



LONG LUNCH GIVEAWAY

WE ARE GIVING AWAY A LONG LUNCH
FOR YOU & 3 COLLEAGUES VALUED
AT \$300

WINNER ANNOUNCED 1ST SEPTEMBER

T&CS APPLY

MINIMUM SPEND \$30+ PER TRANSACTION
ALL TRANSACTIONS MUST TAKE PLACED BETWEEN MON-FRI
11.30-4PM





WHAT'S ON



TRIVIA NIGHT

WEDNESDAY 6TH AUGUST @ 6:00PM



STARWARD WHISKY
DINNER

MONDAY 18TH AUGUST @ 6:30PM



talk to our friendly staff or email
functions@alliancehotel.com.au to book!





THE ALLIANCE HOTEL

ALL DAY DINING MENU

Please notify staff of any
dietary requirements

gf gluten free | **df** dairy free
v vegetarian | **vg** vegan





\$20

LUNCH SPECIALS

11:30AM – 3PM
MONDAY TO THURSDAY

200G RUMP

served with fries & your choice of
sauce (dfo, gfo)

olive butter (gf), mushroom sauce (gf), mixed pepper sauce (gf),
house made gravy (gf,df),chimmichurri (gf, df)

SCHNITTY BURGER

lettuce, spicy mayo & red onion
served with fries

PESTO PASTA

Italian style pesto pasta, cherry
tomatoes & parmesan cheese (v)



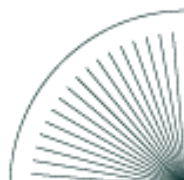
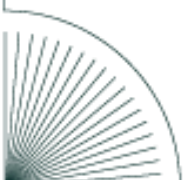
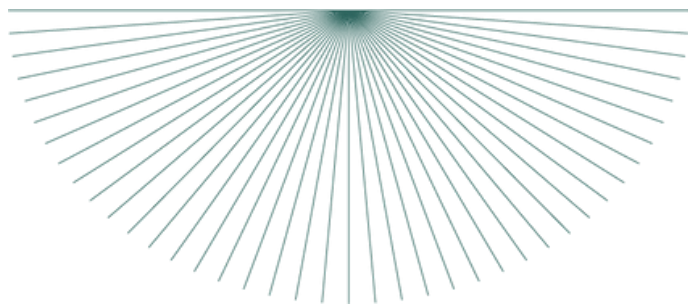


SATURDAY ALL DAY SPECIAL



Two flank steaks
&
bottle of red or white wine

\$100





SMALL PLATES



WARMED OLIVES | \$8

marinated olives (gf, df, vg)

GARLIC BREAD | \$10

baked artisan sourdough bread & garlic butter, parmesan & chilli flakes (v)

SCOTCH EGG | \$13

one boiled egg wrapped in Italian pork sausage & breadcrumbed

WHIPPED GOATS CHEESE | \$20

traditional French goats cheese, truffle oil, honey & roasted walnuts
served with toasted sourdough (v)

SALT & PEPPER CALAMARI | \$16

flashed-fried, served with lemon mayo (df)

VENISON TARTARE | \$20

raw venison with pickles & onion, served on toasted milk
brioche

PORK BELLY BITES | \$19

200g crispy pork belly bites served with sweet chilli sauce (df)

CROC BITES | \$25

New Orleans style fried crocodile bites with lemon mayo

CROC ROLLS | \$24



crispy crocodile served with spicy mayo on warmed brioche
bun (2pc)

BONE MARROW | \$22

grass-fed bone marrow with chilli garlic butter, served with toasted
sourdough and labneh

PRAWN ROLLS | \$25

tiger prawns with thousand island sauce & fresh lettuce on warmed
brioche (2pcs)



MAINS

ALLIANCE SALAD | \$22

honey roasted pumpkin, green apple, lettuce, feta,
pumpkin seeds & honey dressing (v, gf)
add chicken schnitzel + \$12

