

ALLUVIAL

BREAKFAST

Eggs On Toast Two eggs your way on toast - (v, h)	20	Rialto Croissant Eggs over easy, bacon, mortadella, tomato, avocado, greens, American cheddar, croissant	29
Three Egg Omelette Diced bacon, cheese, tomato, Japanese drizzle, shichimi, bonito, hollandaise	28	Atrium Big Breakfast Eggs your way, chorizo, Moroccan bean purée, mushroom, avocado, cherry tomato, herb salad, hash brown, béarnaise	38
Salmon & Avocado Tartine Persian feta, cream cheese, cucumber, poached eggs, sesame seeds, hollandaise, sourdough bread - (h)	31	Bircher Muesli Steeped muesli, fresh berries, apple salad, natural yoghurt - (v, h)	24
Benedict Le Grand Winchelsea cured Parma ham, hollandaise, English muffin	28	Buttermilk Pancake Stack Berry compote, maple syrup, custard, whipped cream, toasted almond flakes - (v)	22
Fluffy Egg & Vegetable Sautéed mushrooms, asparagus, kale, hummus, dukkah spice, mixed greens - (gf, h)	28		

SIDES

Pacific Smoked Salmon	Sautéed Pezizaceae White Cup Mushrooms
Hass Avocado	Shepparton Baked Beans
Lyndhurst Baby Spinach	Crispy Hashed Potato
Old English Chargrilled Bacon	Oven-Roasted Lonsdale Plum Tomato
Black Forest Thyme & Chicken Chipolata	

6 each

Dishes can be adjusted to suit dietary needs. Gluten free breads are available upon request.

gf - gluten free | v - vegetarian | h - halal

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LUNCH

BITES

Korean Fried Chicken 28
Fried chicken, pickled radish,
gochujang sauce

Vegan KFC 29
Fried cauliflower mix, sweet and
spicy sauce - (vg)

SALADS

Cobb Salad 29
Chopped leafy greens, tomato, bacon,
hard-boiled egg, avocado, chives, red wine
vinaigrette - (gf)

Add

Free range chicken 6
Smoked salmon 6

Vegan Buddha Bowl 28
Avocado, black rice, Romanesco, bracken,
falafel, warrigal, edamame, kimchi - (vg, gf)

Arugula Leaf Salad 28
Shaved Parmesan, sliced apple, candied
walnuts, finger lime vinegar dressing - (v, gf)

Tentacle Salad 31
Sea celery, heirloom tomato, Spanish onion,
feta, roasted capsicum, caper berry, zucchini,
olives, rocket - (gf)

MAINS

Rialto Club 31
Grilled chicken, bacon, egg, tomato, lettuce,
cheese, mayonnaise - (h)

Bluestone Beef Burger 31
Bacon, bush tomato relish, caramelised
onion, hybrid greens, cheddar - (h)

Fried Crispy Chicken Burger 31
Crispy chicken, celeriac slaw, pickled daikon,
coriander, American cheddar, aioli - (h)

Spaghetti Alfredo 38
Avruga caviar, bottarga, nori dust, salted roe,
mini garlic bread

White Miso & Maple Glazed Roast Eggplant 36
Crushed peanuts, spring onion, coriander,
sesame purée, sesame seeds

250g Grain-Fed Angus Porterhouse Steak 58
Fondant potato, baby carrot, pink pickled
onion, saltbush, fermented soybean relish,
muntrie jus - (gf)

Southern Pacific Salmon Fillet 54
Pickled kohlrabi, sea spray, zucchini purée,
burnt spring onion, tom yum sauce - (gf)

SIDES

Paprika fries (gf) 12

Arugula leaf salad with
Parmesan & apple 14

Olives (gf) 12

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DINNER

ENTRÉE

Creswick Lamb Pumpkin purée, red capsicum purée, beetroot rosette, myrtle dust, quandong berry jus	29
Sea Scallop Parsnip, seaweed, sea urchin & Parmesan, polenta foam, samphire - <i>(gf)</i>	28
Heirloom Tomato Burrata Compressed melon, basil pesto, tomato consommé - <i>(v)</i>	28
Umami Mushroom Broth Bracken, dumpling, nasturtium, soba noodles, seaweed, burnt leek & mushroom cigar - <i>(v)</i>	28
Chicken Convolute Girolles, celeriac purée, pine nuts, goat's cheese, spinach, quinoa, morille dust, sauce de Mornay	26

SIDES

Split beef bone with grilled truffled marrow - <i>(gf)</i>	16
Arugula leaf salad with Parmesan & apple	14
Paprika fries	12
Potato mash	12
Roasted zucchini	12

MAIN

Sous Vide & Seared Quail Breast and Confit Leg Sautéed warrigal, red cabbage purée, fig, burnt brussel sprouts & mushroom duxelle	39
White Miso Maple Glazed Roasted Eggplant Crushed peanuts, spring onion, coriander, sesame purée, sesame seeds	32
Charcoal Grilled Murray Cod and Courgette Pickled kohlrabi, sea spray, zucchini purée, burnt spring onion, kimchi foam, tom yum sauce	54
Celeriac Risotto Mernda farmed Enoki mushroom, sage, capers, hazelnuts, chestnuts, pomme soufflé, lemon, shaved Grana Padano - <i>(gf, v)</i>	38

HIBACHI GRILL

200g Black Angus Beef Tenderloin	66
250g Grain-Fed Angus Porterhouse Steak	58
400g Angus Rib-Eye Scotch Fillet	92

Served with

Fondant potato, baby carrot, pink pickled
onion, saltbush, fermented soybean relish,
muntrie jus

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DESSERT

Lemon Tart	26
Shortcrust pastry case, tangy lemon custard, meringue kisses	
Hazelnut Praline	26
Hazelnut dacquoise, crunchy praline, milk chocolate Chantilly crème - (v)	
Rum & Raisin Chocolate Sphere	26
Rum & raisin ice cream, pistachio sponge, chestnut cream, dulce de leche, chocolate soil	
Native Honey Infused Baked Brie	32
Oven-baked brie, backyard honey, fresh seasonal berries, baby grissini - (v)	

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nfo - nut free option | v - vegetarian

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BLUESTONE BAR

BITES

Oysters Half dozen of fresh oysters, lemon mignonette - (<i>gf</i>)	30
Citrus & Fennel Marinated Olives Assorted olives, fennel, garlic, lemon - (<i>gf, vg</i>)	18
Paprika Fries Snow cheese, garlic aioli - (<i>v</i>)	14
Korean Fried Chicken Fried chicken, pickled radish, gochujang sauce	28
Vegan KFC Fried cauliflower mix, sweet and spicy sauce - (<i>vg</i>)	29
Honey Prawns Lemon, honey, sesame seeds, sweet chilli sauce	28
Melbourne Charcuterie Chorizo, mortadella, smoked ham, pastrami, bocconcini, tomato, baby grissini	35
Baked Brie Oven-baked brie, native backyard honey, fresh seasonal berries, baby grissini	32

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