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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.

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ATRIA

All seafood is sustainably and responsibly sourced and our eggs are cage-free  
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

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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

## THREE - COURSE

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### *Appetiser*

Sourdough bread with Gippsland brown butter and charred spring onion

### *Entrée*

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

### *Main*

Dry-aged Aurum duck with Bharie date, apple, pickled blackberry, and aniseed myrtle sauce

### *Supplement*

160g Wagyu 9+ sirloin with white miso, seeded mustard, and lime

### *Side*

Ramarro Farm's leaves with apple and shiso dressing

### *Dessert*

Pineapple granita with miso brûlée, cinnamon myrtle pearls, and caramelised white chocolate ice cream

## FIVE - COURSE

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### *Appetiser*

Sourdough bread with Gippsland brown butter and charred spring onion

Caviar and Bass Strait scallop tart with kelp cream

Sourdough crumpet with Wagyu Bresaola, Soppresata, neighbourhood honeycomb, and tallow butter

Rose cookie with Heidi Farm Gruyère custard, lemon, and cracked pepper

### *Entrée*

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

Beetroot with pecan, salted orange, and preserved cherries

### *Main*

Dry-aged Aurum duck with Bharie date, apple, pickled blackberry, and aniseed myrtle sauce

### *Supplement*

160g Wagyu 9+ sirloin with white miso, seeded mustard, and lime

### *Side*

Ramarro Farm's leaves with apple and shiso dressing

### *Dessert*

Pineapple granita with miso brûlée, cinnamon myrtle pearls, and caramelised white chocolate ice cream