

# SUNSET MENU

Served between 5:00 PM – 7:00 PM

\$55 per person

*A curated dining experience for early evenings.  
Enjoy house-made bread, a glass of house wine, and your  
choice of main and side.*

Includes a glass of house wine and house-made bread

## MAINS: CHOOSE ONE

### Grilled Free-Range Chicken

Snake beans, Thai curry emulsion, burnt butter, kaffir lime furikake (H, CD)

### Pan-Fried Swordfish

Charred corn and tomato salad, corn purée  
Origin: Australia (GFO, H, CD)

### Grass-Fed Pure Angus Sirloin 250g (MB2+)

Anchovy and confit garlic butter, shoestring fries, red wine jus (H, GFO)

### Casarecce

Lemongrass butter, summer vegetables, spinach (V)

## SIDES: CHOOSE ONE

Mixed leaves with cherry tomatoes (GFO)

Chips, rosemary herb salt

V vegetarian | GFO No gluten ingredients | CD contains dairy |  
VG plant based | P contains pork | H Halal

**Please note a surcharge of 10% applies on Weekends, and  
a surcharge of 15% applies on Public Holidays.**

# allegro

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be completely allergen free. Limited dietary requirements may be accommodated with prior notice. If you have any concerns regarding food allergies, please alert our friendly associates prior to ordering.