



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.

APERITIVO

Aperol Spritz	26
Campari Soda	26
Negroni	27
Kir Royale	27
Martini	26
Prosecco	17
Vermouth	17
Sherry	14
Limoncello Spritz	26

SNACKS

Oysters Half dozen fresh oysters, lemon mignonette - (<i>gf</i>)	30
Citrus & Fennel Marinated Olives Assorted olives, fennel, garlic, lemon - (<i>gf, vg</i>)	18
Paprika Fries Snow cheese, garlic aioli - (<i>v</i>)	14
Melbourne Charcuterie Chorizo, mortadella, smoked ham, pastrami, bocconcini, tomato, baby grissini	35
Baked Brie Oven-baked brie, native backyard honey, fresh seasonal berries, baby grissini	32

LUNCH

BITES

Korean Fried Chicken 28
Fried chicken, pickled radish, gochujang sauce

Vegan KFC 29
Fried cauliflower mix, sweet and spicy sauce - (vg)

SALADS

Cobb Salad 29
Chopped leafy greens, tomato, bacon, hard-boiled egg, avocado, chives, red wine vinaigrette - (gf)

Add
Free range chicken 6
Smoked salmon 6

Vegan Buddha Bowl 28
Avocado, black rice, Romanesco, bracken, falafel, warrigal, edamame, kimchi - (vg, gf)

Arugula Leaf Salad 28
Shaved Parmesan, sliced apple, candied walnuts, finger lime vinegar dressing - (v, gf)

Tentacle Salad 31
Octopus, sea celery, heirloom tomato, Spanish onion, feta, roasted capsicum, caper berry, zucchini, olives, rocket - (gf)

MAINS

Rialto Club 31
Grilled chicken, bacon, egg, tomato, lettuce, cheese, mayonnaise - (h)

Bluestone Beef Burger 31
Bacon, bush tomato relish, caramelised onion, hybrid greens, cheddar - (h)

Fried Crispy Chicken Burger 31
Crispy chicken, celeriac slaw, pickled daikon, coriander, American cheddar, aioli

Spaghetti Alfredo 38
Avruga caviar, bottarga, nori dust, salted roe, mini garlic bread

White Miso & Maple Glazed Roast Eggplant 36
Crushed peanuts, spring onion, coriander, sesame purée, sesame seeds - (v)

250g Grain-Fed Angus Porterhouse Steak 58
Fondant potato, baby carrot, pink pickled onion, saltbush, fermented soybean relish, muntrie jus - (gf)

Southern Pacific Salmon Fillet 54
Pickled kohlrabi, sea spray, zucchini purée, burnt spring onion, tom yum sauce - (gf)

SIDES

Paprika fries (gf) 12

Arugula leaf salad with Parmesan & apple 14

Olives (gf) 12

Dishes can be adjusted to suit dietary needs. Gluten free options are available upon request.

gf - gluten free | v - vegetarian | vg - vegan | h - halal option available

A surcharge of 10% on all menu items is applicable on Sundays and 15% on public holidays. All prices are in Australian dollars and are inclusive of GST. Consumer advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, mollusca, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

SET DINNER MENU

ENTRÉE

Sea Scallop

Parsnip, seaweed, sea urchin, Parmesan, polenta foam, samphire - *(gf)*

Lemon Myrtle Lamb

Pumpkin purée, red capsicum purée, beetroot rosetta & Quantong berry jus

Heirloom Tomato Burrata

Compressed melon, basil pesto, tomato consommé - *(v)*

Soupe À L'oignon

Classic French onion soup with gruyère toast

MAIN

Pan Seared Chicken

White beans, chickpeas, cotechino, cavolo nero - *(gf)*

Charcoal Grilled Murray Cod and Courgette

Pickled kohlrabi, sea spray, zucchini purée, burnt spring onion,
kimchi foam, tom yum sauce

White Miso Maple Glazed Roasted Eggplant

Crushed peanuts, spring onion, coriander, sesame purée, sesame seeds

DESSERT

Lemon Tart

Short crust pastry case, tangy lemon custard, meringue kisses

Hazelnut Praline

Hazelnut dacquoise, crunchy praline, milk chocolate Chantilly crème - *(v)*

Rum & Raisin Chocolate Sphere

Rum & raisin ice cream, pistachio sponge, chestnut cream, dulce de leche,
chocolate soil

Native Honey Infused Baked Brie

Oven-baked brie, backyard honey, fresh seasonal berries, baby grissini - *(v)*

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DINNER

ENTRÉE

Creswick Lamb Pumpkin purée, red capsicum purée, beetroot rosette, myrtle dust, quandong berry jus	29
Sea Scallop Parsnip, seaweed, sea urchin & Parmesan, polenta foam, samphire - (gf)	28
Heirloom Tomato Burrata Compressed melon, basil pesto, tomato consommé - (v)	28
Soupe À Loignon Classic French onion soup with gruyère toast	24
Grilled Skull Island Prawns Sauce vierge, burnt lime, sea herbs - (gf)	30

MAIN

Pan Seared Chicken White beans, chickpeas, cotechino, cavolo nero - (gf)	39
White Miso Maple Glazed Roasted Eggplant Crushed peanuts, spring onion, coriander, sesame purée, sesame seeds	32
Charcoal Grilled Murray Cod and Courgette Pickled kohlrabi, sea spray, zucchini purée, burnt spring onion, kimchi foam, tom yum sauce	54
Celeriac Risotto Mernda farmed Enoki mushroom, sage, capers, hazelnuts, chestnuts, pomme soufflé, lemon, shaved Grana Padano - (gf, v)	38
Confit Duck Leg Braised puy lentil, celeriac puree, hazelnut, cherry reduction - (gf)	44

HIBACHI GRILL

200g Black Angus Beef Tenderloin	66
250g Grain-Fed Angus Porterhouse Steak	58
400g Angus Rib-Eye Scotch Fillet	92

Served with

Watercress, roasted cherry tomato on the vine,
confit garlic, muntrie jus

SIDES

Split beef bone with grilled truffled marrow - (gf)	16
Arugula leaf salad with Parmesan & apple	14
Paprika fries	12
Potato mash	12
Roasted zucchini	12

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DESSERT

Lemon Tart	26
Shortcrust pastry case, tangy lemon custard, meringue kisses	
Hazelnut Praline	26
Hazelnut dacquoise, crunchy praline, milk chocolate Chantilly crème - (v)	
Rum & Raisin Chocolate Sphere	26
Rum & raisin ice cream, pistachio sponge, chestnut cream, dulce de leche, chocolate soil	
Native Honey Infused Baked Brie	32
Oven-baked brie, backyard honey, fresh seasonal berries, baby grissini - (v)	

DIGESTIF

Limoncello	11
Campari	14
Sambuca	14
Martel VSOP Cognac	20
Armagnac 1985	20
St Agnes Brandy	18
Galway Pipe	14