BREAKFAST

FRUITS, YOGHURT AND GRAINS

Organic Yoghurt (V) | 14.50
A blend of natural yoghurt, house-made granola and berry compote

Fresh Fruit Plate (GF, VG) | 23.50
An elegant array of seasonal fruit

Bircher Muesli (V) | 22
A nourishing creation of steeped muesli, fresh berries and apple salad

BAKERY SELECTIONS

Toast (V) | 13
Choice of White, Wholemeal, Harvest Grain, Raisin or Sourdough
Served with a selection of Beerenberg jam and cultured butter

Artisan Pastries (V) | 16
An assortment of croissants, Danish pastries and pain au chocolate

SIDES

Bacon | 6.50

Chicken Chipolata | 6.50

Mushroom | 6.50

Smoked Salmon | 8

House-Made Baked Beans in Sugo | 5.50

Twice-Cooked Potatoes | 6

Sautéed Spinach | 5.50

Avocado | 7.50

Thyme-Roasted Tomato | 5.50

Toasted Sourdough | 4

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BREAKFAST

BREAKFAST FAVOURITES

Eggs Your Way (V) | 19.50
Two free-range eggs prepared to your liking, served with toasted sourdough and thyme-roasted tomatoes

Free-Range Egg Omelette | 27.50
A classic combination of diced bacon, cheese and tomato

Classic Eggs Benedict | 29.50
Choice of ham or salmon, perfectly paired with chive hollandaise, poached eggs, twice-cooked potatoes and English muffin

Smashed Avocado (V) | 29.50
Grilled sourdough topped with avocado, poached eggs, Persian feta, bush tomato chutney and frisée

Atrium Big Breakfast | 33
A selection of eggs your way, chorizo, mushrooms, bacon, thyme-roasted tomato, twice-cooked potatoes, mixed beans in sugo and toasted sourdough

Buttermilk Pancake Stack (V) | 24
Fluffy pancakes layered with berry compote, maple syrup, whipped cream and toasted almond flakes

Amarena Cherry French Toast (V) | 25
Brioche paired with Amarena cherry syrup and orange mascarpone cream

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LUNCH

ENTRÉE

Classic Soup a L'Oignon | 28
With melted gruyere and seeded baguette

Berkshire Pork Belly (GF) | 28.50
With celeriac puree, kohl rabi and fennel salad

Alluvial Sandcrab Dumplings | 33
With soft shell crab and chilli, lime & coconut sauce

Beetroot Carpaccio (GF, V) | 24.50
With goats curd, macadamia and lime & balsamic dressing

MAINS

Classic Caesar Salad | 27.50
With baby cos, poached egg, pancetta, anchovy and grana Padano
Add grilled chicken tenderloin | 6.50

Quinoa and Edamame Salad (GF, V) | 25.50
With kale, feta, dried cranberries, sunflower seeds and house dressing

Bluestone Club Sandwich | 33
With chicken, bacon, swiss cheese, cos lettuce, tomato, egg and truffle mayonnaise

Rialto Wagyu Beef Burger | 36
With pancetta, cheese, cos lettuce, bush tomato chutney and housemade burger sauce

Parwan Valley Striploin Fillet (GF) | 60
With watercress, roasted tomato, confit garlic and red wine jus

Wyndham Barramundi (GF) | 53.50
With cherry tomato, grapefruit, artichoke & capers

Handmade Pappardelle | 39
With slow braised beef cheek, forest mushroom and grana Padano

Pumpkin Risotto (GF, V) | 34.50
With whipped ricotta, pepitas and sage

SIDES

Fries | 14.50
With truffle mayonnaise

Duck Fat Roasted Potatoes | 15.50
With rosemary and crème fraiche

Seasonal Greens | 15
With chilli and preserved lemon

Garden Salad | 13.50
With cherry tomato, cucumber and house dressing

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DINNER

ENTRÉE

Classic Soup a L'Oignon | 28
With melted gruyere and seeded baguette
Robert Oatley Pinot Noir (2022): Light red with bright cherry notes that complement the sweetness of caramelised onions | 18

Berkshire Pork Belly (GF) | 28.50
With celeriac puree, kohl rabi and fennel salad
Two Hands Brave Faces GSM (2023): Rich red with spice and dark fruit that balances the pork's richness | 22

Alluvial Sandcrab Dumplings | 33
With soft shell crab and chilli, lime & coconut sauce
Frogmore Creek Riesling (2023): Crisp acidity and citrus notes highlight the sweetness of the crab | 18

Salmon Mi Cuit (GF) | 31.50
With horseradish crème, lemon gel and palm heart
Chapel Hill Chardonnay: Creamy texture with stone fruit that matches the richness of the salmon | 18

Braised Leek (GF, V) | 24.50
With fennel jam, hazelnut and tomato consommé
The Lane Pinot Grigio: Fresh pear and citrus notes complement the delicate sweetness of leek | 18

Beetroot Carpaccio (GF, V) | 24.50
With goats curd, macadamia and lime & balsamic dressing
Romeau d'or Rosé: Bright red berry and floral notes enhance the earthy beetroot flavours | 20

MAINS

Wyndham Barramundi (GF) | 53.50
With cherry tomato, grapefruit, artichoke & capers
Chapel Hill Chardonnay: Balanced acidity and subtle oak complement the buttery fish texture | 18

Confit Duck Leg | 43.50
With eggplant & miso puree, asparagus and mustard fruit
Robert Oatley Pinot Noir (2022): Silky texture with red fruit that lifts the richness of duck | 18

