

## SNACKS

Market oyster, bloody mary granita <i>gf</i>	6ea
Beetroot badum tartlet, nori, coconut yoghurt <i>vg</i>	6ea
Roasted nuts, herb salt <i>vg gf</i>	10
Padron peppers, sherry vinegar, garlic <i>vg gf</i>	12
Swimmer crab roll, water chestnut, chive, aioli	14ea
Wild mushroom & pecorino croquettes (2) <i>v</i>	15
Jamon serrano (50g) <i>gf</i>	16
Duck liver parfait, port gel, pickles, caraway toast	18
Stracciatella, olives, orange & dill <i>v</i>	19

## 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.

## ENTREE

Tempura zucchini, yellow lentil dahl, crispy curry leaves <i>vg</i>	21
Lamb sweetbreads, butterbean hommus, nasturtium <i>gf</i>	22
Chicken, pork, green peppercorn terrine, bois boudran, herb salad <i>gf</i>	26
Smoked egg & baby vegetable salad, carrot & cumin purée, labneh <i>gf v vgo</i>	26
Herb crusted salmon ballontine, creme fraiche <i>gf</i>	27

## MAINS

Calamari, snow peas, cucumber, mint, pomelo & chili caramel <i>gf</i>	29
Smoked tomato & green pea risotto <i>v vgo gf</i>	32
Pumpkin, spinach & black fungus casarecce, crispy pancetta	34
Market fish	M.P.
Saltbush lamb rump, green beans, fennel, feta, pomegranate, chimichurri <i>gf</i>	41
Wagyu rump cap 200g, potato gratin <i>gf</i>	46
red wine jus   peppercorn   chimichurri	

## SIDES

Grilled broccolini, feta, pecans, diil & maple dressing <i>gf v vgo</i>	14
Green salad, buttermilk dressing <i>gf v vgo</i>	14
Roast sweet potato, mint, coconut yoghurt, chilli <i>vg</i>	16
Fries, confit garlic aioli <i>v</i>	12
Sourdough ciabatta, dukkah butter <i>vgo</i>	8

## DESSERT

Eton mess <i>gf v</i>	12
Gingerbread, saffron poached pear, creme fraiche <i>gf v</i>	13
Warm chocolate brownie, raspberry sorbet <i>v</i>	14
Cheese, lavosh, quince <i>v gfo</i>	14/36

---

## 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	17

### 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

@attriawine

www.attria.com.au

(03) 9427 9114

.85% card payment, 10% sunday, 15% public holiday surcharges may apply