



*Alluvial*



## LUNCH AND DINNER MENU

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

### SOUPS

- Mushroom Soup (GFO)(H)(V)** \$24  
Herb crouton and white truffle oil
- Kimchi Consommé (V)** \$23  
Umami and spicy broth with Siu Mai

### SALADS

- Organic Quinoa (GF)(H)(V)(VGO)** \$27  
Black rice, farro, kale, edamame, tomatoes medley, baby carrots, pepita seed, snow pea, tendrils, olive oil, beetroot and edible flower
- Caprese (GFO)(H)(V)** \$28  
Rocket tomato, buffalo cheese, basil oil, tendrils and balsamic glaze
- Caesar Salad (GF)(H)(V)** \$27  
Cos lettuce, egg sous vide, rocket, prosciutto and crouton  
Add: Tofu +\$4  
Free range chicken +\$4  
Smoked salmon +\$4

- Mediterranean Grilled (GF)(VO)** \$31  
Squid, warm zucchini, red capsicum, onion, olive, chilli, lemon cheek and green leaves

### SNACKS

- Paprika Fries (GFO)(H)(V)** \$14  
Serve with tomato sauce
- KFC (H)** \$28  
Korean style fried chicken, sweet & spicy sauce and pickled radish
- Vegan KFC (GFO)(H)(V)(VG)** \$29  
Korean fried cauliflower, Sweet and Spicy sauce

### MAIN COURSE

- Indian Butter Chicken (GFO)(H)(Nuts)** \$35  
Pappadum, yoghurt, coriander and rosewater berry
- Chicken Parmigiana (H)** \$37  
Crumbed chicken, prosciutto, Napoli sauce, mozzarella and smoky paprika fries
- Fish & Chips** \$29  
Beer battered market fish, crushed green peas, creamy tartare with crispy chips
- 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)** \$31  
Persian feta, poached eggs and a side of hollandaise, served on sourdough

### SANDWICHES AND BURGERS

- Ham & Cheese Toastie (GFO)** \$20  
Thin sliced Virginia ham, mozzarella and cheddar cheese on sourdough bread
- The Rialto Club (GFO)(H)** \$31  
Grilled chicken, bacon, egg, tomato, lettuce, cheese and mayonnaise
- Bluestone Beef Burger (H)(GFO)** \$31  
Bacon, tomato, relish, caramelized onion, hybrid greens and liquid cheddar
- Korean Chicken Burger (H)** \$32  
Crispy chicken, celeriac slaw, pickled vegetable, coriander, American cheddar and garlic aioli

### PASTAS & PIZZAS

- Mushroom Ravioli (H)(V)** \$35  
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 (H)(V)** \$31  
Bocconcini, mozzarella, tomato and basil

### DESSERT

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

### 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 and grissini stick

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

A SURCHARGE OF 10% ON ALL MENU ITEMS IS APPLICABLE ON SUNDAYS AND 15% ON PUBLIC HOLIDAYS. All prices are in Australian dollars and are inclusive of GST. CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, mollusca, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.