

Alluvial

BREAKFAST

Weekdays 6:30am to 10:30am

Weekends 7:00am to 11:00am

Fruit Plate Seasonal fresh fruit	\$20
Breakfast Brioche Egg over easy, bacon, sausage, roasted red pepper and feta cheese	\$29
Spinach & Egg Burrito (V) Caramelised onion, rocket, Roma tomato, cheddar, wrapped in a tortilla	\$29
Salmon & Avocado Tartine Persian feta, poached eggs and a side of hollandaise, served on sourdough	\$31
Buttermilk Pancake Stack (V) Berry compote, maple syrup, whipped cream and toasted almond flakes	\$20
Banana & Berry Oatmeal (VG) Honey, crushed hazelnuts and almond milk	\$20
3 Egg Omelette (V) Roma tomato, red pepper, Spanish onion and cheddar	\$22
The Rialto Big Breakfast ½ inch thick cut bacon, scrambled eggs, bean puree, avocado, cherry tomato, herb salad and hollandaise	\$35

V = Vegetarian

VG = Vegan

For additional dietary requirements, please ask
and we can assist with alternate options



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.



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IN ROOM DINING - LUNCH AND DINNER MENU

All-day dining available from (12:00 PM – 11:00 PM)

To order please dial (9)

SOUPS

- Mushroom Soup (GFO)(H)(V)** \$24
Herb crouton and white truffle oil
- Kimchi Consommé (V)** \$23
Umami and spicy broth with Siu Mai

SALADS

- Organic Quinoa (GF)(H)(V)(VGO)** \$27
Black rice, farro, kale, edamame, tomatoes medley, baby carrots, pepita seed, snow pea, tendrils, olive oil, beetroot and edible flower
- Caprese (GFO)(H)(V)** \$28
Rocket tomato, buffalo cheese, basil oil, tendrils and balsamic glaze
- Caesar Salad (GF)(H)(V)** \$27
Cos lettuce, egg sous vide, rocket, prosciutto and crouton
Add: Tofu +\$4
Free range chicken +\$4
Smoked salmon +\$4

- Mediterranean Grilled (GF)(VO)** \$31
Squid, warm zucchini, red capsicum, onion, olive, chilli, lemon cheek and green leaves

SNACKS

- Paprika Fries (GFO)(H)(V)** \$14
Serve with tomato sauce
- KFC (H)** \$28
Korean style fried chicken, sweet & spicy sauce and pickled radish
- Vegan KFC (GFO)(H)(V)(VG)** \$29
Korean fried cauliflower, Sweet and Spicy sauce

MAIN COURSE

- Indian Butter Chicken (GFO)(H)(Nuts)** \$35
Pappadam, yoghurt, coriander and rosewater berry
- Chicken Parmigiana (H)** \$37
Crumbed chicken, prosciutto, Napoli sauce, mozzarella and smoky paprika fries
- Fish & Chips** \$29
Beer battered market fish, crushed green peas, creamy tartare with crispy chips
- Sirloin Steak (GF)** \$50
200gm striploin, celeriac remoulade, roasted vegetable and red wine jus
- 46°C Sous Vide Salmon (GF)** \$46
Salmon, potato and pumpkin gratin, stir-fried vegetables with saffron vin blanc

SIDES FOR MAIN (H)(V)

- Sautéed zucchini (GF) \$11
Grilled asparagus (GF)(VG) \$15
Truffled mash potato (GF) \$11
Steamed rice (GF)(VG) \$11
Roasted Barton carrots (GF)(VG) \$11
Pumpkin & potato gratin \$11
Garden salad (GF)(VG) \$11

ALL DAY BREAKFAST

- Salmon & Avocado Tartine (GFO)(H)(V)** \$31
Persian feta, poached eggs and a side of hollandaise, served on sourdough

SANDWICHES AND BURGERS

- Ham & Cheese Toastie (GFO)** \$20
Thin sliced Virginia ham, mozzarella and cheddar cheese on sourdough bread
- The Rialto Club (GFO)(H)** \$31
Grilled chicken, bacon, egg, tomato, lettuce, cheese and mayonnaise
- Bluestone Beef Burger (H)(GFO)** \$31
Bacon, tomato, relish, caramelized onion, hybrid greens and liquid cheddar
- Korean Chicken Burger (H)** \$32
Crispy chicken, celeriac slaw, pickled vegetable, coriander, American cheddar and garlic aioli

PASTAS & PIZZAS

- Mushroom Ravioli (H)(V)** \$35
Filled mushroom ravioli with truffle fungi spinach and cauliflower sauce
- Kimchi and Bacon Pilaf** \$31
Sautéed kimchi, bacon, mung bean, spring onion and cream sauce
- Peri - Peri Chicken Pizza (H)** \$33
Roasted red peppers, spring onion, confit garlic and mozzarella
- Traditional Margherita Pizza (H)(V)** \$31
Bocconcini, mozzarella, tomato and basil

