

SNACKS

Market oyster, bloody mary granita <i>gf</i>	6ea
Beetroot badum tartlet, nori, coconut yoghurt <i>vg</i>	6ea
Roasted mixed nuts, herb salt <i>vg gf</i>	9
BBQ baby octopus skewer, salsa verde <i>gf</i>	15ea
Swimmer crab roll, water chestnut, chive, aioli	15ea
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

CHEF'S TASTING MENU

Minimum two people

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	27

MAINS

Confit leek risotto, pecorino <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>	46
red wine jus peppercorn chimichurri	

SIDES

Grilled broccolini, feta, pecans, diil & maple dressing <i>gf v vgo</i>	15
Roast sweet potato, mint, coconut yoghurt, chilli <i>vg</i>	15
Green salad, buttermilk dressing <i>gf v vgo</i>	12
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>v</i>	13
Warm chocolate brownie, raspberry sorbet <i>v</i>	13
Cheese, lavosh, quince <i>v gfo</i>	14/36

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.

v vegetarian | *vg* vegan | *gf* gluten-friendly

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	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 RED

2023	Blind Corner Orange Blend Quindalup, WA	16	2022	San Pietro Pinot Noir Mornington, VIC	16
2022	Maison Francais Grenache Rosé Pays D'oc, France	15	2022	Lobethal Rd Tempranillo Adelaide Hills, SA	16
2022	Hahndorf Hill Trollinger Rosé Adelaide Hills, SA	16	2022	Billy Button Barbera Alpine Valleys, VIC	18
2023	Chaffey Bros Grenache (chilled) Barossa Valley, SA	17	2022	Angas & Bremer Grenache Touriga Malbec Shiraz, Langhorne Creek, SA	15
			2022	Tierra del Puerco Malbec Barossa Valley, SA	16
			2023	Boucher Shiraz Heathcote, VIC	16

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