

"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 flavour'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

Small Plates		Mains		Dessert	
Ancient grain sourdough Black garlic & fetta goremé, South Australian quince syrup (CD)	6	Tasmanian pan-fried Dory Bilbaina Sustainably sourced fish served with Spanish style chorizo and chickpea ragu (CD, GFO)	52	Forbidden apple White apple and brandy crèmeux, apple terrine, Dulce de leche, walnut pesto (CD)	24
Half dozen native oysters Corella pear, shallots, kombu vinegar (GFO)	42	Smoked free-range blackened pork Chef's signature piquant glaze, celeriac remoulade, coconut water dosa, tamil gunpowder	48	Tiramisu Paddle Pop Espresso mascarpone parfait, chocolate almond meringue, double chocolate dip, Marsala (CD, GF)	24
Saison black truffle and squid ink salami Mount Zero olives, Pedro Ximénez vinegar (GF, CD)	16	Grilled free-range chicken Layonnaise-inspired yuzu koshu and leek cream, green beans, burnt butter brioche furikake (H, CD)	48	Autumn cheesecake assiette <i>Three unique flavours and styles of cheesecake:</i> Applewood smoked baked cheesecake Mascarpone & fig Blueberry & lemon myrtle Served with pistachio, wattle seed bark, smoked almonds (CD, CN)	24
Entrée					
Jervis bay scallop 2 pcs Parsnip hazelnut puree, fried capers and orange (GFO, CD) <i>Add: Sliced truffle carpaccio 5 gms 6</i>	24	O'Connor superior Black Angus striploin MBS5+, 250g, caramelized shallots and fermented garlic purée, jus gras, Shimeji mushroom (H, GF)	64		
Calamari Korean chicken inspiration, cavolo nero, gochujang aioli	28	Southern Ranges Gippsland grass-fed T-Bone (Serves two) MBS4+, 750g, caramelized shallots, and fermented garlic purée, jus gras, Shimeji mushroom (H, GF)	112	Tres leche Saffron panna cotta, classic sponge, pistachio cream, rosewater milk granita (CD)	24
Western Australian grilled octopus Bulgogi glaze, sauteed kimchi, smoked broccoli and almond rice (CD, CN)	34	Braised Sinhalese style eggplant House-made flatbread, sour cream, molasses (V) <i>Ask for a plant-based option</i>	36	Valrhona triple chocolate fudge cake slice Hazelnuts, Victorian sour cherry gelato (CD)	22
K'gari spanner crab 2 pcs Candied egg yolk, finger lime, carrot, coriander, youtiao	26	Dutch carrot risotto Carnaroli rice, saffron, smoked fetta, carrot chips, macadamia crumble and extra virgin olive oil (V, H)	38	Gelato (per scoop) <i>Please ask our team about the flavour of the day</i>	8
Confit duck leg Pickled beet and blackberries, cardamom & pumpkin puree, Rogan Josh glaze (GFO)	32	Sides	14	Cheese board <i>Three artisanal cheese selections from Australian cheese farmers</i> Served with Lavosh, chutney, and quince (CD, CN)	38
Ora king salmon crudo Sustainably sourced salmon, green apple & pickled ginger granita, cucumber relish, goats' cheese, tapioca cracker (GFO, H)	26	Mixed leaves Blood orange & chardonnay vinaigrette (GFO, VG)			
Grilled asparagus Blood orange, plant-based krapao, poached egg, puffed rice (V)	26	Thick-cut fries Tasmania pepper & Wattle Sea vinegar salt, aioli (GFO, V)			
Salt-baked Victorian beetroot tartare Plant-based aioli, plantain chips (V, GFO) <i>Add: Cow's milk burrata 9</i>	26	Grilled young zucchini flowers Pumpkin ricotta, beurre noisette, black currants (GFO)			
		Caramelized Hispi cabbage, Grenoble sauce (GFO)			
		Charred baby corn on the cob Smoky palm jaggery butter, Manchego cheese (GFO, CD)			

If you have any concerns regarding food allergies, please alert our associates prior to ordering.
V vegetarian | GF gluten free | CD contains dairy | VG plant based | P contains pork | H Halal

Please note a surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays.