

# 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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## SET DINNER MENU

*Two Course - \$75 per person | Three-Course - \$99 per person  
Inclusive of a glass of Champagne or a cocktail*

### ENTRÉE

Sea Scallop

Parsnip, seaweed, sea urchin, Parmesan, polenta foam, samphire - (gf)

Lemon Myrtle Lamb

Pumpkin purée, red capsicum purée, beetroot rosetta & Quantong berry jus

Heirloom Tomato Burrata

Compressed melon, basil pesto, tomato consommé - (v)

### MAIN

Sous Vide & Seared Quail Breast and Confit Leg

Sautéed warrigal, red cabbage purée, fig, burnt brussel sprouts & mushroom duxelle

Charcoal Grilled Murray Cod and Courgette

Pickled kohlrabi, sea spray, zucchini purée, burnt spring onion, kimchi foam,  
tom yum sauce

White Miso Maple Glazed Roasted Eggplant

Crushed peanuts, spring onion, coriander, sesame purée, sesame seeds

### DESSERT

Lemon Tart

Short crust pastry case, tangy lemon custard, meringue kisses

Hazelnut Praline

Hazelnut dacquoise, crunchy praline, milk chocolate Chantilly crème - (v)

Rum & Raisin Chocolate Sphere

Rum & raisin ice cream, pistachio sponge, chestnut cream, dulce de leche,  
chocolate soil

Native Honey Infused Baked Brie

Oven-baked brie, backyard honey, fresh seasonal berries, baby grissini - (v)

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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 - (gf)	28
Heirloom Tomato Burrata Compressed melon, basil pesto, tomato consommé - (v)	28
Umami Mushroom Broth Bracken, dumpling, nasturtium, soba noodles, seaweed, burnt leek & mushroom cigar - (v)	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 - (gf)	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 - (gf, v)	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)	

*Dishes can be adjusted to suit dietary needs.*

*nfo - nut free option | v - vegetarian*

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# BLUESTONE BAR

## BITES

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

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