

"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

Pre-Theatre Menu

17:00 – 19:00

\$69 p.p. Fresh bread to start, then your choice of one main and one side dish. Includes a glass of house wine, beer, or soft beverage

To Start

Ancient grain sourdough
Cultured butter (CD)

Mains

Tasmania pan-fried blue nose sea bass **Additional \$7**
Ox heart tomato & pickled pumpkin salad, macedon ranges goats curd,
tomato basil veloute, bottarga, shiraz gin roe (CD, GFO)

Grilled free-range chicken
Layonnaise-inspired yuzu koshu and leek cream, green beans, burnt butter
brioche furikake (H, CD)

O'Connor superior Black Angus striploin MBS5+ **Additional \$10**
250g, caramelized shallots and fermented garlic purée, jus gras (H, GF)

Dutch Carrot Risotto
Carnaroli rice, saffron, smoked fetta, carrot chips, macadamia crumble
and EVO (V, H)

Sides

Mixed summer leaves
Blood orange & chardonnay vinaigrette (GFO)

Thick-cut fries
Wattle sea salt, Aioli dip

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.