



Nestled behind the 1890's neo-gothic front of the famous Rialto Towers, Alluvial pays tribute to Melbourne's rich history. Its name, "Alluvial," refers to the natural process that helped shape the Yarra River, creating fertile ground that allowed Melbourne to grow into the lively city we see today.

Drawing inspiration from the land's bounty, our Chefs craft dishes that showcase Victoria's diverse produce, sourced from local farms, vineyards, and coastal waters.

BREAKFAST

FRUITS, YOGHURT AND GRAINS

Organic Yoghurt (N, GF, V) With house-made granola and berry compote	\$13.00
Fresh Fruit Plate (GF, VG) Selection of seasonal fruit	\$22.00
Bircher Muesli (N, V) Steeped muesli, fresh berries and apple salad	\$20.00

BAKERY SELECTIONS

Toast (V) Choice of White, Wholemeal, Harvest Grain, Raisin or Sourdough Served with a selection of Beerenberg jam and cultured butter	\$12.00
Artisan Pastries (V) An assortment of croissants, Danish pastries and pain au chocolat	\$16.00

SIDES

Bacon, Chicken Chipolata, Mushroom	<i>each</i> \$5.00
Smoked Salmon	\$6.50
House-Made Baked Beans in Sugo	\$4.00
Twice-Cooked Potatoes	\$4.50
Sautéed Spinach	\$4.00
Avocado	\$6.00
Thyme Roasted Tomato	\$4.00
Toasted Sourdough	\$4.00

BREAKFAST

BREAKFAST FAVOURITES

Eggs Your Way (V) Two free-range eggs prepared to your liking, served with toasted sourdough and thyme roasted tomatoes	\$18.00
Free-Range Egg Omelette Served with bacon, cheese and tomato	\$25.00
Classic Eggs Benedict Choice of ham or salmon, perfectly paired with chive hollandaise, poached eggs, twice-cooked potatoes and English muffin	\$28.00
Smashed Avocado (V) Grilled sourdough topped with avocado, poached eggs, Persian feta, bush tomato chutney and frisée	\$27.00
Atrium Big Breakfast A selection of eggs your way, chorizo, mushrooms, bacon, thyme-roasted tomato, twice-cooked potatoes, mixed beans in sugo and toasted sourdough	\$30.00
Buttermilk Pancake Stack (N, V) Fluffy pancakes layered with berry compote, maple syrup, whipped cream and toasted almond flakes	\$22.00
Amarena Cherry French Toast (V) Brioche paired with Amarena cherry syrup and orange mascarpone cream	\$23.00

(S) Contains Shellfish (N) Contains Nuts (GF) Gluten Free (V) Vegetarian (VG) Vegan

Please inform us of any allergies or dietary requirements. We will make every effort to accommodate your request.
A surcharge of 10% applies to all menu items on Sundays and 15% on public holidays. All prices are in Australian dollars and include GST.

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LUNCH

SNACKS

Focaccia With anchovy and salsa verde	\$6.50
Mount Zero Olives (GF, VG) Marinated in chilli, garlic and rosemary	\$16.00
Freshly Shucked Oysters (S, GF) Accompanied with finger lime mignonette and lemon	Single \$7.00 Half Dozen \$42.00 Dozen \$84.00

SALADS, SANDWICHES & BURGERS

Classic Caesar Salad Baby cos, poached egg, pancetta, anchovy and Grana Padano Add grilled chicken tenderloin	\$26.00 \$5.00
Quinoa and Edamame Salad (N, GF, V) Kale, feta, dried cranberries, sunflower seeds and house dressing	\$24.00
Bluestone Club Sandwich Chicken, bacon, Swiss cheese, cos lettuce , tomato, and egg served with fries and truffle mayonnaise	\$31.00
Rialto Wagyu Beef Burger Pancetta, cheese, cos lettuce, bush tomato chutney and house-made burger sauce served with fries	\$34.00

