhouse Egg, Poached Quails Egg, Black Truffle Hollandaise,  
Truffled Egg White

Port Fairy Tuna, Citrus, Tuna Bone Cream, Shitake Oil

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

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

Wood Fired Gippsland Venison, Pine Needle Ash, Parsnip,  
Sourdough Crumpet, Native Mint and Red Cherry  
Grand Veneur Sauce

Mixed Leaf Salad, Mustard

Thorpdale Dutch Cream Potato Boulangère, Smoked Hay

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

# ATRIA

## TABLE NINETEEN

### FIVE COURSE TASTING MENU – VEGETARIAN

Warm Laminated Brioche, Cultured Butter, Meadow Flowers, Burnt Honey  
The Farmhouse Egg, Poached Quails Egg, Black Truffle Hollandaise,  
Truffled Egg White

Roasted Cauliflower Steak, Glazed with Smoked Paprika and Served with  
Pumpkin Purée, Green Goddess Cole Slaw and Crispy Chickpea

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

Black Pearl Barley, Silken Tofu, Wood-Fired Broccolini  
and Morel Mushrooms

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

Mixed Leaf Salad, Mustard  
Thorpdale Dutch Cream Potato Boulangère, Smoked Hay

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