

ATRIA

TABLE NINETEEN

FIVE COURSE TASTING MENU

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

Western Port Bay blue swimmer crab, avocado, pink
grapefruit & blood orange espuma

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

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