



"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 flavor'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

Pre-Theatre Menu

17:00 – 19:00

\$65 p.p. Fresh bread to start, then your choice of one main and one side dish. Includes a glass of house wine, beer, or soft beverage

To Start

Ancient grain sourdough
Cultured butter (CD)

Mains

Western Australian grilled octopus
Smoked pork hock and bean cassoulet, house-made X.O butter, bottarga (CD)

Pan-fried barramundi
Smoked pork hock and bean cassoulet, bottarga (CD, GFO)

Grilled free-range chicken
Truffle crema, peas, harissa broccolini, burnt butter brioche furikake (H)

O'Connor superior Black Angus striploin MBS5+
250g, caramelized shallots and fermented garlic purée, jus gras (H, GF)

Caramelized gnocchi
Cow's milk Burrata, clove, and kombu-infused warm Roma tomato sugo,
shaved fennel, crushed macadamia, EVO (V, H)

Sides

Mixed winter leaves
Blood orange & chardonnay vinaigrette (GFO)

Thick-cut fries
Truffle oil & parmesan

