

**ASK OUR FRIENDLY STAFF FOR DAILY SPECIALS**  
Please take note of your table number & order at the bar



**SMALL PLATES**

- STICKY CHICKEN WINGS 15  
with chill & sesame *gf df nf*
- 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* 11
- VEAL & RICOTTA MEATBALLS 12  
Braised in tomato Sugo with freshly grated parmesan *nf*
- TEMPURA CAULIFLOWER 16  
with smoked paprika, red balsamic, herb salad, red onion & smoked eggplant *nf v*
- CHILLI ROASTED PUMPKIN 17  
with red onion, Yarra Valley Persian Fetta & grilled flat bread *nf v*
- HOME MADE TARAMASALATA 16  
with salmon caviar, mixed olives & grilled flat bread *df nf*
- SEARED SCALLOPS & SPANISH MORCILLA 25  
with lemon, thyme & Romesco sauce *gf df*
- GRILLED FLAT BREAD BRUSCHETTA 17  
with tomato, avocado, basil & balsamic *nf v*
- GRILLED LAMB KOFTAS 14  
with pine nuts & harissa yoghurt (3)
- ANTIPASTO BOARD 29  
Baked ricotta, salami & jamon, pickled chillis, slow roasted tomato, Australian olives, rocket pesto, grissini & Lavosh crackers



**SALADS**

- HUON HOT SMOKED SALMON (served cold) 22  
with baby cos, pickled radicchio, beetroot, feta & chardonnay dressing *gf nf*
- HEIRLOOM TOMATO & GOATS CHEESE SALAD 19  
with marinated peppers, green olives, mixed herbs, garlic croutons & rocket pesto *v*
- AVOCADO & CUCUMBER SALAD 17  
with shallots, quinoa, pepitas, manchego & garlic croutons *nf v*
- Extras 9  
*Grilled flat bread with Mount Zero EVOO*
- Bacon, Serrano jamon, hot smoked salmon, grilled chicken, avocado, Persian Fetta, baked ricotta* 4.5

**LOOKING TO HOST AN EVENT?**

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

**BURGERS**

- ALCOTT BEEF BURGER & FRIES 16/22  
Angus beef patty, cheese, bacon jam, pickle & tomato *nf*
- GRILLED CHICKEN BURGER & FRIES 22  
Grilled chicken, tomato, red onion, avocado, cheese, smoked paprika aioli & jalapenos *nf*
- MUSHROOM & MAC 'N' CHEESE BURGER 17  
Panko crumbed mushroom patty, crispy mac 'n' cheese bites, spicy slaw, tomato, cheddar cheese & jalapenos.  
Served with fries *v*  
*(gluten free bun available for all burgers - add \$2)*

**MAINS**

- GRILLED 'MILLY HILL' LAMB LOIN 33  
Crispy polenta, baked ricotta, marinated red peppers & rocket pesto *gf*
- ROASTED QLD PUMPKIN 25  
Chermoula marinade, chickpeas, pine nuts, currants & tahini yoghurt *gf v*
- WAGYU RUMP (MB 3+) 250g 35  
with garlic mushrooms, pea puree & red wine jus *gf nf*
- MUSHROOM & SPINACH RISOTTO 22  
with freshly grated parmesan *gf nf v*
- JACK'S CREEK BLACK ANGUS FLANK (served rare) 35  
with celeriac mash, onion rings, charred broccolini, truffle butter & red wine jus *gf nf*
- GRILLED TASMANIAN SALMON 29  
with wilted greens, pine nuts, chill & paprika butter *gf*
- LEMON & THYME CRUMBED PORK CUTLET 33  
with roast parsnip, pear salad, & mustard dressing *nf*



**THE ALCOTT SUNDAY ROAST**

- CHEF'S CHOICE OF MEAT 30  
Served with roasted root vegetables, broccolini, red cabbage, roasted pumpkin, yorkshire pudding & gravy  
*(only available on Sundays)*

*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*

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

**KIDS**

**ALL 11**

- Served with sauce, coleslaw, fries & fresh watermelon*
- CRISPY MAC 'N' CHEESE BITES *nf v*
- GRILLED CHICKEN FILLET *gf df nf*
- MINI PIZZA ham & pineapple *nf*
- BEEF BURGER with cheese & tomato *nf*
- \_\_\_\_\_
- VANILLA ICE CREAM with Ice Magic 3



**SIDES**

- CRISPY CHIPS Tomato salt & aioli *gf df nf v* 6
- ROASTED QLD PUMPKIN Tahini yoghurt *gf v* 6
- WILTED GREENS Garlic, chilli & lemon dressing *gf nf v* 6



**DESSERT**

- PEANUTELLA 12  
Belgian waffle, peanut butterscotch, chocolate gelato, nutella ganache & berries *v*
- 'FLOWER POT' TIRAMISU 12  
with chocolate and hazelnut crumb *v*
- TOASTED COCONUT & CHOCOLATE TRUFFLES (3) *gf v* 8
- ARTISANAL CHEESE SELECTION 30  
Selection of 3 cheeses, quince, grapes, biscuits & *gf wafers v*
- Extra biscuits/GF wafers 5

**YOUR SAFETY IS OUR CONCERN**

Please adhere to all social distancing measures put in place around the venue

Feel free to use any of the many sanitisation stations located in various points around the venue

This menu is disposable so feel free to crunch me up when you are finished

Thank you from the whole team in supporting us

*gf = gluten free / df = dairy free / nf = nut free / v = vegetarian / vg = vegan*