

"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

Pre-Theatre Menu

17:00 – 19:00

\$74 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.

Enhance your experience: Add on Chef's choice entrée or dessert for \$22

TO START

Ancient Grain Sourdough

Cultured butter (CD)

MAINS

Pan-Fried Barramundi - Additional \$7

Sustainably sourced Humpty Doo Barramundi served with yellow pea ragout and crispy okra (CD, GFO)

Grilled Free-Range Chicken

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

O'Connor Superior Black Angus Striploin MBS 2-4+ - Additional \$10

300g, Chimichurri, Jerusalem artichoke two ways - crèmeux and chips (H, GF)

Cresti De Gallo Pasta

Pan-fried mushrooms, spinach cream (V, CD)

Add Burrata \$12

Pickled Beetroot and Burrata

Carpaccio, orange and pistachios (V, GFO)

SIDES

Mixed Leaves

Blood orange vinaigrette (GFO, VG)

Crispy Sweet Potato

Gochujang and sour cream

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 | GFO gluten free option

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