

DINING



TO SHARE

CORN CHIPS & GUACAMOLE *gf nf vg*

GRILLED FLAT BREAD *vg*
with roast pumpkin hummus

BUFFALO CHICKEN WINGS *nf*
with celery and ranch sauce

CALAMARI *df nf*
rocket, lemon aioli

GRILLED PRAWN TACOS *df nf*
mixed slaw, lime aioli, pico de gallo, fresh lemon

SALADS

CAESAR SALAD *nf*
cos lettuce, bacon, garlic croutons, parmesan, egg, caesar dressing

GREEK SALAD *v gf nf*
crisp lettuce, tomatoes, cucumber, red onion, kalamata olives, capsicum creamy feta cheese

POKE BOWL SALAD *vg gf nf*
avocado, quinoa, edamame, cabbage, mixed leaf, fresh herbs, crispy onion, sesame dressing

SALAD ADD ONS

GRILLED CHICKEN	6	PRAWNS	8
BACON	4	AVOCADO	4

df = dairy free | dfo = dairy free option | gf = gluten free | gfo = gluten free option | v = vegetarian | vg = vegan | nf = nut free
(a) = Australian | (i) = imported

M G

13 15

9 11

18 20

22 24

15 17

22 24

20 22

21 23

CLASSICS

CHICKEN SCHNITZEL *nf*
fresh garden salad, chips & gravy
MAKE IT A PARMY +\$3

BEEF LASAGNE *nf*
layers of slow cooked beef, napolitana sauce, mozzarella cheese served with green salad and balsamic dressing

SEARED BARRAMUNDI *df nf*
served with orange fennel salad and chips

FISH AND CHIPS *nf*
battered fish, chips, garden salad, tartar sauce

250GM RUMP STEAK *dfo nf*
chips, salad and gravy

THE ALCOTT BURGER *gfo nf*
grass-fed beef patty, burger cheese, tomato, lettuce, pickles, onion, burger sauce on milk bun

CHICKEN SCHNITZEL BURGER *nf*
buttermilk fried chicken, cheese, tomato, lettuce, pickles, onion and burger sauce on a milk bun

BURGER ADD ONS

BACON	4	EXTRA BEEF PATTY	7
AVOCADO	4	GLUTEN FREE BUN	3
EGG	3		

SIDES

WEDGES *nf* 12 14
with sour cream, sweet chilli

GREEN SALAD *vg gf nf* 9 10
mixed leaves, cucumber, tomato, house dressing

CHIPS *v df nf* 9 10
house seasoning

M G

27 29

16 18

32 35

26 28

28 31

24 26

23 25

KIDS

CHEESE BURGER *gfo nf* 12 14
crispy chips, veg snack & watermelon

CHICKEN TENDERS *df nf* 12 14
crispy chips, veg snack & watermelon

KIDS FISH *nf* 12 14
crispy chips, veg snack & watermelon

Kids meals are for 12 years of age and younger

DESSERTS

CLASSIC TIRAMISU *v nf* 13 15

WARM STICKY DATE PUDDING *v* 13 15
with salted caramel sauce and vanilla gelato

AFFOGATO *v* 9 10
double espresso and vanilla ice cream
ADD FRANGELICO +\$7
ADD BAILEYS +\$7

READY TO ORDER?

Simply **scan the QR code at your table or speak to our team at the bar** to place your order. For a smoother experience, please have your **table number** and, if you're a member, your **membership number** ready.

M/G

Prices are shown for Members and Guests

Please inform our staff of any food allergies or intolerances when placing your order. Although we take precautions to minimise the risk of cross-contamination, our kitchen handles a variety of allergens, and we cannot guarantee that any menu item is completely allergen-free.

