

ENTRÉES

Half Dozen Native Oysters Pickled green apple and cucumber sorbet (NGCI) 🍷 <i>Origin: Australia</i>	38
Tamarind-Glazed Margra Lamb Warm chickpea, zucchini and tomato tartare, and native mint dressing (H)	30
Fried Chicken Cheese dust, forest mushroom, and truffle cream (H, CD)	28
Torched Spencer Gulf Kingfish Ginger-spiced coconut yoghurt, citrus segments, kokum granita, and padrón pepper kosho (NGCI) <i>(Gluten-free option available on request.)</i> 🍷 <i>Origin: Australia</i>	30
Sweet and Sour Baby Octopus Chorizo, crushed tomato, and lemon olive oil (CD, NGCI, P) 🍷 <i>Origin: Mixed</i>	28
Spanner Crab Candied egg yolk, finger lime, carrot, coriander, and youtiao (H) 🍷 <i>Origin: Australia</i>	26
Kataifi-Wrapped Scamorza Fermented sweet chilli bean, garlic, and tomato sugo (H, CD, V)	26
Mushroom Soup Fried enoki (CD, V, NGCI)	22

MAINS

Pan-Seared Aylesbury Duck Breast Radicchio, Jerusalem artichoke purée, blackcurrant jus, and citrus furikake (CD)	48
Smoked Free-Range Blackened Pork Chef’s signature piquant glaze, celeriac rémoulade, coconut water dosa, and Tamil gunpowder (P)	48
Grenoble-Style Aquana Murray Cod Ginger-spiced pumpkin purée, cavolo nero, and finger lime (NGCI, H, CD) 🍷 <i>Origin: Australia</i>	52
Grass-Fed Pure Angus Sirloin 250g (MB2+) Anchovy and confit garlic butter, shoestring fries, and red wine jus (NGCI, CD)	50
Grass-Fed Gippsland Tenderloin 200g Potato mash, artichoke chips, and jus (NGCI, CD)	60
No-Pasta Lasagne Winter vegetables, clove-scented Napoli sauce, and baby burrata (V, CN, CD) <i>(Non-dairy option available on request.)</i>	38
Casarecce Lemongrass butter, winter vegetables, and spinach (V, CD)	38
Mixed Leaves Cherry tomatoes and French dressing (NGCI, VG)	12
Chips Rosemary herb salt (V)	12
Pan-Fried Brussels Sprouts Romesco and pickled anchovy (NGCI, CN)	12
Truffled Mashed Potato (NGCI, CD, V)	12

DESSERTS

Vanilla Bean Panna Cotta Campari, blood orange and rosemary granita, and meringue (NGCI, CD)	22
Warm Treacle Pudding Sweet and salty pecans, warm crème anglaise, and lemon Chantilly (CD, CN)	22
Passionfruit and Banana Opera Almond banana joconde, passionfruit curd, 70% dark chocolate mousse, and wattleseed tuile (CN, VG)	22
Misty Pear Spiced pear and yuzu bavarois, red wine pear jelly, cardamom cake, smoked almond streusel (CD, CN) <i>(Non-dairy option available on request.)</i>	22
Valrhona Triple Chocolate Fudge Cake Victorian sour cherry gelato (CD, CN)	22
Cheese Board Three artisanal cheese selections sourced from Australian cheesemakers, served with lavosh and whipped quince paste (CD, CN)	38
Gelato (8 oz cup) Please ask our team about the flavour of the day	12

Leave the choosing to us with our Feed Me Menu.
Minimum 2 guests | \$80 per person
A four-course, sharing style menu featuring Allegro’s favourites.

V Vegetarian | VG Plant Based | NGCI No Gluten-Containing Ingredients | CD Contains Dairy | CN Contains Nuts | P Contains Pork | H Halal

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

Please note a surcharge of 10% applies on weekends and 15% applies on public holidays.

allegro



Marriott Bonvoy members
enjoy exclusive benefits when
dining with us.

Not a member?
Join for free.