

"Food" forms an integral part of our identity by infusing meaning and purpose into our lives. The food at Allegro is my humble approach in weaving together local sustainable produce with vibrant flavour's from the subcontinent.

Our plates showcase our deep-rooted passion for intuitive cooking, where we bring together flavour pairings and spice combinations that are rare yet eclectic, drawing inspiration from our childhood, travel adventures, and cherished memories to create a memorable dining experience.

Apoorva Kunte
Executive Chef

allegro

Small Plates		Mains		Dessert	
Ancient grain sourdough Black garlic& fetta Goreme, South Australian quince syrup (CD)	7	Tasmania pan-fried blue nose sea bass Ox heart tomato, pickled pumpkin salad, macedon ranges goats curd, tomato basil veloute, bottarga, shiraz gin roe (CD)	52	Forbidden Apple White Apple and brandy crèmeux, apple terrine, Dulce de leche, walnut pesto (CD)	24
Native oysters Strawberry verjuice, shallots (GFO)	7ea	Smoked free-range blackened pork Chef’s signature piquant glaze, celeriac remoulade, Coconut water Dosa, Tamil gunpowder	48	Tiramisu Paddle Pop Espresso mascarpone parfait, chocolate almond meringue, Double chocolate dip, Marsala (CD, GF)	24
Saison black truffle and squid ink salami Mount Zero olives, Pedro Ximénez vinegar (GF, CD)	16	Grilled free-range chicken Layonnaise-inspired yuzu koshu and leek cream, green beans, burnt butter brioche furikake (H, CD)	48	Summer Cheesecake Assiette <i>Three unique flavours and styles of cheesecake:</i> Applewood smoked baked cheesecake Mascarpone & fig Blueberry & lemon myrtle Served with pistachio, wattle seed bark, smoked almonds (CD, CN)	24
Entrée		O’Connor superior Black Angus striploin MBS5+, 250g, caramelized shallots and fermented garlic purée, jus gras (H, GF)	64	Tres Leche Saffron panna cotta, classic sponge, pistachio cream, rosewater milk granita (CD)	24
Leeuwin Coast Akoya 3 pcs, baked herb koji butter, Davidson plum, wild rice (CD)	24	Southern Ranges Gippsland grass-fed T-Bone (Serves two) MBS4+, 750g, caramelized shallots, and fermented garlic purée, jus gras (H, GF)	112	Valrhona triple chocolate fudge cake slice Hazelnuts, Victorian sour cherry gelato (CD)	22
Calamari Korean chicken inspiration, Cavolo Nero, gochujang aioli	28	Braised Sinhalese style Eggplant House-made flatbread, sour cream, molasses (V) <i>Ask for a plant-based option</i>	38	Gelato (per scoop) <i>Please ask our team about the flavour of the day</i>	8
Western Australian grilled octopus Bulgogi glaze, almond tarator, kimchi leche de tigre, pear and Spanish onion salsa criolla (CD, CN, GF)	34	Dutch Carrot Risotto Carnaroli rice, saffron, smoked fetta, carrot chips, macadamia crumble and EVO (V, H)	40	Cheese board <i>Three artisanal cheese selections from Australian cheese farmers</i> Served with Lavosh, chutney, and quince (CD, CN)	38
K’gari spanner crab 3 pcs, candied egg yolk, finger lime, carrot, coriander, Youtiao	34	Sides	14		
Confit Duck leg Pickled beet and blackberries, cardamom & pumpkin puree, Rogan Josh glaze (GFO)	34	Mixed summer leaves Blood orange & chardonnay vinaigrette (GFO, VG)			
Ora king salmon crudo Green apple & pickled ginger granita, cucumber relish, tapioca cracker (GFO, H)	34	Thick-cut fries Tasmania pepper & Wattle sea vinegar salt (GFO, VG)			
Grilled asparagus Blood orange, plant-based krapao, poached egg, puffed rice (V)	30	Chargrilled Jerusalem artichokes Chimichurri (GFO, VG)			
Salt-baked Victorian beetroot tartare Plant-based aioli, plantain chips (V, GFO) <i>Add: Cow’s milk Burrata</i>	28	Charred baby corn on the cob Smokey palm jaggery butter, Manchego (GFO, CD)			