

## ENTRÉES

### Spring Special!

<b>Half Dozen Native Oysters</b> 24 Blackberry and pomegranate balsamic (GFO, A) 🍷 <i>Origin: Australia</i> 🍷 <i>Pairing: Janz Premium Sparkling Rosé</i>
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<b>Lamb and Yoghurt</b> 19 Thinly sliced pepper-crust lamb neck, courgette two ways, mint yoghurt (H, CD) 🍷 <i>Pairing: Rob Dolan Black Label Blanc De Blanc</i>
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<b>Fried Soft-Shell Crab</b> 19 Semolina crumb, butternut squash puree, micro coriander, paprika oil (H, CD) 🍷 <i>Origin: Imported</i> 🍷 <i>Pairing: Moët &amp; Chandon Brut Imperial Champagne</i>
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<b>Queensland King Prawns</b> 24 Sustainably raised pan-fried prawns, river mint salsa verde, garlic butter, sweet and sour jam (CD, GFO) 🍷 <i>Origin: Australia</i> 🍷 <i>Pairing: Skilly Riesling</i>
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<b>Spencer Gulf Kingfish Ceviche</b> 19 Orange segments, pickled ginger, truffle dashi, tortilla (H) 🍷 <i>Origin: Australia</i> 🍷 <i>Pairing: Tahbilk Viogner</i>
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<b>Scamorza</b> 19 Kataifi pastry, saffron tomato sugo, basil oil, parmesan (H, CD) 🍷 <i>Pairing: Il Palazzo Chianti</i>
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<b>Pumpkin and Tomato Soup</b> 14 Fennel and coriander essence, sourdough (V, GFO, CD) 🍷 <i>Pairing: Bullant Chardonnay</i>
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## MAINS

<b>Smoked Free-Range Blackened Pork</b> 39 Chef's signature piquant glaze, celeriac remoulade, coconut water dosa, Tamil gunpowder (GFO, CD) 🍷 <i>Pairing: Tahbilk GSM</i>
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<b>Miso Glazed Cod</b> 45 Seafood assiette, bouillabaisse-inspired sauce, beurre noisette toasted brioche, saffron emulsion (CD) 🍷 <i>Origin: Mixed</i> 🍷 <i>Pairing: Adeline Rosé</i>
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<b>Grilled Free-Range Chicken</b> 39 Roasted cauliflower and tahini puree, green pea, pomegranate, burnt brioche furikake, sumac jus (CD, N) 🍷 <i>Pairing: Zonzo Chardonnay</i>
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<b>O'Connor Premium Angus Pasture Fed Rump Cap Steak</b> 39 250g, shitake lyonnaise relish, truffle jus (H, GFO) 🍷 <i>Pairing: D'Arenberg The Footbolt Shiraz</i>
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<b>Gippsland Pasture Fed Scotch Fillet Steak</b> 49 BMS 2-4, 250g, shitake lyonnaise relish, truffle jus (GFO) 🍷 <i>Pairing: Halley &amp; Lex Cabernet Sauvignon</i>
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<b>Vegetable Pavé</b> 29 Nut bechamel, plant-based krapao, golden crumb, romesco, herbs (VG, CN) 🍷 <i>Pairing: Vespa Pinot Grigio</i>
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<b>Caramelized Potato Gnocchi</b> 29 Golden garlic, tomato, red chilli, lemon, pecorino (CD) Add: Pan-fried king prawns 2pcs 9 🍷 <i>Origin: Australia</i> 🍷 <i>Pairing: Tohu Sauvignon Blanc</i>
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## SIDES

<b>Mixed Leaves</b> 9 Cherry tomato and fetta (GFO)
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<b>Battered Fried Sweet Potato</b> 9 Salsa verde, Kewpie (GFO)
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<b>Roasted Parsnips</b> 9 Beurre noisette and pistachios (GFO)
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<b>Pan Fried Brussel Sprouts</b> 9 Romseco and pickled anchovy (GFO, CN)
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<b>Artisan Bread of the Day - Served with our compliments</b> Cultured butter (CD)
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## DESSERTS

<b>Blueberry Ube Cake Trifle</b> 18 Whipped ube cream, blueberry compote, jelly, dark mocha crumb (GFO, CD) 🍷 <i>Pairing: Chambord</i>
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<b>Orange &amp; Caramelized Chocolate Fondant</b> 18 Molten centre, candied orange, jaffa ice cream (CD) 🍷 <i>Pairing: Grand Marnier</i>
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<b>Passionfruit &amp; Banana Opera</b> 18 Almond banana joconde, passionfruit curd, 70% dark chocolate mousse, wattle seed tuille (CN, GFO, VG) 🍷 <i>Pairing: Vasse Felix Cane Cut Semillion</i>
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<b>Misty Pear</b> 18 Spiced pear and yuzu bavarois, red wine pear jelly, cardamom cake, smoked almond streusel (GFO, CD) 🍷 <i>Pairing: Tahbilk Cane Cut Marsanne</i>
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<b>Valrhona Triple Chocolate Fudge Cake Slice</b> 22 Hazelnuts, Victorian sour cherry gelato (CD) 🍷 <i>Pairing: Frangelico</i>
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<b>Cheese board</b> 29 Three artisanal cheese selections from Australian cheese farmers. Served with lavosh and whipped quince (CD, CN) 🍷 <i>Pairing: Penfolds Grandfather Port</i>
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<b>Gelato (8oz cup)</b> 10 Please ask our team about the flavour of the day
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Please note a surcharge of 10% applies on Weekends, and a surcharge of 15% applies on Public Holidays.



Marriott Bonvoy® members enjoy a complimentary house wine or beer.

Not yet a member? Join for free.

V vegetarian | GFO No gluten ingredients | CD contains dairy | VG plant based | P contains pork | H Halal

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. If you have any concerns regarding food allergies, please alert our friendly associates prior to ordering.

# allegro