
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

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 & CAVIAR

Sourdough bread, Gippsland brown butter,
charred spring onion

12.–

Half dozen rock oysters, Atria vinaigrette

48.–

Lamb, smoked Victorian eel, soy, native thyme

18.–

Sourdough crumpet, Blackmore Wagyu sobrasada,
neighbourhood honeycomb, tallow butter

18.–

Rose cookie, Heidi Farm Gruyère custard, lemon

16.–

15g Oscietra Caviar

140.–

30g Oscietra Caviar

276.–

*Caviar served with Gippsland cultured cream, chives,
shallots, finger lime, sourdough crumpets, smoked egg*

ENTRÉE

Beetroot, pecan, salted orange, preserved cherries

35.–

Pork scotch, macadamia, muntries, local honey,
onion sauce

42.–

Grilled octopus, coastal greens, squid ink, lardo

42.–

Kangaroo tartare, nasturtium, mountain caviar,
organic white quinoa

38.–

Cured South Seas tuna, pickled citrus,
river mint, tuna bone cream, shiitake oil

44.–

MAINS, WOODFIRE & GRILL

Using Australian charcoal & iron bark

Murray Cod, fresh peas, clams,
smoked Yarra Valley salmon roe, spiced nuts
66.–

Paperbark baked half rock lobster, mandarin, heirloom tomato
vinaigrette, finger lime
170.–

Lamb backstrap, pepper berry, witlof,
grilled nectarine
66.–

Dry aged Aurum duck, Bharie date and apple,
pickled blackberry, aniseed myrtle sauce
68.–

Grilled pearl mushrooms, northern manna wattle, freekeh,
hazelnut
58.–

Ravioli, ricotta, cashew, soft herb oil, parmesan, red Kampot
pepper
48.–

From the Grill

160g Wagyu 9+ sirloin, white miso, seeded mustard, lime
140.–

600g Chief's Son Whisky Dry Aged Wagyu 9+
rib on the bone, house-made accompaniments
260.–

200g Chef's cut steak, smoked beef fat béarnaise,
last season's preserved plum
79.–

SIDES

Thorpdale Dutch cream potato boulangère,
smoked hay
18.–

Ramarro Farm's leaves, apple and shiso dressing
16.–

Victorian asparagus, blackened lemon vinaigrette
18.–

Dutch carrots, caramelized whey,
Woodside goats curd, puffed Sorghum
18.–

DESSERT & CHEESE

Cuvée Grand Cru chocolate and Chief's Son
Whiskey foam, caramel, wattle seed ice cream
26.–

Poached meringue, apricot, Geraldton wax,
sheep yoghurt ice cream
24.–

Cherry mousse, native plums, Veil of Lavender,
coconut sorbet
25.–

Pineapple granita, miso brûlée, cinnamon myrtle pearls,
caramelized white chocolate ice cream
25.–

Selection of artisanal cheeses from the trolley
served with Vyvian's honeycomb, steeped fruits,
house jams, lavosh
42.–