

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

SMALL PLATES

SYDNEY ROCK OYSTERS (3) with salmon tartare & Yuzu dressing <i>gf df nf</i>	19
STICKY CHICKEN WINGS with chilli & sesame <i>gf df nf</i>	15
SPINACH & MANCHEGO CROQUETTES (3) <i>nf v</i>	11
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>	12
TEMPURA CAULIFLOWER with smoked paprika, red balsamic, herb salad, red onion & smoked harissa yoghurt <i>nf v</i>	16
VEAL & RICOTTA MEATBALLS Braised in tomato Sugo with freshly grated parmesan <i>nf</i>	13
SPICY EGGPLANT MOUTABEL with pomegranate, crispy onions, coriander, chilli & grilled flat bread <i>nf v</i>	18
CITRUS CURED MAHI-MAHI with avocado, mixed herbs, finger lime, pomegranate & wild rice <i>gf df nf</i>	22
'DENI LATTERIA' BURRATA with sweet & sour tomatoes, olives, basil & grilled flat bread <i>nf v</i>	20
GRILLED CHORIZO SKEWERS (2) with chimmi churri <i>gf df nf</i>	11
GRILLED FLAT BREAD BRUSCHETTA with tomato, avocado, feta, basil & balsamic <i>nf v</i>	18
ANTIPASTO BOARD Baked ricotta, salami & jamon, pickled chillis, slow roasted tomato, Australian olives, rocket pesto, grissini & Lavosh crackers	29



SALADS

HUON HOT SMOKED SALMON (served cold) with baby cos, pickled radicchio, beetroot, feta & chardonnay dressing <i>gf nf</i>	22
HEIRLOOM TOMATO & GOATS CHEESE SALAD with marinated peppers, green olives, mixed herbs, garlic croutons & rocket pesto <i>v</i>	19
TOMATO, AVOCADO & BLACK BEAN SALAD with iceberg lettuce, parmesan & black garlic aioli <i>gf nf v</i>	11
Bacon, Serrano jamon, hot smoked salmon, grilled chicken, avocado, Persian Fetta, baked ricotta	4.5

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



BURGERS

ALCOTT BEEF BURGER & FRIES Angus beef patty, cheese, bacon jam, pickle, tomato & aioli <i>nf</i>	16/22
GRILLED CHICKEN BURGER & FRIES Grilled chicken, tomato, red onion, avocado, cheese, smoked paprika aioli <i>nf</i>	22
PANKO CRUMBED MUSHROOM BURGER Panko crumbed mushroom patty, avocado, beetroot, cheese, black garlic aioli & chilli jam. Served with fries <i>v</i>	19

(gluten free bun available for all burgers - add \$2)



MAINS

CHARGRILLED FREE RANGE CHICKEN with grilled corn kernels, green olives & harissa roast potato salad <i>gf nf</i>	33
ROASTED QLD PUMPKIN Chermoula marinade, chickpeas, pine nuts, currants & tahini yoghurt <i>gf v</i>	25
WAGYU RUMP (MB 3+) 250g with garlic mushrooms, pea puree & red wine jus <i>gf nf</i>	35
ROASTED VEGETABLE TERRINE with whipped ricotta, popped wild rice, fresh herbs & rocket pesto <i>gf v</i>	27
JACK'S CREEK BLACK ANGUS FLANK (served rare) with parsley mash, carrots, onion rings, onion jam & red wine jus <i>nf</i>	32
GRILLED TASMANIAN SALMON with wilted greens, pine nuts, chilli & paprika butter <i>gf</i>	29
WHOLE ROASTED BARRAMUNDI Served with lemon, herbs and Mediterranean salad <i>gf nf df</i>	33



THE ALCOTT SUNDAY ROAST

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

LOOKING TO HOST AN EVENT?

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

KIDS

Served with sauce, coleslaw, fries & fresh watermelon	ALL 11
CRISPY MAC 'N' CHEESE BITES <i>nf v</i>	
GRILLED CHICKEN FILLET <i>gf df nf</i>	
MINI PIZZA ham & pineapple <i>nf</i>	
BEEF BURGER with cheese & tomato <i>nf</i>	
VANILLA ICE CREAM with Ice Magic	3



SIDES

CRISPY CHIPS Tomato salt & aioli <i>gf df nf v</i>	6
ROASTED QLD PUMPKIN Tahini yoghurt <i>gf v</i>	6
WILTED GREENS Garlic, chilli & lemon dressing <i>gf v</i>	6
EXTRA FLAT BREAD Mount Zero EVOO	9



DESSERT

PEANUTELLA Belgian waffle, peanut butterscotch, chocolate gelato, nutella ganache & berries <i>v</i>	12
COCONUT & LIME SEMIFREDDO with mango, lychee & passionfruit salsa <i>gf v</i>	12
'FLOWER POT' TIRAMISU with chocolate and hazelnut crumb <i>v</i>	12
TOASTED COCONUT & CHOCOLATE TRUFFLES (3) <i>gf v</i>	8
ARTISANAL CHEESE SELECTION Selection of 3 cheeses, quince, grapes, biscuits & gf wafers <i>v</i>	30
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 it up when you are finished

Thank you from the whole team in supporting us