

## ASK OUR FRIENDLY STAFF FOR DAILY SPECIALS

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



### TAPAS & SMALL PLATES

AUSTRALIAN CITRUS MARINATED OLIVES with hazelnut dukkah <i>gf df vg</i>	9
HERB & GARLIC GRILLED FLAT BREAD with extra virgin olive oil <i>nf v</i>	9
SYDNEY ROCK OYSTERS (3) with mignonette dressing <i>gf df nf</i>	16
CALAMARI FRITTI with tartare sauce <i>df nf</i>	18
KINGFISH CRUDO with citrus, compressed cucumber & olive jam <i>gf df nf</i>	16
VEAL & RICOTTA MEATBALLS with tomato sugo & baked with provolone <i>nf</i>	17
ALCOTT CHEESE BURGER SPRING ROLLS (2) with Angus beef, bacon & sesame <i>nf</i>	12
BBQ'D STICKY LAMB RIBLETS with sesame & chilli <i>df nf</i>	20
MUSHROOM & TRUFFLE ARANCINI (2) with black garlic aioli <i>nf v</i>	11
TEMPURA CAULIFLOWER with smoked paprika, harissa yoghurt & caramelised vinegar <i>nf v</i>	14
BEETROOT & WALNUT MUHAMMARA with herb & garlic grilled flat bread <i>v</i>	18
BURRATA with grilled peach, zucchini blossom, pine nuts, sprouting lentils & grilled flat bread <i>v</i>	25
MEZZE PLATE with tzatziki, beetroot muhammara, almond romesco, olives, tomato herb salsa & grilled flat bread <i>v</i>	30

### SALADS

FATTOUSH SALAD with tomato, cucumber, radish, green olive, herbs, sumac, chilli, fetta & grilled flat bread <i>nf v</i>	22
SALAD PANZANELLA with roast peppers, tomato, basil & stracciatella <i>nf</i>	22
GREEN SALAD with baby vegetables, whipped buffalo ricotta & honeycomb <i>gf nf v</i>	22

### EXTRAS

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

### MAINS

GRILLED LAMB MERGUEZ SAUSAGE with tzatziki, fattoush, tomato salsa & grilled flat bread <i>nf</i>	28
CHAR'D EGGPLANT with smokey romesco, blistered vine tomatoes & fetta <i>gf v</i>	26
PAN-FRIED RICOTTA GNOCCHI with peas, pepita pesto & Tuscan black cabbage <i>nf v</i>	26
PRAWN SPAGHETTONI with basil, tomato & chilli sugo <i>nf</i>	29
HUMPTY DOO BARRAMUNDI with tomato & saffron risotto & olive herb salsa <i>gf nf</i>	36
PAN SEARED TASMANIAN SALMON with kiplers potatos, samphire, asparagus, sorrel & beurre blanc <i>gf nf</i>	36
GRILLED FREE-RANGE CHICKEN with harissa & anchovy butter, caramelised baby onion, watercress, almond & golden raisin salad	34

### STEAKS

250GRM GRILLED ANGUS FLANK <i>Mbl+3 gf nf</i>	36
250GRM GRILLED WAGYU RUMP <i>Mbl+2 gf nf</i>	36
300GRM GRILLED PASTURE FED SIRLOIN <i>gf nf</i>	38

*All served with pomme purée, grilled carrot, caramelised red onion, parsley butter & red wine jus*

### TO SHARE

GRILLED PORK PRESA SHOULDER STEAK 1.5KG with red pepper purée, chimichurri & crispy chickpeas <i>gf df nf</i>	95
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### BURGERS

<i>Gluten Free Bun \$2</i>	
ALCOTT BURGER with Angus beef patty, cheddar, tomato, pickle, mayo, bacon jam & crispy chips <i>nf</i>	20/25
GRILLED CHICKEN BURGER with cheddar, tomato, avocado, red onion, paprika mayo & crispy chips <i>nf</i>	24
GRILLED MUSHROOM BURGER with buffalo mozzarella, cheddar, tomato harissa relish, truffle aioli & crispy chips <i>nf v</i>	24

## LOOKING TO HOST AN EVENT?

Contact our events team at [events@thealcott.com.au](mailto:events@thealcott.com.au)

### SIDE DISHES

CRISPY CHIPS with tomato salt <i>df nf v</i>	7
POMME PURÉE <i>gf nf v</i>	7
GREEN BEANS with herb butter <i>gf nf v</i>	8
GARDEN & HERB SALAD <i>gf df nf vg</i>	9
WILD ROCKET SALAD with parmesan, balsamic & pangrattato <i>nf v</i>	9

### DESSERT

WHITE CHOCOLATE PANNACOTTA with rhubarb textures & honey tuile <i>nf v</i>	15
'THE PEANUTELLA' WAFFLES with hazelnut gelato, nutella ganache, peanut butterscotch & praline <i>v</i>	17
ECUADORIAN DARK CACAO & 'MAKERS MARK' BOURBON TRUFFLE (1) <i>gf nf v</i>	3
INDIVIDUAL CHEESE served with lavosh & honey <i>nf v</i>	13
Berrys Creek Oak Blue, Gippsland, VIC <i>nf v</i> Bay of Fires Cloth Aged Cheddar, TAS <i>nf v</i> Section 28 Monte Rosso, Adelaide Hills, SA <i>nf v</i> Charleston Jersey Brie, Adelaide Hills, SA <i>nf v</i>	
SELECTION OF FOUR CHEESES served with lavosh & honey <i>nf v</i>	44

### KIDS

<i>All meals served with chips, vegetables &amp; watermelon</i>	
GRILLED CHICKEN <i>df nf</i>	11
MINI QUESADILLA with cheese & tomato <i>nf v</i>	11
CHEESE BURGER <i>nf</i>	11
VANILLA ICE CREAM with ice magic <i>gf nf</i>	4

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*

All cards incur a 1.2% surcharge