ENTRÉES

Classic Soup à l'oignon With melted gruyère and seeded baguette	\$26.00
Berkshire Pork Belly (GF) Served with cauliflower, Earl Grey-infused prunes and apple & mustard jus	\$27.00
Port Arlington Bay Mussels (S) With white wine, cherry tomatoes and crusty baguette	\$26.00
Beetroot Carpaccio (N, GF, V) With goat's curd, hazelnut and lime & balsamic dressing	\$23.00

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LUNCH

MAINS

Parwan Valley Striploin (GF) With watercress, roasted tomato, confit garlic and red wine jus	\$59.00
Barramundi (GF) With clams, buttered leek, fish roe and beurre blanc	\$52.00
Handmade Pappardelle With slow braised beef cheek, forest mushroom and Grana Padano	\$39.00
Tomato Risotto (N, GF, V) With stracciatella, herb salsa and pistachio	\$33.00

SIDES

Fries Served with truffle mayonnaise	\$12.00
Seasonal Greens With chilli and preserved lemon	\$14.00
Romaine Salad With radish, cucumber and house dressing	\$12.00

DESSERTS

Banoffee Pie With fresh banana, mascarpone and condensed milk caramel	\$22.00
Classic Crème Brûlée with Italian biscotti	\$22.00
Warm Chocolate Fondant (N) With candied walnuts and vanilla gelato	\$25.00
Cheese Plate With South Cape brie, Gippsland blue cheese, Australian cheddar, quince paste, muscatels and assorted crackers	\$31.00
Affogato Vanilla ice cream and freshly brewed coffee Add coffee liquor	\$12.00 \$12.00

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DINNER

SNACKS

Focaccia With anchovy and salsa verde	\$6.50
Mount Zero Olives (GF, VG) Marinated in chilli, garlic and rosemary	\$16.00
Freshly Shucked Oysters (S, GF) With finger lime mignonette and lemon	<i>Single</i> \$7.00 <i>Half Dozen</i> \$42.00 <i>Dozen</i> \$84.00
Warm Smoked Ham Hock Terrine With sauce gribiche and pecorino romano	\$7.00

ENTRÉES

Classic Soup À L'Oignon With melted gruyère and seeded baguette	\$26.00
Berkshire Pork Belly (GF) With cauliflower, Earl Grey-infused prunes and apple & mustard jus	\$27.00
Alluvial Sandcrab Dumplings (S, N) With soft-shell crab, chilli, lime and coconut sauce	\$31.00
Port Arlington Bay Mussels (S) With white wine, cherry tomatoes and crusty baguette	\$26.00
Beetroot Carpaccio (N, GF, V) With goat's curd, hazelnut and lime & balsamic dressing	\$23.00

MAINS

Barramundi (GF) With clams, buttered leek, fish roe and beurre blanc	\$52.00
Mount Leura Lamb Backstrap With warm Israel couscous salad, smoked baba ghanoush and pomegranate jus	\$49.00
Prosciutto Wrapped Spatchcock (N, GF) With pickled onion, buttered peas and romesco	\$46.00
Handmade Pappardelle With slow braised beef cheek, forest mushroom and Grana Padano	\$39.00
Tomato Risotto (N, GF, V) With stracciatella, herb salsa and pistachio	\$33.00

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DINNER

GRILLS

Eye Fillet (200g) Grass-fed from Parwan Valley, Victoria	\$64.00
Scotch Fillet (300g) Grass-fed from Gippsland, Victoria	\$75.00
Striploin (250g) Grass-fed from Parwan Valley, Victoria	\$59.00
Served with watercress, roasted tomato, confit garlic and your choice of sauce: red wine jus, salsa verde, béarnaise, assorted mustard	