*All cards incur a 1.2% surcharge
15% surcharge on Public Holidays*

COCKTAILS

	M	G
Spicy Passionfruit Margarita A bold classic, shaped by smoke and spice Mezcal, tequila, lime, passionfruit, chilli	22	23
Lost Paradise A refined lychee martini with old-world restraint Vodka, lychee, lime	20	21
Lemon Sherbet Sweet & sour, sugar-rimmed candied nostalgia Citron vodka, limoncello, lemon	20	21
Hugo Spritz Classic European spritz culture, unchanged for a reason Elderflower, prosecco, soda	18	19
Summerhouse Southside Clean, green, and endlessly refreshing Gin, fresh lime, cucumber, mint	22	23
Raspberry Paloma Bright, juicy, and lightly bitter Casamigos tequila, raspberry, grapefruit, lime, agave	21	22
Charlie Chaplin A pre-prohibition classic with a modern edge Sloe gin, apricot brandy, fresh lime	20	21
Alcott's Amaretto Rich, warming, and beautifully balanced George Dickel 8 Year Bourbon, Disaronno, lemon	23	24
Alice in Wonderland Herbal, fruity, and just a little mad Vodka, Chartreuse, passionfruit, mint, apple	25	26

..... NON ALCOHOLIC

Zero Aperol Spritz All the flavour, none of the alcohol Zero-proof bitter aperitif, sparkling grape, soda, orange	15	16
Zero Margarita Fresh, citrusy, and full of flavour Zero-proof agave spirit, lime, agave, salt rim	15	16
Non-Alco Amaretto Bright tropical fruit with a soft, creamy finish Pineapple, apple, lemon, almond orgeat, bitters	14	15

WINES



WHITE

Quilty & Gransden Sauvignon Blanc	Orange, NSW	10	14	39
Herringbone Hills Sauvignon Blanc	Marlborough, NZ	11	15	45
Wildflower Pinot Grigio	Margaret River, WA	11	15	48
ATE Chardonnay	South Eastern Australia	11	15	42
Bimbadgen Hunter Chardonnay	Hunter Valley, NSW	14	19	57
Alkoomi 'Grazing Collection' Reisling	Frankland River, WA	13	17	60
Tar & Roses, Pinot Grigio	Goulburn Valley, VIC	-	-	58
Catalina Sounds Sauvignon Blanc	Marlborough, NZ	-	-	65
Santi Pinot Grigio	Delle Venzie, IT	-	-	52
Robert Oatley Sauv Blanc Semillon	Margaret River, WA	-	-	55
Pikes 'Traditionale' Riesling	Clare Valley, SA	-	-	67
Philip Shaw 'The Architect' Chardonnay	Orange, NSW	-	-	68

ROSE

Quilty & Gransden Rose	Orange, NSW	10	13	39
Gerard Bertrand Rose	Languedoc-Roussillon, FR	11	15	52
Reverie Rose	Reverie, FR	12	16	58
Mirabeau 'Classic' Rose	Côtes Provence, FR	-	-	66

