
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.-