

LUNCH AND DINNER MENU

Lunch time: 12:00 pm - 15:00 pm / Dinner time: 17:00 pm - 21.00 pm



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Mushroom Soup (GFO)(H)(V) Herb crouton and white truffle oil	\$24
Kimchi Consommé (V) Umami and spicy broth with Siu Mai	\$23
SALADS	
Organic Quinoa (GF) (H) (V) (VGO) Black rice, farro, kale, edamame. tomatoes medley, baby carrots, pepita seed, snow pea, tendrils, olive oil, beetroot and edible flower	\$27
Caprese (GFO) (H) (V) Rocket tomato, buffalo cheese, basil oil, tendrils and balsamic glaze	\$28
Caesar Salad (GF) (H) (V) Cos lettuce, egg sous vide, rocket, prosciutto and crouton	\$27
Add: Tofu Free range chicken Smoked salmon	+\$4 +\$4 +\$4
Mediterranean Grilled (GF) (VO) Squid, warm zucchini, red capsicum, onion, olive, chilli, lemon cheek and green leaves SNACKS	\$31
Paprika Fries (GFO)(H)(V) Serve with tomato sauce	\$14
KFC (H) Korean style fried chicken, sweet & spicy sauce and picked radish	\$28
Vegan KFC (GFO)(H)(V)(VG) Korean fried cauliflower, Sweet and Spicy saud	\$29

MAIN COURSE	
Indian Butter Chicken (GFO)(H)(Nuts) Pappadum, yoghurt, coriander and rosewater berry	\$35
Chicken Parmigiana (H) Crumbed chicken, prosciutto, Napoli sauce, mozzarella and smoky paprika fries	\$37
Fish & Chips Beer battered market fish, crushed green peas, creamy tartare with crispy chips	\$29
Sirloin Steak (GF)	\$50

200gm striploin, celeriac remoulade, roasted

vegetable and red wine jus

46°c Sous Vide Salmon (GF) \$46 Salmon, potato and pumpkin gratin, stir-fried vegetables with saffron vin blanc

SIDES FOR MAIN (H)(V)

Sautéed zucchini (GF)	\$11
Grilled asparagus (GF)(VG)	\$15
Truffled mash potato (GF)	\$11
Steamed rice (GF)(VG)	\$11
Roasted Barton carrots (GF)(VG)	\$11
Pumpkin & potato gratin	\$11
Garden salad (GF)(VG)	\$11

ALL DAY BREAKFAST

Salmon & Avocado Tartine (GFO)(H)(V)

Persian feta, poached eggs and a side of hollandaise, served on sourdough

SANDWICHES AND BURGERS

Ham & Cheese Toastie (GFO) Thin sliced Virginia ham, mozzarella and cheddar cheese on sourdough bread	\$20
The Rialto Club (GFO) (H) Grilled chicken, bacon, egg, tomato, lettuce, cheese and mayonnaise	\$31
Bluestone Beef Burger (H) (GFO) Bacon, tomato, relish, caramelized onion,	\$31

hybrid greens and liquid cheddar \$32 **Korean Chicken Burger (H)**

Crispy chicken, celeriac slaw, pickled vegetable, coriander, American cheddar and garlic aioli

Mushroom Ravioli (H)(V)

PASTAS & PIZZAS

Filled mushroom ravioli with truffle fungi spinach and cauliflower sauce	
Kimchi and Bacon Pilaf	\$31
Sautéed kimchi, bacon, mung bean, spring onion and cream sauce	
Peri - Peri Chicken Pizza (H)	\$33
Roasted red peppers, spring onion, confit garlic and mozzarella	
Traditional Margherita Pizza	\$31
(H)(V)	
Bocconcini, mozzarella, tomato and basil	

DESSERT

Chocolate Coconut Pebble (VG) Raspberry gel centre, strawberry sorbet, mango coulis and wicked chocolate fudge	\$27
Zesty Lemon Meringue (V) Biscotti and pistachio crumble with raspberry coulis	\$24
Boutique Mini Dessert Chef's selection of trio petit four with a choice of ice cream	\$29
The Frozen Trio (V) (VGO) Strawberry sorbet, Boysenberry dream, French Vanilla	\$22
Fresh Seasonal Fruit Platter Watermelon, rockmelon, honeydew, grape, pineapple	\$20

VICTORIAN CHEESE PLATE (50G)

1 Cheese	\$18
2 Cheeses	\$27
3 Cheeses	\$40
Brie, blue and cheddar	
All cheese is with quince paste, lavosh	dried fruits

(V) Vegetarian - (VG) Vegan - (GF) Gluten-Free - (H) Halal - (O) Option. Please let us know if you have any allergies or dietary requirements

and grissini stick



MENU

SOUPS AND SALADS

Chicken Caesar Salad

Cos lettuce, egg sous vide, rocket, prosciutto and crouton

Roasted Tomato Soup

Served with toasted sourdough

Mediterranean Grilled Squid Salad

Warm zucchini, red capsicum, onion, olive, chilli, lemon cheek and green leaves

PLATED DISH

Indian Butter Chicken

Pappadum, yoghurt, coriander and rosewater berry

Chicken Parmigiana

Crumbed chicken, prosciutto, Napoli sauce, basil pesto, mozzarella served with smoky paprika fries

Fish & Chips

Beer battered blue grenadier fillets on crushed green peas with a creamy house-made tartare sauce served with paprika fries

SANDWICHES AND BURGERS

The Rialto Club

Grilled chicken, bacon, egg, tomato, lettuce, cheese and mayonnaise

Bluestone Beef Burger

Bacon, tomato, relish, caramelised onion, hybrid greens and liquid cheddar

Korean Chicken Burger

Crispy chicken, celeriac slaw, pickled vegetable, coriander, American cheddar and garlic aioli

PASTAS AND PIZZAS

Mushroom Ravioli

Truffle fungi, spinach and cauliflower sauce

Peri - Peri Chicken Pizza

Roasted red peppers, spring onion, confit garlic and mozzarella

Traditional Margherita Pizza

Bocconcini, mozzarella, tomato and basil

472 Flinders Lane, Melbourne, Victoria, Australia



@alluvialrestaurant



@intercontinental_melbourne



SCAN TO MAKE A RESERVATION

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BAR MENU

Honey prawns Sesame seed, lemon, honey with sw	\$28 veet	Vegan KFC Fried cauliflower mix with sweet and spicy sauce	\$29
Polenta coated onion rings (V) House made fresh rings and garlic a	\$18 aioli	Mediterranean Squid salad Warm zucchini, red capsicum, onion, feta, olive and rocket	\$31
Paprika Fries (V) Serve with tomato sauce	\$14	Osaka Okonomiyaki Japanese bonito pancake with katsu sauce and Japanese mayo	\$18
Shanghai Hotdog 2 Chinese sausages on mini buns	\$20	Melbourne charcuterie Turkey, Chicken & Cranberry terrine salami, prosciutto with crackers	\$27 _{2,}
Thai inspired Scotch egg Quail egg, sweet & spicy pork min Scotch egg		Cheese and dip platter Selection of soft and hard cheese, quince, dips served with pita bread	\$27
Caprese Salad (V) Rocket, tomato, buffalo cheese, bas oil and balsamic glaze	\$28 I	Caesar salad (V)	\$23
Korean Fried Chicken Fried chicken, picked radish and gochujang sauce	\$28	Chicken Caesar salad Cos lettuce, egg sous vide, rocket, prosciutto and crouton	\$27

