

TO EAT

House-baked sourdough, smoked butter v 7

Toolunka Estate house-marinated olives v|gf 9

Salt & vinegar tempura eggplant, charred lemon mayo v 17

BBQ corn & pecorino di fossa croquettes, truffle mayo v 18

Roast artichoke hommus, shimeji a la grecque,
pine nut, focaccia v 21

Handmade burrata, flamed peppers, espelette v|gf 26

Charcuterie selection gf 24 / 42

Seared kingfish, smoked mussels, kohlrabi gf 30

Roast asado ribs, charred pear, scallions gf 32

Dark rye & wild mushroom agnolotti, aged reggiano, balsamic v 33

Butcher's cut steak, house condiments, fries gf MP

Fried brussels sprout, smoked maple, hazelnut v|gf 15

Japanese cauliflower, mandarin, caperberries v|gf 16

French fries, confit garlic aioli v|gf 11

Black forest, chocolate, cherry, hazelnut v 12

Affogato, macadamia praline v|gf 11

Cheese selection, condiments, lavosh v 13 / 33

CHEF'S SELECTION


LEAVE IT TO US 65pp

v vegetarian | vg vegan | gf gluten-friendly

BY THE GLASS

2021	Redbank Prosecco	King Valley, VIC	11
NV	Veuve d'Argent Cuvee Prestige Blanc de Blancs	Burgundy, France	12
2021	Bass River Riesling	Glen Forbes, VIC	16
2021	Ottelia Sauvignon Blanc	Limestone coast, SA	13
2020	Winery of Good Hope Chenin Blanc	Stellenbosch, S.Africa	13
2020	Pala il fiori Vermentino	Sardinia, Italy	15
2020	Corte Giara Pinot Grigio	Veneto, Italy	15
2019	TarraWarra Estate Chardonnay	Yarra Valley, VIC	17
2021	Blind Corner Orange Blend	Margaret River, WA	16
2019	Maison Francais Malbec Rosé	Pays D'oc, France	14
2021	Hay Shed Hill Pinot Noir Rosé	Margaret River, WA	16
2021	San Pietro Pinot Noir	Mornington, VIC	15
2021	Indigo Pinot Noir	Beechworth, VIC	17
2018	Sangre de Toro Grenache Carignan	Catalunya, Spain	13
2020	Langmeil Rough Diamond Grenache	Barossa Valley, SA	16
2019	Angas & Bremer Malbec Shiraz Grenache Touriga	Langhorne Creek, SA	15
2021	Whistler Atypical Shiraz	Barossa Valley, SA	16
2020	Forest Hill Cabernet Sauvignon	Mt. Barker, WA	16

Attria

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