

AL FRESCO AT ALLEGRO

Available exclusively on the balcony, this menu has been thoughtfully curated for relaxed summer dining. Designed for sharing or light bites, it brings together seasonal flavours and Allegro favourites, best enjoyed with fresh air, city views, and a glass in hand.

House-Made Focaccia Curry leaf	8
Smoked Free-Range Pulled Pork Taco Chef's signature piquant glaze, celeriac remoulade, Tamil gunpowder (CD)	10 (per piece)
Spanner Crab Youtiao Candied egg yolk, finger lime, carrot, coriander (H, CD) 🍷 <i>Origin: Australia</i>	12 (per piece)
Gundagai Lamb Bulgogi Arancini Arborio rice, tarator (H, CD)	10 (per piece)
Fried Free-Range Chicken Shish tawook inspiration, lemon myrtle mayo (H)	24
Blistered Padrón Peppers Stracciatella, lemon and pepperberry salt, smoked almonds (GFO, CN)	11
Half Dozen Native Oysters with pickled green apple and cucumber sorbet (GFO) 🍷 <i>Origin: Australia</i>	30
Mushroom Pâté Apricot and fig melba, mandarin gel (CD, V) <i>Gluten free option available on request</i>	24
Cheese Board Three artisanal cheese selections from Australian cheese farmers. Served with lavish, whipped quince (CD, CN)	29
Chips Rosemary herb salt	11

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. Limited dietary requirements may be accommodated with prior notice. 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