



# THE ALCOTT BANQUET MENU

## TAPAS

AUSTRALIAN CITRUS MARINATED OLIVES | **vg, gf, df, nfo**

za'atar

MEZZE PLATE | **vgo, gfo, dfo, nfo**

smoked baba ghanoush, hummus dip, pickles, ham, salami, warm flatbread

## ENTREE

GRILLED HALLOUMI | **v, nf, gf**

citrus labneh spread, pomegranate reduction, drizzled honey

BURRATA CHEESE & HEIRLOOM TOMATO SALAD | **v, nf, gf**

truss heirloom tomatoes, basil leaves, honey mustard dressing

CALAMARI FRITTI | **nf**

saffron aioli, lemon

## MAINS

CAULIFLOWER STEAK | **v, nf, gfo**

rich onion chutney, sweet paprika & watercress salad

FISH OF THE DAY | **gf**

pine nuts, crispy cassava, pomegranate, tomato, cucumber, tahini maple

SLOW COOKED LAMB SHOULDER | **gf, df, nf**

baby Dutch carrots, baba ghanoush, watercress, grilled lemon, red wine jus

ROASTED BABY CARROTS | **gf, nf**

honey, pomegranate molasses

PATATAS BRAVAS | **v, nf**

twice cooked potato, aioli, spicy buffalo sauce

SPICED CUCUMBER SALAD | **vg, gf, nf**

shallots, dill, radish, citrus dressing

BROCCOLINI | **v, gf, nf**

crispy garlic & white wine butter sauce

## SOMETHING SWEET

Blueberry Crème Brûlée | **v**

blueberry compote, biscotti

**\$59/61pp Minimum 4 people**

Tapas & Mains served together.

Please let us know if you have any allergies. Whilst every effort is made, we cannot guarantee that our food will not contain traces of allergens through cross contamination.

gf= gluten free | gfo= gluten free option | df= dairy free | dfo=dairy free option  
nf= nut free | nfo=nut free option | v=vegetarian | vg=vegan | vgo= vegan option