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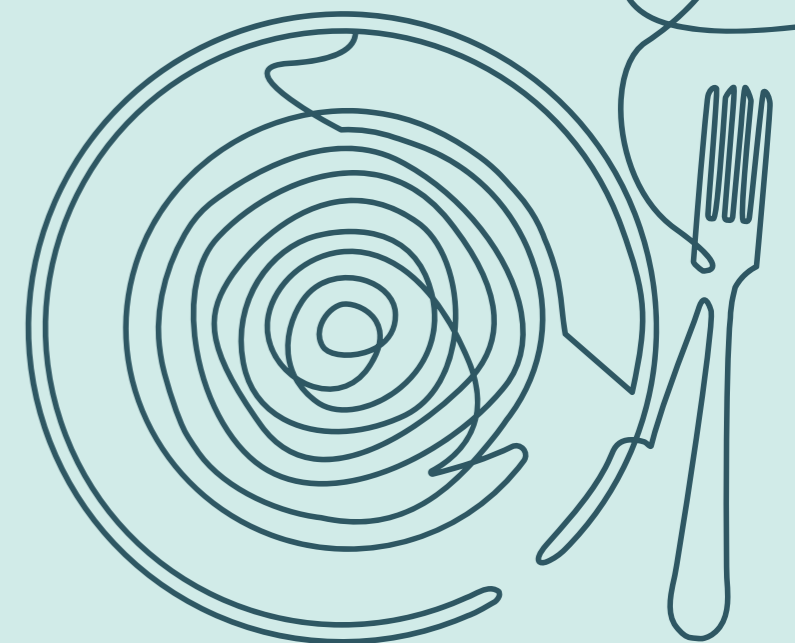
LOOKING TO HOST  
AN EVENT?

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



THE  
ALCOTT  
LANE COVE

*Menu*



# Tapas & Small Plates

<b>Australian Citrus Marinated Olives</b> <i>vg gf df</i> with hazelnut dukkah	9
<b>Gilda Pintxo Cantabrian Anchovy Skewer (2)</b> <i>gf df</i> with green olives & guindilla pepper	9
<b>Herb &amp; Garlic Grilled Flatbread</b> <i>v vgo nf dfo</i>	6
<b>Calamari Fritti</b> <i>nf</i> with tartare Sauce	18
<b>Veal &amp; Ricotta Meatballs</b> <i>nf</i> with tomato sugo & baked with provolone	17
<b>Mushroom &amp; Truffle Arancini (3)</b> <i>v nf</i> with black garlic aioli	15
<b>BBQ'd Sticky Lamb Riblets</b> <i>gf df nf</i> with sesame & chilli	20
<b>Beetroot &amp; Walnut Muhammara</b> <i>v vgo gfo dfo</i> with herb & garlic grilled flatbread	17
<b>Burrata</b> <i>v gfo nfo</i> with watercress, plum, shaved fennel, barley, pine nuts, basil dressing & grilled flatbread	25
<b>Mezze Plate</b> <i>v gfo dfo nfo</i> with tzatziki, beetroot muhammara, hummus, olives, tomato herb salsa & grilled flatbread	27
<b>Falafel Plate</b> <i>v nf vgo gfo dfo</i> with hummus, zhoug, pickled red cabbage, sesame sauce, tomato jam & grilled flatbread	23
<b>Tempura Cauliflower</b> <i>v nf dfo vgo</i> with smoked paprika, harissa yoghurt & caramelised vinegar	14

# Salads

<b>Watermelon Salad</b> <i>v gf</i> with avocado, cucumber, feta, jalapeno, mint & basil, lime dressing & grilled flatbread	20
<b>Baby Cos Salad</b> <i>v gfo dfo nfo</i> with avocado, parmesan, croutons, pecan & cranberry	18
<b>Buffalo Mozzarella Salad</b> <i>v gf</i> with baby tomato, Kalamata crumb & basil dressing	21

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.

# Mains

<b>Pan-fried Ricotta Gnocchi</b> <i>v nf</i> with confit garlic, Swiss brown mushrooms, basil & white wine	27
<b>Prawn Spaghettoni</b> <i>nf</i> with basil & tomato chilli sugo	29
<b>Crispy Skin Barramundi</b> <i>df nf gfo</i> with roasted miso eggplant chilli caramel & steamed greens	35
<b>Seared Lamb Loin</b> <i>gf nf</i> with potato pave, provençal vegetables & olive tapenade	35
<b>Grilled Free-Range Chicken</b> <i>gfo nfo</i> with harissa & anchovy butter, caramelised baby onion, watercress, croutons, almond & golden raisin salad	34

# Steaks

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

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

# Burgers

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

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

# Extras

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

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

12.5% public holiday surcharge may apply.

# Side Dishes

<b>Crispy Chips</b> <i>v gf df nf</i> with tomato salt	7
<b>Smooth Buttery Mashed Potato</b> <i>gf nf v</i>	7
<b>Green Beans</b> <i>v nf dfo</i> with herb and garlic butter	8
<b>'Truffled Mac 'n' Cheese, Aged Cheddar &amp; Gruyere</b> <i>v nf</i>	9
<b>Garden &amp; Herb Salad</b> <i>vg df nf</i> with green beans, tomato, cucumber, croutons & vinaigrette	9

# Dessert

<b>Burnt Basque Cheesecake</b> <i>v nf</i> with sherry macerated fruit & vanilla ice cream	15
<b>Rich Dark Chocolate Mousse</b> <i>v nf</i> with brownie, white chocolate caramel & malted chocolate ice cream	15
<b>Ecuadorian Dark Cacao &amp; 'Makers Mark' Bourbon Truffle (1)</b> <i>gf nf v</i>	3.5
<b>Individual Cheese</b> <i>v nf gfo</i> served with Lavosh & quince jam Berry Creek Oak Blue, Gippsland, VIC Section 28 Monte Priscilla, Adelaide Hills, SA Double Cream Brie, Adelaide Hills, SA	13
<b>Selection of Four Cheeses</b> <i>v nf gfo</i> served with Lavosh & quince jam	30

# Kids

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

<b>Cheese Burger</b> <i>nf gfo dfo</i> with chips & tomato sauce	11
<b>Pork Sausage</b> <i>gf nf dfo</i> with mashed potato & tomato sauce	11
<b>Battered Fish &amp; Chips</b> <i>df nf</i> with tomato sauce	11
<b>Spaghetti</b> <i>vg nf dfo</i> with tomato basil sauce	11
<b>Vanilla Ice Cream &amp; Ice Magic</b> <i>gf nf</i> 3 scoops	4

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