

THE ALCOTT

SHARING PLATES

Artisan sourdough	\$16
<i>Miso honey butter. V</i>	
Babaganoush	\$16
<i>Flat bread, pumpkin seed dukkah. VE</i>	
Wild mushroom & ricotta arancini	\$26
<i>Truffle mayo. V</i>	
Charred lamb koftas	\$25
<i>Harissa yoghurt, pickled onion. NGA</i>	
Chilli peppered squid	\$25
<i>Shichimi, yuzu mayo. NGA</i>	
Prawn meatballs	\$27
<i>Coconut broth. NGA</i>	
<i>Add flat bread.</i>	\$5
Chicken karaage	\$25
<i>Wasabi mayo. NGA/NDA</i>	
Pork belly	\$25
<i>Gochujang, kimchi. NDA</i>	
Burrata	\$27
<i>Honey roasted butternut, dukkah, lemon olive oil. NGA</i>	
<i>Add sourdough.</i>	\$5
Tuna tataki	\$27
<i>Wasabi mayo, ponzu, crispy shallots, shichimi.</i>	
Grilled halloumi	SML \$18
<i>Wild rice salad and rocket salad, beetroot hummus, almonds, crispy kumaru. NGA</i>	LRG \$30

SIDES

Seasonal vegetables	\$14
<i>Miso butter, almonds. NGA</i>	
Rocket salad	\$15
<i>Rocket, pear, parmesan, honey & balsamic vinaigrette. NGA</i>	
Fries	\$12
<i>Aioli.</i>	
Crispy duck fat potatoes	\$15
<i>Yuzu mayo. NGA</i>	

LARGE PLATES

Bangers and mash	\$28
<i>Westmore butcher's pork and leek sausages, mash potatoes, onion gravy. NGA</i>	
Caesar salad	\$30
<i>Free range chicken, anchovies, sourdough croutons, streaky bacon, soft egg, cos, parmesan. NGAO</i>	
250GRAM prime ribeye steak	\$37
<i>Fries, peppercorn or mushroom sauce. NGA</i>	
<i>Add 2 fried eggs or cafe de Paris butter.</i>	\$4
Roasted tomato bisque risotto	\$32
<i>Bocconcini. NGA / VEO</i>	
<i>Add chicken or halloumi.</i>	\$8
Seafood chowder	\$32
<i>Sourdough. NGAO</i>	
Market fish	\$39
<i>Herb mash, steamed greens, cafe de Paris butter. NGA</i>	
Lamb shoulder ragu	\$39
<i>Homemade pappardelle, pecorino, herbs. NGAO</i>	
Wagyu double cheeseburger	\$30
<i>Burger sauce, pickles, streaky bacon, mustard, grilled onions, fries. NGAO</i>	
Miso & ginger glazed salmon	\$35
<i>Soba noodles, crispy chilli oil, teriyaki mushrooms, edamame, roasted seaweed, fried shallots, sesame dressing. NDA</i>	

Loaded flat bread	
<i>- Pulled beef short rib, onion jam, parmesan, pickles.</i>	\$30
<i>- Truffle cheese sauce, roasted mushrooms, rocket, parmesan.</i>	\$30

SWEETS

Vanilla bean brulee	\$16
<i>Savoiardi. NGAO</i>	
Semi cooked chocolate cake	\$16
<i>Doris plum ice cream.</i>	
Affogato	\$16
<i>Espresso, kahlua, vanilla bean ice cream.</i>	

A-LIST DEALS

Here at The Alcott, we want to give back to our customers, which is why you should join the A-List.

We offer exclusive all day pricing for A-List members on the following items:

\$11 | House spirit & mixer

\$12 | Heineken & Heineken Silver pint

\$15 | Aperol Spritz on tap

\$15 | Large house wine

\$20 | Sirloin steak

Fries, peppercorn or mushroom sauce. NGA
Add 2 fried eggs or cafe de Paris butter for \$4

**Available with any full price drink purchase, not available in conjunction with other offers.*

\$30 | Jugs of Tiger

Want to become a member of the A-List?
Simply ask one of our friendly staff for details.

V - Vegetarian / VE - Vegan / NGA - No Gluten Added
NDA - No Dairy Added / O - Option

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products.

Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.