SIDES

Fries Served with truffle mayonnaise	\$12.00
Duck Fat Roasted Potato With rosemary and crème fraîche	\$14.00
Whipped Potatoes with cream and butter	\$14.00
Seasonal Greens With chilli and preserved lemon	\$14.00
Roasted Heirloom Carrot (N) With honey, goat's curd and hazelnut	\$14.00
Romaine Salad Served with radish, cucumber and house dressing	\$12.00

DESSERTS

Banoffee Pie With fresh banana, mascarpone and condensed milk caramel	\$22.00
Classic Crème Brûlée with Italian Biscotti	\$22.00
Warm Chocolate Fondant (N) With candied walnuts and vanilla gelato	\$25.00
Cheese Plate South Cape brie, Gippsland blue cheese, Australian cheddar, quince paste, muscatels and assorted crackers	\$31.00
Affogato Vanilla ice cream and freshly brewed coffee	\$12.00
<i>Add coffee liquor</i>	\$12.00

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DINNER

2 COURSE \$89 PER PERSON
[INCLUDES A GLASS OF WINE OR CHAMPAGNE]

3 COURSE \$119 PER PERSON
[INCLUDES A GLASS OF WINE, CHAMPAGNE OR A COCKTAIL]

ENTRÉES

- Classic Soup À L'Oignon

With melted gruyère and seeded baguette
- Berkshire Pork Belly (GF)

Served with cauliflower, Earl Grey-infused prunes and apple & mustard jus
- Port Arlington Bay Mussels (S)

With white wine, cherry tomatoes and crusty baguette
- Beetroot Carpaccio (N, GF, V)

With goat's curd, toasted hazelnuts and lime & balsamic dressing

MAINS

- Barramundi (GF)

Served with clams, buttered leek, fish roe and beurre blanc
- Prosciutto Wrapped Spatchcock (N, GF)

With pickled onion, buttered peas and romesco
- Handmade Pappardelle

With slow braised beef cheek, forest mushroom and Grana Padano
- Tomato Risotto (N, GF, V)

With stracciatella, herb salsa and pistachio

DESSERTS

- Banoffee Pie

With fresh banana, mascarpone and condensed milk caramel
- Classic Crème Brûlée with Italian Biscotti
- Warm Chocolate Fondant (N)

With candied walnuts and vanilla gelato

VEGETARIAN

[VEGAN OPTION AVAILABLE UPON REQUEST]

- Mount Zero Olives (GF, VG)

Marinated in chilli, garlic and rosemary

\$16.00
- Focaccia with Semi-Dried Cherry Tomato and Salsa Verde

\$6.50
- Beetroot Carpaccio (N, GF, V)

With goat's curd, hazelnuts and lime & balsamic dressing

\$23.00
- Quinoa and Edamame Salad (N, V)

With kale, feta, dried cranberries, sunflower seeds and house dressing

\$24.00
- Zucchini Flower Filled with Ricotta and Pecorino Romano

With cauliflower and Earl Grey-infused prunes

\$24.00
- Grilled Eggplant

With tomato sugo, spiced cous cous salad and crispy kale

\$30.00
- Tomato Risotto (N, GF)

With stracciatella, herb salsa and pistachio

\$33.00

KIDS

- Roasted Tomato Soup with Crème Fraîche and Crouton (V)

\$15.00
- Spaghetti with Beef Bolognese and Grana Padano

\$18.00
- Mini Beef Burger with Mixed Salad, Fries and Tomato Sauce

\$17.00
- Grilled Chicken Tender with Mixed Salad, Fries and Tomato Sauce

\$16.00
- Grilled Steak with Potato Mash and Broccolini (GF)

\$29.00
- Grilled Salmon with Potato Mash and Broccolini (GF)

\$27.00
- Creamy Potato Mash (GF)

\$14.00
- Fries with Tomato Sauce (GF)

\$12.00
- Gelato (Vanilla Bean, Strawberry, Chocolate)

Per Scoop

\$7.00
- Seasonal Sliced Fruit (GF, VG)

\$22.00

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