DESSERT

- Chocolate Coconut Pebble (VG)** \$27
Raspberry gel centre, strawberry sorbet, mango coulis and wicked chocolate fudge
- Zesty Lemon Meringue (V)** \$24
Biscotti and pistachio crumble with raspberry coulis
- Boutique Mini Dessert** \$29
Chef's selection of trio petit four with a choice of ice cream
- The Frozen Trio (V)(VGO)** \$22
Strawberry sorbet, Boysenberry dream, French Vanilla
- Fresh Seasonal Fruit Platter** \$20
Watermelon, rockmelon, honeydew, grape, pineapple

VICTORIAN CHEESE PLATE (50G)

- 1 Cheese** \$18
- 2 Cheeses** \$27
- 3 Cheeses** \$40
Brie, blue and cheddar
- All cheese is with quince paste, lavosh dried fruits and grissini stick

(V) Vegetarian - (VG) Vegan - (GF) Gluten-Free - (H) Halal - (O) Option.
Please let us know if you have any allergies or dietary requirements

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IN ROOM DINING DRINKS MENU

CHAMPAGNE AND SPARKLING WINE

GLS/BTL

Morgan's Bay	NV	Morgan's Bay, VIC	\$15/\$60
Chandon Brut	NV	Yarra Valley, VIC	\$22/\$103
G.H Mumm Grand Cordon Brut	NV	Reims, France	\$38/\$217

WHITE

The Yard Riversdale Riesling	2022	Western Australia	\$19/\$85
Penfolds Chardonnay Rawsons Ret.	2022	Adelaide, SA	\$17/\$65
Cape Mentelle Sauvignon Blanc	2022	Margaret River, WA	\$24/\$95

RED

Seppelt Chalambar Shiraz	2017	Grampians Heathcote, VIC	\$19/\$85
Wicks Estate Pinot Noir	2021	Barossa Valley, SA	\$19/\$85
Yalumba Cab/Shiraz	2022	Barossa Valley, SA	\$20/\$90

ROSÉ

Spinifex	2021	Barossa Valley, SA	\$17/\$79
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An extensive wine list from Bluestone Bar is available upon request.

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COCKTAILS

Happy Hour Espresso Martini	\$28
Happy Hour Tommy's Margarita	\$28
Happy Hour Improve Cosmo	\$28
Happy Hour Whiskey Old Fashion	\$28

MINIATURE SPIRITS (50ML BOTTLES)

Gordon's Gin	\$16
Smirnoff Vodka	\$16
Bundaberg Rum	\$16
Johnnie Walker Red Label Scotch	\$16
St Agnes VS	\$17

MIXERS (Served along with your spirit order) \$4.50
Pepsi, Pepsi Max, soda water, lemonade, ginger ale,
tonic water or a chilled juice of your choice.

BEERS

INTERNATIONAL

Corona	Mexico	\$12
Heineken	Netherlands	\$12

LOCAL

James Squire 150 Lashes Pale Ale	Sydney, NSW	\$11
Hatlifter Stout	Gippsland, VIC	\$12

LIGHT/NON ALCOHOLIC

Heineken 3	Netherlands	\$10
Heineken 0	Netherlands	\$10

CIDER

Little Creatures Pipsqueak Cider	Geelong, VIC	\$13
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WATER

Apani Sparkling 500ml	\$10
Apani Sparkling 750ml	\$15
Apani Still 500ml	\$10
Apani Still 750ml	\$15

SOFT DRINKS

Pepsi	
Pepsi Max	\$7.5
Schwepps Lemonade	\$7.5
Schwepps Soda	\$7.5
Schwepps Ginger Ale	\$7.5
Fever Tree Tonic	\$7.5

NOAH'S CHILLED JUICE

Carrot, Apple And Ginger	\$11
Valencia Orange	\$11
Crushed Apple	\$11
Apple, Beetroot, Orange, Carrot And Ginger	\$11
Coconut and Nectarine	\$11

TEA SELECTION

English Breakfast	\$6.50
Green Tea	\$6.50
Chamomile	\$6.50
Earl Grey	\$6.50
Lemon and Ginger	\$6.50
Peppermint	\$6.50
Darjeeling	\$6.50

COFFEE SELECTION

Long Black	\$5.50
Short Black	\$5.50
Long Macchiato	\$5.50
Café Latte	\$6.80
Flat White	\$6.80
Chai Latte	\$6.80
Hot Chocolate	\$6.80
Mocha	\$6.80

Served with full cream, skim, soy, almond, lactose-free or oat milk.

LATE NIGHT MENU

Weekdays 11:00pm to 6:00am

Fruit Plate (V) Seasonal fresh fruit	\$20
Buttermilk Pancake Stack (V) Berry compote, maple syrup, whipped cream and toasted almond flakes	\$20
Toast with Spreads (V) Vegemite, strawberry jam and peanut butter	\$18
Peri Peri Chicken Roasted red peppers, spring onion, garlic paste and mozzarella	\$33
Margherita Pizza Tomato, basil and mozzarella	\$31
Dip Board (V) Smoked eggplant, tzatziki, hummus and warm pitta bread	\$20
Chef's Selection of Cheese Quince paste, lavosh, dried fruits and grissini sticks	\$27
Ham & Cheese Toastie (GFO) Thin sliced Virginia ham, mozzarella and cheddar cheese on sourdough bread	\$20

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