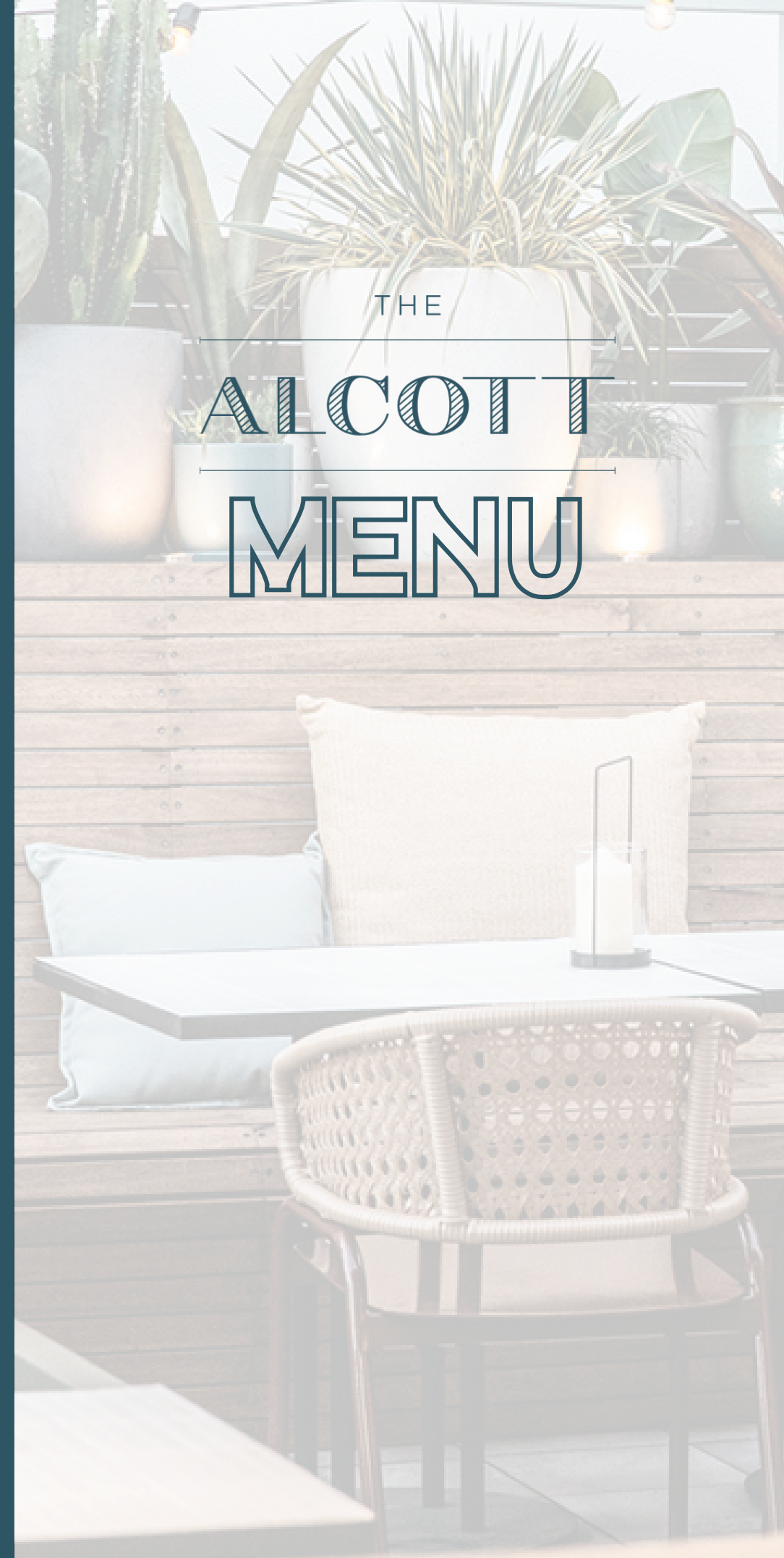
RED

Quilty & Gransden Cabernet Merlot	Orange, NSW	10	13	39
Ziegler GSM	Barossa Valley, SA	11	15	48
Hesketh Pinot Noir	Limestone Coast, SA	12	16	59
Bremerton 'Selkirk' Shiraz	Langhorne Creek, SA	13	16	59
Wildflower Cabernet Sauvignon	Margaret River, WA	-	-	52
Pikes Los Componeros Shiraz Tempranillo	Clare Valley, SA	-	-	59
Willunga 100 Grenache	McLaren Vale, SA	-	-	68
Rymill Dark Horse Shiraz	Coonawarra, SA	-	-	65
Head 'Head Red' Shiraz	Barossa Valley, SA	-	-	69
Argento 'Organic' Malbec	Mendoza, ARG	-	-	59
Yering Village Pinot Noir	Yarra Valley, VIC	-	-	64
Sticks Pinot Noir	Yarra Valley, VIC	-	-	64

SPARKLING

NV Veuve Tailhan Blanc de blanc	Loire Valley, FRA	10	-	45
NV Mojo Prosecco	King Valley, VIC	11	-	53
NV Josef Chromy Sparkling	Relbia, TAS	15	-	75
NV Taltarni Cuvee Rose	Pyrenees, VIC	-	-	60
NV Piper Heidsieck Brut	Reims, FRA	-	-	99
NV Veuve Cliquot Brut	Reims, FRA	-	-	140

*MEMBERS PRICE SHOWN



THE ALCOTT MENU



SNACK MENU

	M	G
CORN CHIPS & GUACAMOLE <i>gf vg</i>	12	14
BUFFALO CHICKEN WINGS with ranch	12	14
CALAMARI RINGS with chips, lemon and tartar sauce	12	14
CHIPS <i>df v</i> with tomato sauce	9	11
WEDGES with sour cream and sweet chilli	12	14
HOKI BITES with chips, lemon and tartar sauce	12	14
CHICKEN TENDERS with sweet chilli	12	14
PRAWN SPRING ROLLS with sweet chilli	12	14

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