

## ENTRÉES

### Half Dozen Native Oysters

Blackberry and pomegranate balsamic (GFO, A)

🍷 *Origin: Sustainable - Australia*

🍷 *Pairing: Janz Premium Sparkling Rosé*

### Lamb and Yoghurt

Thinly sliced pepper-crust lamb neck, courgette two ways, mint yoghurt (H, CD)

🍷 *Pairing: Rob Dolan Black Label Blanc De Blanc*

### Fried Soft-Shell Crab

Semolina crumb, butternut squash puree, micro coriander, paprika oil (H, CD)

🍷 *Origin: Sustainable - Imported*

🍷 *Pairing: Moët & Chandon Brut*

*Imperial Champagne*

### Queensland King Prawns

Sustainably raised pan-fried prawns, river mint salsa verde, garlic butter, sweet and sour jam, (CD, GFO)

🍷 *Origin: Sustainable - Australia*

🍷 *Pairing: Skilly Riesling*

### Spencer Gulf Kingfish Ceviche

Orange segments, pickled ginger, truffle dashi, tortilla (H)

🍷 *Origin: Sustainable - Australia*

🍷 *Pairing: Tahbilk Viogner*

### Scamorza

Kataifi pastry, saffron tomato sugo, basil oil, parmesan (H, CD)

🍷 *Pairing: Lightfoot & Sons Myrtle Pinot Noir*

### Pumpkin and Tomato Soup

Fennel and coriander essence, sourdough (V, GFO, CD)

🍷 *Pairing: Clairault Chardonnay*

## MAINS

### Smoked Free-Range Blackened Pork

Chef's signature piquant glaze, celeriac remoulade, coconut water dosa, Tamil gunpowder (GFO, CD)

🍷 *Pairing: Tahbilk GSM*

### Miso Glazed Cod

Seafood assiette, bouillabaisse-inspired sauce, beurre noisette toasted brioche, saffron emulsion (CD)

🍷 *Origin: Sustainable - Mixed*

🍷 *Pairing: Adeline Rosé*

### Grilled Free-Range Chicken

Roasted cauliflower and tahini puree, green pea, pomegranate, burnt brioche furikake,

sumac jus (CD, N)

🍷 *Pairing: Rob Dolan Black Label Chardonnay*

### O'Connor Premium Angus Pasture Fed Rump Cap Steak

250g, shitake lyonnaise relish, truffle jus (H, GFO)

🍷 *Pairing: Mount Langi Ghiran Shiraz*

### Gippsland Pasture Fed Scotch Fillet Steak

BMS 2-4, 250g, shitake lyonnaise relish, truffle jus (GFO)

🍷 *Pairing: Halley & Lex Cabernet Sauvignon*

### Vegetable Pave

Nut bechamel, plant-based krapao, golden crumb, romesco, herbs (VG, CN)

🍷 *Pairing: Vespa Pinot Grigio*

### Caramelized Potato Gnocchi

Golden garlic, tomato, red chilli, lemon, pecorino (CD)

Add: Pan-fried king prawns 2pcs

🍷 *Origin: Sustainable - Australia*

🍷 *Pairing: Whispering Clouds Sauvignon Blanc*

## SIDES

### Mixed Leaves

Cherry tomato and fetta (GFO)

### Battered Fried Sweet Potato

Salsa verde, Kewpie (GFO)

### Roasted Parsnips

Beurre noisette and pistachios (GFO)

### Pan Fried Brussel Sprouts

Romseco and pickled anchovy (GFO, CN)

### Ancient Grain Sourdough

Cultured butter, onion ash (CD)

## DESSERTS

### Blueberry Ube Cake Trifle

Whipped ube cream, blueberry compote, jelly, dark mocha crumb (GFO, CD)

🍷 *Pairing: Chambord*

### Orange & Caramelized Chocolate Fondant

Molten centre, candied orange, jaffa ice cream (CD)

🍷 *Pairing: Grand Marnier*

### Passionfruit & Banana Opera

Almond banana joconde, passionfruit curd, 70% dark chocolate mousse, wattle seed tuille (CN, GFO, VG)

🍷 *Pairing: Vasse Felix Cane Cut Semillion*

### Misty Pear

Spiced pear and yuzu bavarois, red wine pear jelly, cardamom cake, smoked almond streusel (GFO, CD)

🍷 *Pairing: Tahbilk Cane Cut Marsanne*

### Valrhona Triple Chocolate Fudge Cake Slice

Hazelnuts, Victorian sour cherry gelato (CD)

🍷 *Pairing: Frangelico*

### Cheese board

Three artisanal cheese selections from Australian cheese farmers. Served with lavosh and whipped quince (CD, CN)

🍷 *Pairing: Penfolds Grandfather Port*

### Gelato (8oz cup)

Please ask our team about the flavour of the day

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, gluten. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. If you have any concerns regarding food allergies, please alert our friendly associates prior to ordering.

# allegro