

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

**SMALL PLATES**

MARINATED OLIVES with citrus, chilli, garlic & hazelnut dukkha <i>gf df vg</i>	8
SPINACH & MANCHEGO CROQUETTES (3) <i>nf v</i>	12
MUSHROOM ARANCINI (3) with black garlic aioli <i>nf v</i>	12
GRILLED CORN BITES with chilli, parmesan & paprika butter <i>gf nf v</i>	7
SYDNEY ROCK OYSTERS (3) with lemon thyme & chardonnay granita <i>gf df nf</i>	15
GRILLED PIRI PIRI PRAWN SKEWERS (4) <i>gf df nf</i>	17
CHARRED FREMANTLE OCTOPUS with chorizo & romesco sauce <i>gf df</i>	22
SALMON GRAVLAX with celeriac & fennel slaw & crispy poached egg <i>nf</i>	20
L.P'S PORTENO CHORIZO CORN DOG (2) <i>nf</i>	9
VEAL & RICOTTA MEATBALLS with braised in tomato Sugo with freshly grated parmesan <i>nf</i>	12
STICKY CHICKEN WINGS with chilli & sesame <i>gf df nf</i>	12
FREE RANGE PORK & PISTACHIO TERRINE with red onion jam, cornichons & lavosh	18
TEMPURA CAULIFLOWER with smoked paprika, red balsamic, herb salad, red onion & harissa yoghurt <i>nf v</i>	16



**GRILLED FLAT BREAD** served with:

EXTRA VIRGIN OLIVE OIL	7
'DENI LATTERIA' BURRATA with capers, green olives & herb dressing <i>nf</i>	22
GARLIC & WHITE BEAN DIP with rosemary & olives <i>df nf vg</i>	15
ANTIPASTO PLATE Serrano, Sopressa salami, Guindilla chillies & 'Deni Latteria' burrata <i>nf</i>	29
FETA, TOMATO & HARISSA RELISH with lemon & chilli <i>nf</i>	19

**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 around the venue



**BURGERS**

ALCOTT BEEF BURGER & FRIES Angus beef patty, cheese, bacon jam, gherkin, tomato & aioli <i>nf</i>	17/22
GRILLED CHICKEN BURGER & FRIES Grilled chicken, tomato, red onion, avocado, cos lettuce, cheddar & smoked paprika aioli	22
PANKO CRUMBED MUSHROOM BURGER Panko crumbed mushroom patty, avocado, beetroot, cheddar, red onion, tomato & chilli jam. Served with fries <i>v</i> <i>(gluten free bun available for all burgers - add \$2)</i>	22



**MAINS**

SLOW ROASTED PORK BELLY with pancetta, morcilla, brussel sprouts, kipfler potatoes & butternut puree <i>gf df</i>	30
BEETROOT & GOATS CURD RISOTTO with asparagus & pickled beetroot <i>gf nf v</i>	22
CORAL COAST QLD BARRAMUNDI with sicilian vegetable caponata, crushed olives & pine nuts <i>df gf</i>	32
GRILLED LAMB GYROS with grilled flat bread, harissa minted yoghurt, fattoush salad & tempura cauliflower <i>nf</i>	26
RANGERS VALLEY BLACK ANGUS FLANK (MB 3+) <i>nf</i> with celeriac puree, broccolini, parmesan & crispy onions (served rare) <i>nf</i>	35
HERB & PARMESAN CRUMBED VEAL MILANESE with tomato salsa & parsley mash	32
CHERMOULA SPICED PUMPKIN with chickpeas, tomato, pine nuts & sesame yoghurt <i>gf v</i>	22
RANGERS VALLEY BLACK ANGUS RUMP (MB 3+) <i>nf</i> with caramelised mushrooms, garlic, smoked bacon, parsley mash & lemon thyme <i>gf nf</i>	35
PUFF PASTRY TART with caramelised red onion, leeks, ricotta, goat cheese & asparagus <i>nf v</i>	22

PARSLEY MASH *gf nf v* 6

**SIDES**

CRISPY CHIPS with tomato salt <i>gf df nf v</i>	6
GRILLED BROCCOLINI with chilli, parmesan & EVOO <i>gf df nf v</i>	6
PARSLEY MASH <i>gf nf v</i>	6

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

**LOOKING TO HOST AN EVENT?**  
Contact our events team at [events@thealcott.com.au](mailto:events@thealcott.com.au)

**SALADS**

HUON HOT SMOKED SALMON (served cold) with baby cos, pickled radicchio, beetroot, feta & chardonnay dressing <i>gf nf</i>	22
WARM POACHED CHICKEN with wilted kale, chilli, fregola & salsa verde <i>df nf</i>	24
FIG & GOATS CHEESE SALAD with caramelised walnuts, asparagus, avocado & pickled red onion <i>gf v</i> <i>EXTRAS: bacon, Serrano jamon, hot smoked salmon, grilled chicken, avocado, Persian fetta</i>	19 4.5

**THE ALCOTT SUNDAY ROAST**

CHEF'S CHOICE OF PREMIUM MEAT with roasted root vegetables, broccolini, red cabbage, roasted pumpkin, yorkshire pudding & gravy <i>(only available on Sundays)</i>	30
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**DESSERT**

TONKA BEAN CREME CARAMEL & RAISIN <i>gf nf</i>	11
FROZEN PEANUT BUTTER PARFAIT with dark chocolate cream, praline & mixed berries	13
SELECTION OF LOCAL ARTISAN CHEESES fruits, candied walnut, quince & lavosh - <i>gf crackers available (extra crackers \$5)</i>	30



**KIDS**

<i>Served with sauce, vegetable sticks, fries &amp; fresh watermelon</i>	ALL 11
GRILLED CHICKEN FILLET <i>gf df nf</i>	
MINI QUESADILLA with cheese, corn, onion, beans, carrot & broccolini <i>nf v</i>	
BEEF BURGER with cheese & tomato <i>nf</i>	
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VANILLA ICE CREAM with Ice Magic	3

*gf = gluten free / df = dairy free / nf = nut free / v = vegetarian / vg = vegan*  
*All credit cards incur a 1.5% surcharge / Guest Wifi available*