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## EAT

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### 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>	16
Jamon serrano (50g) <i>gf</i>	16
Duck liver parfait, port gel, pickles, caraway toast	18
Stracciatella, olives, orange & dill <i>v</i>	19

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### CHEF'S TASTING MENU 89pp

Minimum two people

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*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
Herb crusted salmon ballontine, creme fraiche <i>gf</i>	27
Calamari, snow peas, cucumber, mint, pomelo & chili caramel <i>gf*</i>	27

### MAINS

Confit leek risotto, pecorino, black pepper <i>v vgo gf</i>	33
Pumpkin, spinach & black fungus casarecce, crispy pancetta	35
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> red wine jus   peppercorn   chimichurri	46

### SIDES

Grilled broccolini, feta, pecans, dill & 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

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## BY THE GLASS

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### BUBBLES

2022 Redbank Prosecco  
King Valley, VIC 11

NV Veuve d'Argent Cuvee  
Prestige Blanc de Blancs  
Burgundy, France 12

### WHITE

2023 Ottelia Riesling  
Mt. Gambier, SA 16

2021 Winery of Good Hope  
Chenin Blanc  
Stellenbosch, S.Africa 14

2022 Pala Vermentino  
Sardinia, Italy 16

2022 Corte Giara Pinot Grigio  
Veneto, Italy 15

2022 Long Story Short Chardonnay  
Red Hill, VIC 18

### 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

2022 Angas & Bremer Grenache  
Touriga Malbec Shiraz,  
Langhome Creek, SA 15

2022 Tierra del Puerco Malbec  
Barossa Valley, SA 16

2022 Boucher Shiraz  
Heathcote, VIC 16

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