
Market oysters gf.	6.5ea
<i>Gin & tonic granita</i>	
House-marinated olives v. gf. vgo.	9
<i>Toolunka Estate</i>	
Corn croquettes v.	18
<i>Comté</i>	
Blue swimmer crab roll	16
<i>Water chestnut, chive, aioli</i>	
Chorizo gf.	14
<i>Chimichurri</i>	
Toasted focaccia	19
<i>Con Tomate, garlic, caramelised onion, jamo, iberico</i>	
Wagyu bresaola gf.	22
<i>Whipped goat curd, candid walnut</i>	
Handmade burrata v. gf.	24
<i>Heirloom tomato, pepper jam</i>	
Salt & vinegar calamari gf.	17
<i>rocket & fennel, lemon aioli</i>	
Pork belly skewer gf.	18
<i>Ale glaze, Crackling</i>	
Grilled lamb cutlets gf.	28
<i>Mint & garlic salsa</i>	
BBQ swordfish gf.	25
<i>Romesco, lemon</i>	
Whole prawns gf.	29
<i>Anchovy butter</i>	
Broccolini v. vg. gf.	16
<i>Chilli, garlic, shallot</i>	
Roquette salad v. gf. vgo.	13
<i>Pear, balsamic, aged parmesan</i>	
French fries v. vgo.	12
<i>Confit garlic aioli</i>	
Potato wedges v. gf. vgo.	12
<i>Crème fraiche, homemade sweet chilli sauce</i>	
Homemade sourdough v. vgo.	11
<i>Evoo, balsamic</i>	
Belgium chocolate mousse gf.	15
<i>Vanilla Evoo, salt</i>	
Sticky date pudding v.	16
<i>miso butterscotch, ice cream</i>	
Cheese selection v. gfo.	14 / 36
<i>condiments, lavosh</i>	

Attria

bar x dining

@attriawine attria.com.au