

ENTRÉES

Summer Special!

Half Dozen Native Oysters 30
With pickled green apple and cucumber sorbet (GFO)
🍷 *Origin: Australia*

Gundagai Lamb Bulgogi Arancini 20
2 pcs. Arborio rice, tarator (H, CD)

Fried Chicken 24
Tomato and garlic marinade, lemon myrtle kewpie (H)

Torched Spencer Gulf Kingfish 28
Ginger-spiced coconut yoghurt, citrus segments, kokum granita, padrón pepper kosho (GFO)
🍷 *Origin: Australia*

Spanner Crab 24
Candied egg yolk, finger lime, carrot, coriander, youtiao (H)
🍷 *Origin: Australia*

Kataifi-Wrapped Scamorza 24
Fermented sweet chilli bean, garlic and tomato sugo (H, CD, V)

Sweet and Sour Baby Octopus 24
Chorizo, crushed tomato, tamarind, lemon olive oil (CD, GFO, P)
🍷 *Origin: Mixed*

Mushroom Pâté 24
Apricot and fig melba, mandarin gel (CD, V)
Gluten free option available on request

MAINS

Grilled Free-Range Chicken 42
Snake beans, Thai curry emulsion, burnt butter, kaffir lime furikake (H, CD)

Smoked Free-Range Blackened Pork 42
Chef's signature piquant glaze, celeriac remoulade, coconut water dosa, Tamil gunpowder

Pan-Fried Swordfish 48
Charred corn and tomato salad, corn purée (GFO, H, CD)
🍷 *Origin: Australia*

Grass-Fed Pure Angus Sirloin 250g (MB2+) 48
Anchovy and confit garlic butter, shoestring fries, red wine jus (H, GFO)

Vegetable Pavé 34
Nut béchamel, plant-based krapao, golden crumb, romesco, herbs (VG, CN)

Casarecce 28
Lemongrass butter, summer vegetables, spinach (V)

SIDES

Mixed leaves with cherry tomatoes (GFO) 11

Chips, rosemary herb salt 11

Pan-fried Brussels sprouts, romesco, pickled anchovy (GFO, CN) 11

Padrón peppers, stracciatella, lemon pepper salt, smoked almonds (GFO, CN, CD) 11

DESSERTS

Blueberry Ube Cake Trifle 18
Whipped ube cream, blueberry compote, gelee, dark mocha crumb (GF, CD)

Orange and Caramelised Chocolate Fondant 18
Molten centre, candied orange, Jaffa ice cream (CD)

Passionfruit and Banana Opera 18
Almond banana joconde, passionfruit curd, 70% dark chocolate mousse, wattleseed tuile (CN, GF, VG)

Misty Pear 18
Spiced pear and yuzu bavarois, red wine pear jelly, cardamom cake, smoked almond streusel (GFO, CD)

Valrhona Triple Chocolate Fudge Cake 22
Hazelnuts, Victorian sour cherry gelato (CD, CN)

Cheese Board 29
Three artisanal cheese selections from Australian cheese farmers served with lavish, whipped quince (CD, CN)

Gelato (8 oz cup) 10
Please ask our team about the flavour of the day

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, 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 a surcharge of 15% applies on Public Holidays.

allegro



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enjoy a complimentary house
wine or beer.

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“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 produce with vibrant flavours 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*

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