

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

TAPAS & SMALL PLATES

MARINATED OLIVES with citrus, chilli, garlic & hazelnut dukkha <i>gf df vg</i>	8
RODRIGUEZ CHORIZO & HALLOUMI SKEWERS <i>gf nf</i>	13
MUSHROOM, TRUFFLE & TALLEGIO ARANCINI(3) with black garlic aioli <i>nf v</i>	12
SYDNEY ROCK OYSTERS (3) with Yarra Valley caviar & fresh chives <i>gf df nf</i>	16
CRISPY LAMB & PINE NUT FILO 'CIGARS' (3) with lemon & mint yoghurt	14
STUFFED PIQUILLO PEPPERS (3) with manchego & chorizo crumb <i>nf</i>	14
VEAL & RICOTTA MEATBALLS with braised in tomato sugo & freshly grated parmesan <i>nf</i>	14
CRISPY PORK BELLY BITES with sticky chilli sauce <i>gf df nf</i>	12
TEMPURA CAULIFLOWER with smoked paprika, red balsamic, herb salad, red onion & harissa yoghurt <i>nf v</i>	16
CURED HIRAMASU KINGFISH with grapefruit, fennel, black olive relish & citrus dressing <i>gf df nf</i>	24
SMOKED SALMON & KING CRAB with avocado, fennel & apple coleslaw & wasabi mayo <i>gf df nf</i>	25
CHILLI GRILLED SQUID with pickled celery, roasted cashews, lardo & chilli oil <i>gf df</i>	24
SEARED SCALLOPS with pancetta, grilled asparagus & sauce vierge <i>gf df nf</i>	28

GRILLED FLAT BREAD served with:

CHICKPEA HUMMUS & PUMPKIN SALSA <i>df vg</i>	16
'VANILLA' BURRATA with broad beans, black olives, mint & dandelion chicory <i>nf v</i>	23
DUCK LIVER & SHERRY PARFAIT with onion marmalade & cornichons <i>nf</i>	17
CHARCUTERIE PLATE with jamon, sopressa salami, 'Vanella' burrata, caperberries & guindilla chillies <i>nf</i>	29



BURGERS & WRAPS

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 <i>nf</i>	22
PANKO CRUMBED MUSHROOM BURGER Panko crumbed mushroom patty, avocado, cos lettuce, cheddar, red onion & black garlic aioli. Served with fries <i>nf v</i> <i>(gluten free bun available for all burgers - add \$2)</i>	22
GRILLED LAMB GYROS with grilled flat bread, harissa minted yoghurt, fattoush salad & tempura cauliflower <i>nf</i>	26

MAINS

HOMEMADE RICOTTA GNOCCHI with asparagus, broad beans, oyster mushrooms & parmesan <i>nf v</i>	25
SEARED TASMANIAN SALMON with fregola, artichoke, baked ricotta, broad beans & lemon aioli <i>nf</i>	32
CHARGRILLED LILYDALE CHICKEN with cavalo nero, corn, lentils, black garlic romesco & smoked almonds <i>gf</i>	32
CLOUDY BAY CLAMS & SPICY NDUJA SPAGHETTI with white wine & garlic crumb <i>nf</i>	27
CRISPY SKIN BARRAMUNDI with kipfler potatoes, speck, peas, asparagus & jamon broth <i>gf df nf</i>	33
CHERMOULA SPICED PUMPKIN with chickpeas, tomato, pepitas & sesame yoghurt <i>gf v</i>	23

CHARGRILLED STEAKS

RANGERS VALLEY RUMP (Grain fed, 250g, MB 2+)	36
RANGERS VALLEY 'BLACK ONYX' FLANK (Grain fed, 200g, MB 3+) (served rare)	36
DRY AGED 'O'CONNOR' BLACK ANGUS SIRLOIN ON THE BONE (Pasture fed, 400g, MB 2-4)	55
<i>All steaks are served with mashed potato, carrots, eschallots, herb roasted mushrooms, garlic & herb butter & red wine jus</i>	

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

LOOKING TO HOST AN EVENT?

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

SALADS

FATTOUSH SALAD with tomato, cucumber, pomegranate, olives, radish & Persian Fetta. Served on grilled flat bread <i>nf v</i>	18
OXHEART TOMATO, GOATS CURD & FENNEL with salsa verde <i>gf nf v</i>	22
CLASSIC CEASER SALAD with avocado, jamon, anchovy dressing, parmesan & toasted sourdough crumb <i>nf</i>	22
<i>EXTRAS: bacon, serrano jamon, smoked salmon, grilled chicken, avocado, Persian fetta</i>	4.5

SIDES

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

DESSERT

VANILLA BEAN PANNA COTTA with almond biscotti, mixed berries & raspberry sorbet	14
FROZEN PEANUT BUTTER PARFAIT with dark chocolate cream, praline & mixed berries	14
TOASTED COCONUT & CHOCOLATE TRUFFLES <i>gf</i>	8
SELECTION OF LOCAL ARTISAN CHEESES fruits, candied walnut, quince & lavosh - <i>gf crackers available (extra crackers \$5)</i>	29

KIDS

<i>Served with sauce, vegetable sticks, fries & fresh watermelon</i>	ALL 11
GRILLED CHICKEN FILLET <i>gf df nf</i>	
MINI QUESADILLA with cheese & tomato <i>nf v</i>	
BEEF BURGER with cheese & tomato <i>nf</i>	
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 1.2% surcharge / Guest Wifi available

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