



# THE ALCOTT BANQUET MENU

## TAPAS

### AUSTRALIAN CITRUS MARINATED OLIVES

with citrus & hazelnut dukkah *gf df vg*

### MUSHROOM & TRUFFLE ARANCINI

with black garlic aioli *nf v*

### CALAMARI FRITTI

with tartare sauce *nf*

### HERB & GARLIC FLAT BREAD

with extra virgin olive oil *nf v*

### MEZZE PLATE

with tzatziki, beetroot muhammara, hummus, olives & tomato herb salsa *v*

### FALAFEL PLATE

with hummus, zhoug, pickled red cabbage, sesame sauce & tomato jam *v nf*

## LARGE PLATES

### PAN-FRIED RICOTTA GNOCCHI

with confit garlic, swiss brown mushrooms, basil & white wine *v nf*

### GRILLED FREE RANGE CHICKEN

with harissa & anchovy butter, caramelised baby onion, watercress, croutons,  
almond & golden raisin salad

### WHOLE GRILLED ANGUS FLANK

with garlic green beans & onion gravy *gf nf*

\$59pp

Minimum 6 people

The Banquet Menu must be pre-booked.

Tapas & Large Plates served together.

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*