ZUCCA RAVIOLI | \$28

Italian style pumpkin & sage ravioli, served with feta & sun-dried tomatoes
(v)

PAN-FRIED BARRAMUNDI | \$33

saltwater barramundi served with chickpea salad
& roasted pepper puree (df, gf)

WILD BOAR RAGU | \$36

Tuscan-style wild boar ragu with pappardelle

COTTAGE PIE | \$36

slow-cooked beef mince, peas & carrots topped with creamy mash,
served with salad (gf)

PORK CUTLET | \$37

grilled pork cutlet with sage & hazelnut beurre noisette, baby carrots
& pumpkin puree (gf)

LAMB SKEWERS | \$40

300g lamb skewers served with Lebanese couscous salad & tzatziki

BUTTERFLIED WHOLE QUAIL | \$42

harissa marinated roasted quail served with Mediterranean crushed
potato, olives & cherry tomato

DUCK BREAST | \$46

slow-cooked duck breast with saffron risotto & pomegranate
reduction (gf)

PUB CLASSICS

FISH & CHIPS | \$28

beer battered QLD pearl perch with fries, slaw & tartar sauce (df)

DOUBLE CHEESEBURGER | \$28

double beef patty, cheese, pickles, onion jam, ketchup & mustard,
served with fries
add fried egg + \$4

CHICKEN SCHNITZEL | \$28

hand-crumbed, served with slaw, fries & house made gravy

CHICKEN PARMI | \$30

hand-crumbed, served with slaw & fries

ROPE SAUSAGE & MASH | \$37

350g lamb & rosemary sausage served with mash, sauerkraut &
house made gravy (gf)

STEAKS

served with fries and choice of sauce
add fried egg + \$4

RUMP | \$39

300g QLD pasture fed (df)

BACHELOR FLANK | \$39

400g 120 days grain fed MB 3 (df)
served medium rare only

SIRLOIN | \$47

300g Black Angus 120 days grain fed
MB2+ (df)

SAUCES | \$4

olive butter (gf)
house made gravy (gf,df)
mixed pepper sauce (gf)
mushroom sauce (gf)
chimmichurri (gf,df)

SIDES

broccolini with crispy onion & spiced oil (df, gf, vg) | \$13
potato wedges with sweet chilli & sour cream | \$13
garden salad with honey mustard dressing (gf, v) | \$10
mash with butter & cream (gf, v) | \$12
shoestring fries with chicken salt (df, v) | \$13



DESSERTS

TIRAMISU | \$15

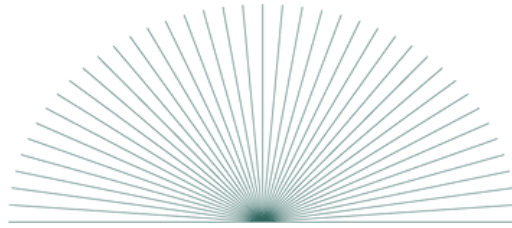
espresso-soaked lady fingers with whipped cream & mascarpone (v)

BROWNIE | \$17

homemade chocolate brownie with chocolate sauce & vanilla ice cream (v)

CHEESE BOARD | \$30

chef's selection of cheeses, served with crackers, seasonal berries & quince paste (v)



SELECT AUSTRALIAN WHISKY

ARCHIE ROSE BLASPHEMY |

A rich dessert-like whisky with notes of chocolate and roasted malt created through a combination of two types of coffee

ARCHIE ROSE HERITAGE RED GUM CASK |

A limited edition single malt aged in Australia red gum apera casks with notes of cherry, dried orange peel and roasted pecan



ASK THE TEAM ABOUT OUR ROTATING WHISKY
FLIGHTS

BOOK YOUR NEXT EVENT WITH US!

Perfect for corporate events, weddings,
birthdays, EOFY parties, Christmas



contact us today!

functions@alliancehotel.com.au | 07 3839 0136