

WHAT'S ON



PUB TRIVIA NIGHT

WEDNESDAY 18TH FEB @ 6PM



SUPERBOWL LIVE & LOUD

MONDAY 9TH FEB @ 9:30AM



VALENTINE'S DAY

SATURDAY 14TH FEB

2 MAINS & BOTTLE OF WINE \$100



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





SMALL PLATES

GARLIC BREAD | \$12

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

SCOTCH EGG | \$14

one boiled egg wrapped in Italian pork sausage & breadcrumbed

SALT & PEPPER CALAMARI | \$17

flashed-fried, served with lemon mayo & vinegar salt (df)

WHIPPED GOATS CHEESE | \$23

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

CRISPY PORK BELLY BITES | \$19

served with sweet chilli sauce & pickled onion (df)

BEEF KOFTA PITA | \$23

with herb mix, pickled onion, feta, tzatziki & pomegranate reduction,
served on pita bread (gfo)

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MAINS

CEASAR SALAD | \$22

cos lettuce, shaved parmesan, crispy bread, bacon, caesar dressing
& soft boiled egg
add chicken schnitzel + \$12

PAN-FRIED SALTWATER BARRAMUNDI | \$34

your choice of chickpea salad, yellow capsicum & saffron puree (df, gf)
OR slaw, fries & tartar sauce (df)

RISOTTO

SEAFOOD: Italian style risotto with prawns, pipis & calamari \$37
PUMPKIN: pumpkin & sage risotto, feta & sun-dried tomato (v, gf, dfo) \$27

LAMB SKEWERS | \$41

served with Lebanese couscous salad & tzatziki

SLOW-COOKED DUCK BREAST | \$46

with rocket salad, duck jus & fries (df)

ROPE SAUSAGE & MASH | \$37

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

PUB CLASSICS

DOUBLE CHEESEBURGER | \$28

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

CHICKEN SCHNITZEL | \$29

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

CHICKEN PARMI | \$32

hand-crumbed, served with slaw & fries

CALAMARI | \$27

flash fried, served with garden salad, fries
& lemon mayo

STEAKS

served with your choice of fries, mash, slaw
or salad & sauce
add fried egg \$4

RUMP | \$41

300g QLD pasture fed (df)

SIRLOIN | \$48

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

RIB ON THE BONE \$65

400g 100 days grain fed MB 2 (df)

SAUCES | \$4

mixed pepper sauce (gf)

house made gravy (gf,df)

olive butter (gf)

mushroom sauce (gf)

chimmichurri (gf,df)

SIDES

broccolini with crispy fried onion (gf, df, vg) | \$13

shoestring fries with chicken salt & truffle mayo (df, v) | \$13

potato wedges with sweet chilli & sour cream (v) | \$14

mash with butter & cream (gf, v) | \$12



DESSERTS

BROWNIE | \$19

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

CHEESE BOARD | \$28

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

ESPRESSO MARTINI

house vodka, cold brew, tia maria & sugar



**ASK OUR FRIENDLY TEAM ABOUT OUR
WEEKLY AND ROTATING SPECIALS**

