

"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

Small Plates		Mains		Dessert	
Ancient grain sourdough Black garlic & fetta Goreme, South Australian quince syrup (CD)		8 Western Australian grilled octopus Smoked pork hock and bean cassoulet, house-made X.O butter, bottarga (CD)	46	Forbidden apple White apple and brandy crèmeux, apple terrine, Dulce de leche, walnut pesto (CD)	24
Half dozen native oysters Strawberry verjuice, shallots (GFO)	42	Pan-fried barramundi Smoked pork hock and bean cassoulet, bottarga (CD, GFO)	46	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
Grass-fed beef bresaola Mount Zero olives, Pedro Ximénez vinegar (GFO)	18	Grilled free-range chicken Truffle crema, peas, harissa broccolini, burnt butter brioche furikake (H)	42	Dark chocolate fondant Davidson plum and berry centre, burnt marshmallow (CD) <i>Add: Scoop of vanilla bean gelato 4</i>	24
Entrée		O'Connor superior Black Angus striploin MBS5+, 250g, caramelized shallots and fermented garlic purée, jus gras (H, GF)	58	Crème Brulee Blood orange and Tonka bean (CD, GFO)	24
Calamari Korean chicken inspiration, Cavolo nero, gochujang aioli	26	Southern Ranges Gippsland grass-fed T-Bone (Serves two) MBS4+, 750g, caramelized shallots, and fermented garlic purée, jus gras (H, GF)	105	Valrhona triple chocolate fudge cake slice Hazelnuts, Victorian sour cherry gelato (CD)	21
Smoked free-range blackened pork Chef's signature piquant glaze, celeriac remoulade, Coconut water Dosa, Tamil gunpowder	29	Roasted cauliflower Vadouvan spiced coconut cream, smoked honey, raisin purée, curry leaf butter (V, GFO) <i>Ask for a plant-based option</i>	42	Gelato (per scoop) <i>Please ask our team about the flavour of the day</i>	8
Fraser Isle spanner crab Candied egg yolk, finger lime, carrot, coriander, Youtiao	29	Caramelized gnocchi Cow's milk Burrata, clove, and kombu-infused warm Roma tomato sugo, shaved fennel, crushed macadamia, EVO (V, H)	42	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 Caviar, avocado labneh, squid ink emulsion, salmon chicharron (GFO, H)	29				
Salt-baked Victorian beetroot tartare Plant-based aioli, plantain chips (V, GFO) <i>Add: Cow's milk Burrata 9</i>	22				
Kent pumpkin soup Peanut butter brittle, Enoki (V)	24	Sides			
		Mixed winter leaves Blood orange & chardonnay vinaigrette (GFO)	14		
		Thick-cut fries Truffle oil & parmesan	14		
		Chargrilled Jerusalem artichokes Chimichurri (GFO)	14		

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

