

# SNACK MENU

SYDNEY ROCK OYSTERS with chardonnay vinaigrette <i>gf df nf</i>	4.5 ea
SHAKSHUKA Free range egg, tomato Sugo, olives chilli, feta, coriander & hazelnut dukkha <i>v</i>	14
SPINACH & MANCHEGO CROQUETTES (3) <i>nf v</i>	10
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>	10
SAUTEED CHORIZO, PRAWNS & SHERRY <i>gf nf</i>	16
VEAL & RICOTTA MEATBALLS Braised in tomato Sugo with freshly grated parmesan (3) <i>nf</i>	11
TEMPURA CAULIFLOWER with smoked paprika, red balsamic, herb salad, red onion & smoked eggplant <i>nf v</i>	15
CRISPY POLENTA BITES with rosemary oil, parmesan & black garlic aioli <i>gf nf v</i>	9
FRESH FIGS & SERRANO JAMON with grilled flat bread, honey, gorgonzola & rocket <i>gf df nf v</i>	19
CHILLI ROASTED PUMPKIN with red onion, Yarra Valley Persian fetta, & grilled flat bread <i>v nf</i>	17
DIPS & WARM CHARGRILLED TURKISH BREAD Chickpea hummus & Harissa, carrot & pistachio & marinated olives <i>v</i>	16
GRILLED FLAT BREAD BRUSCHETTA with tomato, baked ricotta, basil & balsamic <i>nf v</i>	17
ALCOTT BEEF BURGER & FRIES Angus beef patty, cheese, bacon jam, pickle & tomato	16/22
GRILLED CHICKEN BURGER & FRIES Grilled chicken, tomato avocado, cheese, smoked paprika aioli & jalapenos (gluten free bun available for all burgers - add \$2)	22
CRISPY CHIPS Tomato salt & aioli <i>gf df nf v</i>	5

## LOOKING TO HOST AN EVENT?

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

*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*

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