

Groups (8 guests or more)

Pre-selection required

Small Plates

- Ancient grain sourdough 6
Black garlic & fetta goreme, South Australian quince syrup (CD)
- Half dozen native oysters 42
Corella pear, shallots, kombu vinegar (GFO)
- Saison black truffle and squid ink salami 16
Mount zero olives, Pedro Ximénez vinegar (GFO)

Entrée

- Calamari 28
Korean chicken inspiration, cavolo nero, gochujang aioli
- K'gari spanner crab 2 pcs 26
Candied egg yolk, finger lime, carrot, coriander, youtiao
- Ora king salmon crudo 26
Green apple & pickled ginger granita, cucumber relish, tapioca cracker (GFO, H)
- Salt-baked Victorian beetroot tartare 26
Plant-based aioli, plantain chips (V, GFO)
Add: cow's milk burrata 9
- Grilled asparagus 26
Blood orange, plant-based krapao, poached egg, puffed rice (V)

Mains

- Tasmanian pan-fried Dory Billbaina 52
Sustainably sourced fish served with Spanish style chorizo and chickpea ragu (CD, GFO)
- Grilled free-range chicken 48
Layonnaise-inspired yuzu koshu and leek cream, green beans, burnt butter brioche furikake (H)
- O'Connor superior Black Angus striploin 64
MBS5+, 250g, caramelized shallots and fermented garlic purée, jus gras, Shimeji (H, GF)
- Southern Ranges Gippsland grass-fed T-Bone (Serves two) 112
MBS4+, 750g, caramelized shallots, and fermented garlic purée, jus gras, Shimeji (H, GF)
- Dutch carrot risotto 40
Carnaroli rice, saffron, smoked fetta, carrot chips, macadamia crumble and extra virgin olive oil (V, H)
- Sides 14**
- Mixed leaves
blood orange & chardonnay vinaigrette (GFO)
- Thick-cut fries
Tasmania pepper & Wattle Sea vinegar salt (GFO)
- Charred baby corn on the cob
Smokey palm jaggery butter, Manchego (GFO, CD)
- Caramelized Hispi cabbage with Grenoble sauce (GFO)

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

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Dessert

Cheesecake assiette	24
<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)	
Tres Leche	24
Saffron panna cotta, classic sponge, pistachio cream, rose-water milk granita (CD)	
Valrhona triple chocolate fudge cake slice	22
Hazelnuts, Victorian sour cherry gelato (CD)	
Gelato (per scoop)	8
<i>Please ask our team about the flavour of the day</i>	
Cheese board	38
<i>Three artisanal cheese selections from Australian cheese farmers</i>	
Served with Lavosh, chutney, and quince (CD, CN)	

"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 flavor'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