

Tapas & Small Plates

Herb & Garlic Grilled Flatbread <i>v vgo nf dfo</i>	6
Australian Citrus Marinated Olives <i>vg gf df</i> hazelnut dukkah	9
Mushroom & Truffle Arancini (3) <i>v nf</i> black garlic aioli	15
Tempura Cauliflower <i>v nf dfo vgo</i> smoked paprika, harissa yoghurt & caramelised vinegar	14
Sticky Pork Bites <i>df nf</i> sesame & chilli	16
Twice-baked Gruyère & Leek Souffle <i>v nf</i>	16
Veal & Ricotta Meatballs <i>nf</i> tomato sugo & baked with provolone	17
Grilled Rodriguez Chorizo <i>nf gfo</i> confit tomato, garlic, olives & flatbread	17
Calamari Fritti <i>nf</i> za'atar & nduja aioli	18

Salads

Roast Pumpkin & Beetroot Salad <i>v gf</i> fetta, candied walnuts, za'atar & crispy chickpeas	20
Baby Cos Salad <i>v gfo dfo nfo</i> avocado, parmesan, croutons, pecan & cranberry	18
Mezze Plate <i>v gfo dfo nfo</i> tzatziki, beetroot muhammara, hummus, olives, tomato herb salsa & grilled flatbread	25

Extras

Avocado \$6	Red wine jus \$3	Grilled chicken \$6
Bacon \$6	Cheese crackers \$4	Scoop of vanilla ice cream \$1.50
Marinated fetta \$6	Gluten free crackers \$5	
Bacon jam \$2		

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 cards incur a 1.2% surcharge. 12.5% public holiday surcharge may apply.

Mains

Pan-fried Ricotta Gnocchi <i>v nf</i> confit garlic, Swiss brown mushrooms, basil & white wine	26
Baked Eggplant Parmigiana <i>v nf gfo</i> tomato, provolone, basil, burrata & Parmesan	26
Aromatic Spiced Lamb Pie puff pastry crust & roasted root vegetables	28
Prawn Spaghettoni <i>nf</i> rich tomato sugo, chilli & basil	29
Crispy Skin Pork Belly <i>gf</i> morcilla, chestnut, apple, kipfler & black cabbage	33
Pan-seared Tasmanian Salmon <i>df gfo</i> cimi di rapa, olive, lemon, chilli, fregola & pinenuts	36
Crispy Skin Barramundi <i>df nf gfo</i> roasted miso eggplant chilli caramel & steamed greens	35
Harissa Chicken <i>gfo</i> anchovy butter, onion, watercress, croutons, almond & raisin salad	28

To Share

Sherry Braised Angus Beef Cheek (500GM) <i>gf</i> parsnip mash & salsa verde	45
1.6kg Lamb Shoulder 'Shawarma' <i>gfo nf</i> sesame yoghurt, pomegranate, herb, tomato salsa & grilled flatbread	89

Steaks

All served with mashed potato, grilled carrot, caramelised red onion, parsley butter & red wine jus.

300GM Grilled Angus Flank <i>gf nf dfo</i> Mbl+3	37
250GM Grilled Wagyu Rump <i>gf nf dfo</i> Mbl+2	36

v = vegetarian | vg = vegan | gf = gluten free | df = dairy free | nf = nut free
gfo = gluten free option | dfo = dairy free option | nfo = nut free option | vgo = vegan option

Burgers

All burgers served with crispy chips | Gluten free bun \$2

Alcott Burger <i>nf gfo dfo</i> Angus beef patty, cheddar, tomato, pickle, mayo & bacon jam	20/25
Buttermilk Chicken Burger <i>nf gfo dfo</i> avocado, provolone, tomato basil salsa & aioli	25
Chickpea Falafel Burger <i>v nf gfo dfo</i> tahini sauce, red onion, tzatziki & tomato harissa jam	24

Meat of the Week

Sunday Roast roast potato, parsnip, carrot, buttered greens, yorkie pud, horseradish & gravy	33
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**only available on Sundays*

Side Dishes

Crispy Chips <i>v gf df nf</i> tomato salt	7
Smooth Buttery Mashed Potato <i>v gf nf</i>	7
Green Beans <i>v nf dfo</i> herb and garlic butter	8
Truffled Mac & Cheese <i>v nf</i> Swiss gruyère & mature cheddar	9
Roast Root Vegetables <i>v nf</i> sesame & honey yoghurt	9
Garden Salad <i>vg df nf</i> green beans, tomato, cucumber, croutons & vinaigrette	9

Please take note of your table number & order at the bar or with ClevaQ.

