

"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 flavours 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

Ancient Grain Sourdough

Black garlic and fetta Goreme, South Australian quince syrup (CD, CN)

Half Dozen Native Oysters

Blackberry and pomegranate balsamic (GF)

ENTRÉE

Lamb and Yoghurt

Salad of slow cooked pepper crusted lamb neck, courgette two ways, gremolata, mint yoghurt (H, CD)

Western Australian Grilled Octopus

Potato, carrot, wafu aioli (CD, CN)

Pan-Fried King Prawns

Campari watermelon, garlic butter, sweet and sour jam, mandarin oil (CD)

Ora King Salmon

Kokum, coconut yoghurt, yuzu koshu, green mango (GF, H)

Picked Beetroot and Burrata

Carpaccio, orange, pistachios (V, GF)

Potato and Peanut Pavé

Sago, Dreaming Goat dairy cheese, poached pear, tomatoes, 2 pcs (V, GFO, CD)

MAINS

5

Pan-Fried Barramundi

Sustainably sourced Humpty Doo Barramundi, yellow pea ragout, crispy okra (CD, GF)

42

Grilled Free-Range Chicken

Pumpkin puree, seeds, green beans, burnt butter brioche furikake (H)

Smoked Free-Range Blackened Pork

Chef's signature piquant glaze, celeriac remoulade, coconut water Dosa, Tamil gunpowder

O'Connor Superior Black Angus Striploin

MBS 2-4+, 300g, Chimichurri, Jerusalem artichoke two ways, crémeux, chips (H, GF)

28

Grain Fed T-Bone Steak 2-4+

500g, Chimichurri, Jerusalem artichoke two ways, crémeux, chips (H, GF)

34

Vegetable Lasagne 2.0

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

30

Pan-Fried Mushrooms Pasta

Cresti di gallo pasta, spinach cream (V, CD)
Add Burrata Cheese 12

28

SIDES

Mixed Leaves

Blood orange vinaigrette (GF, V, VG)

30

Crispy Sweet Potato

Gochujang, sour cream (V, CD)

28

Caramelized Hispi Cabbage

Grenoble sauce (GF, CD, V)

52

Mandarin and Chocolate

Mandarin mousse, dark chocolate crémeux, aerated Gianduja chocolate, mango sorbet

24

48

Cheesecake Assiette

Three unique flavours and styles of cheesecake:

Applewood smoked baked cheesecake

Mascarpone and fig

Blueberry and lemon myrtle

Served with pistachio, wattle seed bark, smoked almonds (CD, CN, GF)

24

48

64

Misty Pear

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

24

85

Valrhona Triple Chocolate Fudge Cake Slice

Hazelnuts, Victorian sour cherry gelato (CD, CN)

24

38

Chocolate Burnt Basque Cheesecake

Taking inspiration from our executive chef's interaction with cocoa farmers in Côte d'Ivoire we use Cacao trace white chocolate with pistachio, limoncello gelato, roasted strawberries (V, CD)

26

36

Gelato (per scoop)

Please ask our team about the flavour of the day

8

12

Cheese board

Three artisanal cheese selections from Australian cheese farmers

38

12

Served with Lavosh, chutney, and quince (CD, CN)

14

Brussel Sprouts

Beurre blanc, summer herb crumble

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 | DFO dairy free option

Please note a surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays.