
EAT

SNACKS

Market oyster, sherry vinaigrette granita gf	5ea
BBQ baby octopus skewer, salsa verde gf	14ea
Swimmer crab roll, water chestnut, chive, aioli	14ea
Artichokes, buffalo milk fetta, salt & vinegar, lemon v	15
Roast corn & comte croquettes, black garlic aioli (2) v	15
Jamon serrano (50g) gf	16
Duck liver parfait, port gel, pickles, caraway toast	18

SALADS

Heirloom tomato caprese, buffalo mozzarella, basil gf	18
Calamari, rocket, pecan, pickled fennel, dill mayo	26
Tuna crudo, peas, mint gf	26

PASTA & RISOTTO

Orecchiette, cherry tomato, buffalo milk fetta, basil v vgo	32
Risotto, confit leeks, parmesan, crispy sage gf v vgo	32
Linguini, prawns, chilli, garlic	36

FROM THE GRILL

Cauliflower, macadamia romesco, reggiano v vgo gf	24
Barramundi fillet, sugar snaps, caper butter gf	39
Saltbush lamb rump, ajvar, asparagus, chimichurri gf	36

CHAR-GRILLED STEAK

grain-fed Gippsland beef, with leaf salad & choice of sauce	
Wagyu rump cap 200g gf	44
Angus rib eye 500g gf	79
red wine jus peppercorn chimichurri	

SIDES

Grilled asparagus, sugar snaps lemon dressing, almonds gf	14
Rocket salad, pear, balsamic gf vg	12
Fries, confit garlic aioli v	12
Sourdough ciabatta, olive oil, balsamic vg	8

DESSERT

Chocolate mousse, cacao nibs gf	10
Summer berries, berry liqueur, raspberry sorbet gf vg	13
Passionfruit tart v	14
Cheese, lavosh, quince gfo	14/36

CHEF'S TASTING MENU

89pp

Minimum two people

v vegetarian | vg vegan | gf gluten-friendly

Please be aware that our food may contain or come into contact with common allergens,
such as dairy, eggs, wheat, soybeans, tree nuts, peanuts and shellfish.
Please inform us of any allergies.

BY THE GLASS

BUBBLES

2022	Redbank Prosecco King Valley, VIC	11
NV	Veuve d'Argent Cuvee Prestige Blanc de Blancs Burgundy, France	12

WHITE

2023	Bass River Riesling Glen Forbes, VIC	16
2021	Winery of Good Hope Chenin Blanc Stellenbosch, S.Africa	14
2021	Pala Vermentino Sardinia, Italy	16
2022	Corte Giara Pinot Grigio Veneto, Italy	15
2021	Long Story Short Chardonnay Red Hill, VIC	17

ROSÉ, ORANGE & CHILLED RED

2023	Blind Corner Orange Blend Quindalup, WA	16
2022	Maison Francais Grenache Rosé Pays D'oc, France	15
2022	Hahndorf Hill Trollinger Rosé Adelaide Hills, SA	16
2023	Chaffey Bros Grenache (chilled) Barossa Valley, SA	16

RED

2022	San Pietro Pinot Noir Mornington, VIC	16
2022	Lobethal Rd Tempranillo Adelaide Hills, SA	16
2022	Billy Button Barbera Alpine Valleys, VIC	18
2021	Angas & Bremer Grenache Touriga Malbec Shiraz, Langhorne Creek, SA	15
2021	Tierra del Puerco Malbec Barossa Valley, SA	16
2022	Boucher Shiraz Heathcote, VIC	16

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