Dessert

- Classic Crème Caramel** *gf* 13
burnt caramel sauce & 'drunken' spiced prunes
- Rich Dark Chocolate Mousse** *v nf* 15
brownie, white chocolate caramel & malted chocolate ice cream
- Bourbon Truffle (1)** *gf* 4
homemade dark cacao & 'Makers Mark'
- Individual Cheese served with Lavosh & Quince Jam** *v nf gfo* 14
Berry Creek Oak Blue, Gippsland, VIC
Section 28 Monte Priscilla, Adelaide Hills, SA
Double Cream Brie, Adelaide Hills, SA
- Selection of Three Cheeses** *v nf gfo* 29
Lavosh & quince jam

Kids

*Kids Meals designed for 10's and under.
All meals served with vegetable sticks & watermelon.*

- Cheese Burger** *nf gfo dfo* 11
chips & tomato sauce
- Pork Sausage** *gf nf dfo* 11
mashed potato & tomato sauce
- Battered Fish & Chips** *df nf* 11
tomato sauce
- Spaghetti** *vg df nf* 11
tomato basil sauce
- Vanilla Ice Cream & Ice Magic** *gf nf* 4
3 scoops

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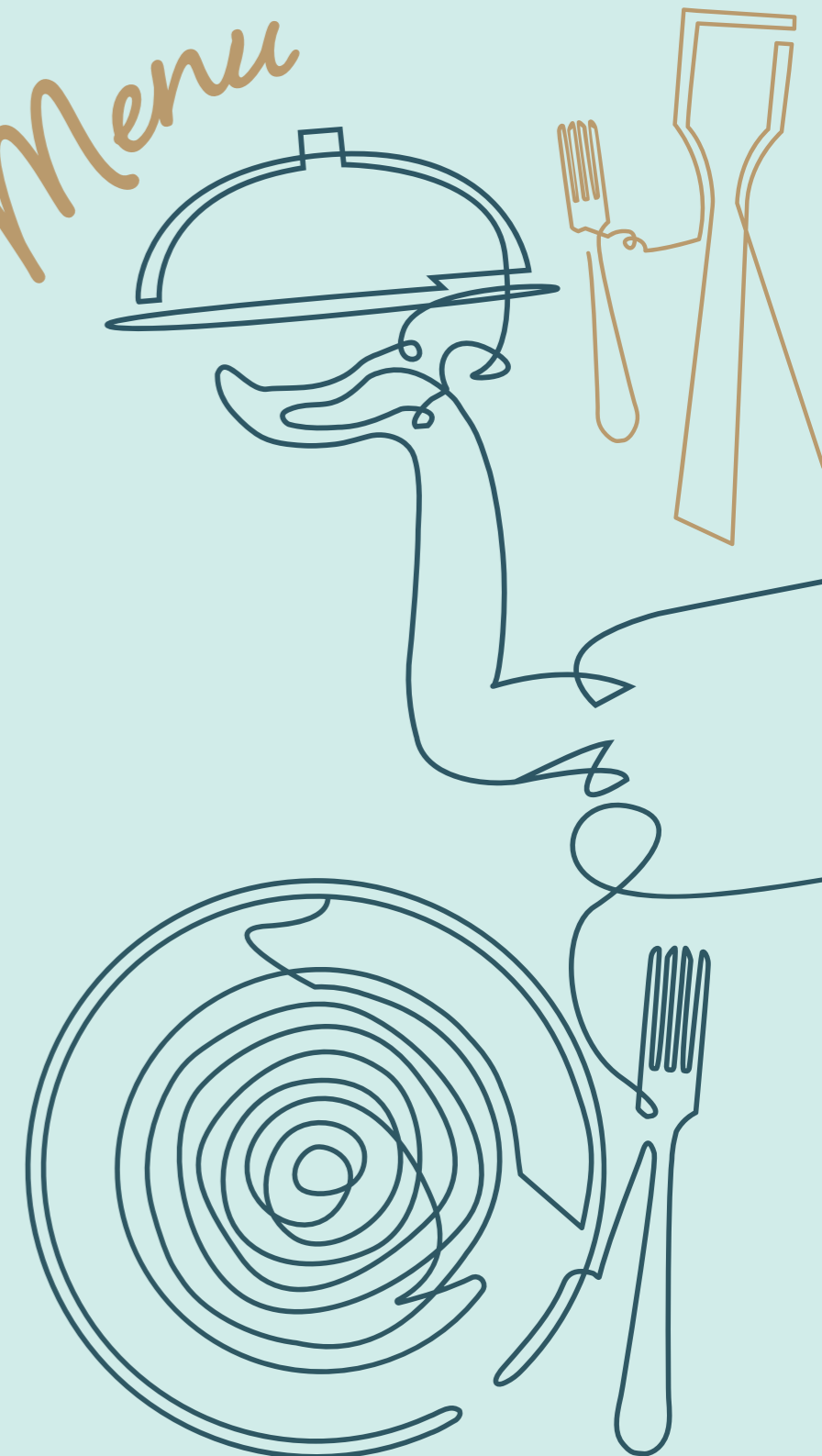
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Menu



THE
ALCOTT
LANE COVE