

## SEE BOARDS FOR DAILY SPECIALS

Please take note of your table number & order at the bar

### TAPAS

'NDUJA' SPICED CHICKEN WINGS (3) <i>gf nf</i>	12
SPINACH & MANCHEGO CROQUETTES (3) <i>nf v</i>	9
MARINATED OLIVES with citrus, chilli, garlic & hazelnut dukkha <i>gf df vg</i>	8
MUSHROOM ARANCINI with black garlic aioli (3) <i>nf v</i>	9
GRILLED CHORIZO & HALOUMI SKEWERS (2) <i>gf nf</i>	10
VEAL & RICOTTA MEATBALLS Braised in tomato Sugo with freshly grated parmesan (3) <i>nf</i>	10
CONFIT SALMON RILLETTE Crostini & lemon dill crème fraiche <i>nf</i>	10
FRIED CAULIFLOWER with smoked paprika, red balsamic, smoked eggplant, rocket & red onion <i>nf v</i>	15
DIPS & WARM CHARGRILLED TURKISH BREAD Roast capsicum & walnut, Middle Eastern hummus & balsamic beetroot <i>df v</i>	15
GRILLED FLAT BREAD with tomato, bocconcini & basil salsa <i>nf v</i>	15



### SHARE BOARDS

RARE GRILLED & SLICED BAVETTE Straw potatoes & salsa verde <i>gf df nf</i>	29
SPINACH & GORGONZOLA PUFF PASTRY PISSALADIERE Topped with pancetta, rocket & parmesan	26
VEGETARIAN MEZZE PLATTER Bocconcini & parmesan, grilled rye & grissini, caperberries, scorched pickled onions, broad beans, red sauerkraut, grilled capsicum & eggplant <i>v</i>	27
CHARCUTERIE BOARD Jamon, chorizo semi cruda salami, chicken liver parfait, pickles, quince, grilled rye & grissini <i>nf</i>	28

### LOOKING TO HOST AN EVENT?

Contact our events team at [events@thealcott.com.au](mailto:events@thealcott.com.au)



### MAINS

ALCOTT BEEF BURGER & FRIES Double beef patty, cheese, bacon jam, pickle & tomato	16/22
GRILLED CHICKEN BURGER & FRIES Grilled chicken, tomato, avocado, cheese, smoked paprika aioli & jalapenos ( <i>gluten free bun - add \$2</i> )	22
SICILIAN CAPONATA Oven baked seasonal vegetables with eggplant, tomato & pine nuts <i>gf df vg</i>	22
RICOTTA GNUDI Kale, swiss brown mushrooms, peas, asparagus & roast garlic <i>nf v</i>	26
ROASTED QLD PUMPKIN Chermoula marinade, chickpeas, almonds, pepitas, currants & sesame yoghurt <i>gf v</i>	24
RANGERS VALLEY BLACK ANGUS RUMP 250g, mushroom crumb, horseradish cream, roasted vegetables & kipfler potatoes <i>gf</i>	33
BRAISED VEAL OSSO BUCCO Mashed potato & parsley gremolata <i>gf nf</i>	30
PANCETTA WRAPPED PORK TENDERLOIN Morcilla, smoked carrot puree, potato gratin & sprouts <i>gf nf</i>	28
CRISPY SKINNED BARRAMUNDI Haricot bean & chorizo cassoulet, S.A mussels, almond & romesco sauce <i>gf df</i>	32
SEARED TASMANIAN SALMON Tomato, olives, rosemary & kipfler salsa <i>gf df nf</i>	27
GRILLED LA IONICA CHICKEN Pickled mushrooms, straw potatoes, caramelised onion & toasted chestnuts <i>gf</i>	27



### SIDES

CRISPY CHIPS Tomato salt & aioli <i>gf df nf v</i>	5
MASHED POTATO <i>gf nf v</i>	5
THYME & HONEY ROASTED CARROTS <i>gf nf v</i>	5
ROASTED QLD PUMPKIN Sesame yoghurt <i>gf v</i>	5
STEAMED GREENS Chardonnay & lemon dressing <i>gf nf v</i>	5
COS SALAD Parmesan, anchovy dressing, lemon thyme & garlic crumb <i>nf</i>	6
FATTOUSH SALAD <i>df nf v</i>	6

### SALADS

HOT SMOKED SALMON Baby cos, pickled radicchio, roasted baby beets & Persian fetta <i>gf nf</i>	22
WARM POACHED CHICKEN Wilted kale, chilli, fregola & salsa verde <i>df nf</i>	19
FATTOUSH SALAD Cucumber, tomato, radish, roasted sourdough, sumac spiced onions & citrus & mint dressing <i>df nf v</i>	14
COS SALAD Parmesan, anchovy dressing, lemon thyme & garlic crumb <i>nf</i>	12
Extras <i>Grilled flat bread, bacon, Serrano jamon, bocconcini, hot smoked salmon, poached chicken, avocado, Persian fetta</i>	5.5



### KIDS

<i>Served with sauce, salad, fries &amp; fresh watermelon</i>	All 10
CRISPY MAC N' CHEESE <i>nf v</i>	
MINI PIZZA Ham & pineapple <i>nf</i>	
BEEF BURGER with cheese & tomato <i>nf</i>	
TEMPURA BARRAMUNDI <i>df nf</i>	
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VANILLA ICE CREAM Ice magic	3



### DESSERT

PEANUTELLA Belgian waffle, peanut butterscotch, chocolate gelato, nutella ganache & berries <i>v</i>	12
CHOCOLATE DELICE Salted banana caramel & coffee gelato <i>nf v</i>	12
VANILLA SPICED PANNA COTTA Rhubarb & ginger crumble <i>nf</i>	12
TOASTED COCONUT & CHOCOLATE TRUFFLES (3) <i>gf v</i>	8
ARTISANAL CHEESE SELECTION Selection of 3 cheeses, quince, grapes, biscuits & <i>gf</i> wafers <i>v</i>	32
Extra Biscuits/GF Wafers	5

*Please let us know if you have any allergies or  
require information on ingredients used in our dishes  
gf = gluten free / df = dairy free / nf = nut free / v = vegetarian / vg = vegan  
All credit cards incur a 1.5% surcharge / Guest Wifi available*