

SEE BOARDS FOR DAILY SPECIALS

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

TAPAS

%YDNEY ROCK OYSTERS 4.5 ea
with chardonnay vinaigrette *gf df nf*

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8dWf YWY fa_ Sfa sgYal a'hW UZ[^\i XISi Laqá` Vv~ ZSI W gf Vg]]Z v

SPINACH & MANCHEGO CROQUETTES (3) *nf v* 10

MARINATED OLIVES 8
with citrus, chilli, garlic & hazelnut dukkha *gf df vg*

MUSHROOM ARANCINI with black garlic aioli (3) *nf v* 10

SAUTEED CHORIZO, PRAWNS & SHERRY *gf nf* 16

VEAL & RICOTTA MEATBALLS 11
Braised in tomato sugo with freshly grated parmesan (3) *nf*

TEMPURA CAULIFLOWER 15
with smoked paprika, red balsamic, herb salad, red onion & smoked eggplant *nf v*

CRISPY POLENTA BITES 9
with rosemary oil, parmesan & black garlic aioli *gf nf v*

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with Yd^W XSF TdSM Za` Vd Yada` la'S` dUJ Wgf df nf v

CHILLI ROASTED PUMPKIN 17
with red onion, Yarra Valley Persian Fetta & grilled flat bread *nf v*

DIPS & WARM CHARGRILLED TURKISH BREAD 1
Chickpea hummus & hSdeesi Uarrot` pistachio` _ Sd^ SFW a'hWv

GRILLED FLAT BREAD BRUSCHETTA 1
with tomato, baked ricotta, basil & balsamic *nf v*



SHARE BOARDS

VEGETARIAN MEZZE PLATTER 29
Baked ricotta, grilled rye & grissini, confit red peppers, spiced roast pumpkin, imam bayildi, pickled chillies, marinated olives & bocconcini *nf v*

CHARCUTERIE BOARD 30
Rodríguez Salamanca salami, Norcia Finocchiona salami, Tartufo salami, Serrano jamon, caper berries, pickled chillies, quince, grilled rye & grissini *df nf*

LOOKING TO HOST AN EVENT?

Contact our events team at events@thealcott.com.au



MAINS

ALCOTT BEEF BURGER & FRIES 16/22
Angus beef patty, cheese, bacon jam, pickle & tomato

GRILLED CHICKEN BURGER & FRIES 22
Grilled chicken, tomato, red onion, avocado, cheese, smoked paprika aioli & jalapenos

MUSHROOM BURGER & FRIES 17
Panko crumbed mushroom patty, tomato, red onion, cos lettuce, cheddar cheese, pickles & black garlic aioli *v*
(gluten free bun available for all burgers - add \$2)

GRILLED 'MILLY HILL' LAMB LOIN 30
Tabbouleh, smoked eggplant moutabel, balsamic red onions & harissa dressing *nf*

ROASTED QLD PUMPKIN 24
Chermoula marinade, chickpeas, pine nuts, currants & tahini yoghurt *gf v*

BLACK ONYX RUMP (MB 3+) 250g 33
Parsley mash, roasted carrots & green peppercorn jus *gf nf*

JACK'S CREEK BLACK ANGUS FLANK 300g 34
Onion rings, parsley mash, red wine jus & Café d'Paris butter *nf*

HERB & PARMESAN GNOCCHI 26
with pickled mushrooms, kale, garlic & salsa verde *nf v*

CRISPY DUCK BREAST 40
Roast potatoes, caremalised figs & watercress *gf df nf*

HUMPTY DOO BARRAMUNDI (NT) 33
Caramelised fennel, olives, tomato, capers & saffron aioli *gf df nf*

BAKED EGGPLANT PARMIGIANA 26
with tomato sugo, Fior Di Latte mozzarella, parmesan & rocket salad *nf v*

GRILLED TASMANIAN SALMON 30
Baby spinach, Roma tomatoes, braised green lentils & smoked bacon *gf nf*

PORTUGUESE GRILLED CHICKEN 18/28
Marinated with chilli, lemon, garlic & paprika. Served with grilled flat bread *df nf*



SIDES

CRISPY CHIPS Tomato salt & aioli *gf df nf v* 5

HONEY ROASTED CARROTS *gf nf v* 5

ROASTED QLD PUMPKIN FSZ[[yoghurt *gf v* 5

STEAMED GREENS Chardonnay & lemon dressing *gf nf v* 5

FATTOUSH SALAD *df nf vg* 6

All credit cards incur a 1.5% surcharge / Guest Wifi available

SALADS

HUON HOT SMOKED SALMON (served cold) 22
Baby cos, pickled radicchio, beetroot & feta *gf nf*

WARM POACHED CHICKEN 19
Wilted kale, chilli, fregola & salsa verde *df nf*

FATTOUSH SALAD 15
Cucumber, tomato, radish, toasted bread, sumac spiced onions, citrus & mint dressing *df nf vg*

CAPRESE SALAD i [fZ 8]ad6 [>SfW h]` Vd bW
fa_ Sfa Vd a'hW` TSe[^gf nf v] 18

Extras
Grilled flat bread with ? ag` fLVa 7HAA 6

Bacon, Serrano jamon, hot smoked salmon, poached chicken, avocado, Persian Fetta, baked ricotta 4.5



KIDS

All 10

Served with sauce, salad, fries & fresh watermelon

CRISPY MAC 'N' CHEESE *nf v*

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MINI PIZZA ham & pineapple *nf*

BEEF BURGER with cheese & tomato *nf*

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VANILLA ICE CREAM with home made chocolate sauce 3



DESSERT

PEANUTELLA 12
Belgian waffle, peanut butterscotch, chocolate gelato, nutella ganache & berries *v*

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VANILLA SPICED PANNA COTTA 12
Rhubarb & ginger crumble *nf*

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TOASTED COCONUT & CHOCOLATE TRUFFLES (3) *gf v* 9

ARTISANAL CHEESE SELECTION 32
Selection of 4 cheeses, quince, grapes, biscuits & gf wafers *v*

Extra biscuits/GF wafers 5

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 / df = dairy free / nf = nut free / v = vegetarian / vg = vegan