Chicken & Tarragon Ballotine (GF) | 54.50
With crispy polenta, chanterelle, cotechino and herb veloute
The Lane Pinot Grigio (NV): Crisp and refreshing, complementing the delicate herb flavours | 18

Harissa Cauliflower (GF, V) | 36
With raisins, pine nuts, lemon myrtle labneh and brown butter sauce
Romeau d'or Rosé: Fresh acidity and berry notes soften the spice of harissa | 20

Handmade Pappardelle | 39
With slow braised beef cheek, forest mushroom and grana Padano
Oakridge Pinot Meunier (2024): Light-bodied red with soft fruit that complements pasta richness | 20

Pumpkin Risotto (GF, V) | 34.50
With whipped ricotta, pepitas and sage
Chapel Hill Chardonnay: Creamy texture and subtle oak match the richness of risotto | 18

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DINNER

GRILLS

Served with roasted tomato, confit garlic and your choice of sauce:
Red wine jus/salsa verde/mushroom sauce/peppercorn sauce/assorted mustard

Eye Fillet 200g | 65
Parwan Valley, Victoria
Mitolo Malbec (2021): Full-bodied with dark fruit and soft tannins ideal for tender beef | 18

Scotch Fillet 300g | 75
Gippsland, Victoria
Four in Hand Shiraz (2024): Bold blackberry and spice complement the richness of marbled steak | 19

Striploin 250g | 60
Parwan Valley, Victoria
Two Hands Brave Faces GSM (2023): Structured tannins and ripe fruit balance the grilled beef flavours | 22

Lamb Rack 300g | 75
Mt Leura, Victoria

SIDES

Toasted Focaccia | 10.50
With extra virgin olive oil and aged balsamic

Fries | 14.50
With truffle mayonnaise

Duck Fat Roasted Potatoes | 15
With rosemary and crème fraiche

Whipped Potatoes | 15
With cream and butter

Seasonal Greens | 15
With chilli and preserved lemon

Roasted Pumpkin | 15
With sage, whipped ricotta and pine nuts

Garden Salad | 13.50
With cherry tomato, cucumber and house dressing

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DESSERT

Roasted Rhubarb Panna Cotta | 26
With berry jam and orange

Classic Crème Brulee | 26
With Italian biscotti

New York Cheesecake | 26.50
With homemade fig jam and crème fraiche

Warm Chocolate Fondant | 26.50
With candied walnuts and vanilla gelato

Affogato | 13.50
With vanilla ice cream and fresh brewed coffee
Add coffee liquor | 12

CHEESE

One Cheese 19.50 | Two Cheese 28.50 | Three Cheese 37.50
Served with quince paste, muscatel and assorted cracker

Brie | Shepherds Whey Farmhouse Semi-Hard
Gippsland, Victoria
A semi-hard farmhouse cheese made in a style not dissimilar to a Tomme de Savoie. It is smear-ripened with a rich blend of cultures that develop beautiful notes of caramel and butteryness throughout the cheese and a delicious meatiness as it ages.

Blue | Long Paddock Bluestone
Castlemaine, Victoria
Creamy/buttery flavour with some fruitiness and a little saltiness. Flavour and texture developed to be similar to Stilton and fourme d'Ambert.

Cheddar | Bay of Fires Clothbound Cheddar
Tasmania
Cows are milked twice-daily, morning and afternoon. Rubbed in lard and matured on pine boards for anywhere between 12 months to 2 years before being wrapped in cloth, giving an authentic farmhouse style.
Sharp, grassy and rounded flavour.

DESSERT COCKTAILS

Cellar 1891 | 26
Montenegro, Rosso Vermouth, Sherry & Angostura Bitters

The Rialto Revival | 26
Absolut Vodka, Tia Maria, Espresso Shot, Butterscotch Schnapps, Liquor 43 & Cream

Laneway Citrus | 26
Absolut Vodka, Limoncello, Liquor 43 & Lemon Cream

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SET MENU

2 courses | 89 per person
3 courses | 119 per person
(INCLUDES A GLASS OF WINE, CHAMPAGNE OR COCKTAIL)

ENTRÉE

Classic Soup a L'Oignon
With melted gruyere and seeded baguette

Berkshire Pork Belly (GF)
With celeriac puree, kohl rabi and fennel salad

Alluvial Sandcrab Dumplings
With soft shell crab and chilli, lime & coconut sauce

Beetroot Carpaccio (GF, V)
With goats curd, macadamia and lime & balsamic dressing

MAINS

Wyndham Barramundi (GF)
With cherry tomato, grapefruit, artichoke & capers

Confit Duck Leg
With eggplant & miso puree, asparagus and mustard fruit

Handmade Pappardelle
With slow braised beef cheek, forest mushroom and grana Padano

Pumpkin Risotto (GF, V)
With whipped ricotta, pepitas and sage

DESSERT

Classic Crème Brulee
With Italian biscotti

New York Cheesecake
With homemade fig jam and crème fraiche

Warm Chocolate Fondant
With candied walnuts and vanilla gelato

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EXPRESS LUNCH

59 per person

TO START

Foccacia
With anchovy and salsa verde

Quinoa & Edamame Salad (GF, V)
With kale, feta, dried cranberries, sunflower seeds and house dressing

MAIN COURSE

Wyndham Barramundi (GF)
With cherry tomato, grapefruit, artichoke & capers

Parwan Valley Striploin Fillet (GF)
With roasted tomato, confit garlic and red wine jus

Handmade Pappardelle
With slow braised beef cheek, forest mushroom and grana Padano

Pumpkin Risotto (GF, V)
With whipped ricotta, pepitas and sage

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