

**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**

BLACK ANGUS 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

*All steaks are served with mashed potato, carrots, eschallots, herb roasted mushrooms, garlic & herb butter & red wine jus*

**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](mailto: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> <i>EXTRAS: bacon, serrano jamon, smoked salmon, grilled chicken, avocado, Persian fetta</i>	22 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 &amp; 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*