

SUNSET MENU

Served between 5:00 PM – 7:00 PM
\$60.00 per person

A curated dining experience for early evenings.

Includes house-made bread, a glass of house wine, and your choice of one main and one side.

MAINS - CHOOSE ONE

Pan-Seared Aylesbury Duck Breast

Radicchio, Jerusalem artichoke purée, blackcurrant jus, and citrus furikake (CD)

Grenoble-Style Aquana Murray Cod

Ginger-spiced pumpkin purée, cavolo nero, and finger lime
Origin: Australia (NGCI, H, CD)

Grass-Fed Pure Angus Sirloin 250g (MB2+)

Anchovy and confit garlic butter, shoestring fries, and red wine jus (NGCI, CD)

Casarecce

Lemongrass butter, winter vegetables and spinach
(V, CD)

SIDES - CHOOSE ONE

Mixed Leaves

Cherry tomatoes (NGCI)

Chips

Rosemary herb salt (V)

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

**Please note a surcharge of 10% applies on Weekends, and
a surcharge of 15% applies on Public Holidays.**

allegro

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.