

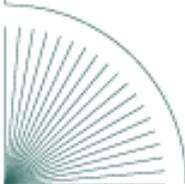


— THE —  
ALLIANCE  
HOTEL

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)

## **SCOTCHEGG | \$14**

one boiled egg wrapped in Italian pork sausage & breadcrumb

## **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

## CAESAR 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) \$25

## LAMB SKEWERS | \$41

served with Lebanese couscous salad & tzatzki

## SLOW-COOKED DUCK BREAST | \$46

with rocket salad, duck jus & fries (df)

## ROPE SAUSAGE & MASH | \$37

350g pork & parsley 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 (2) 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)

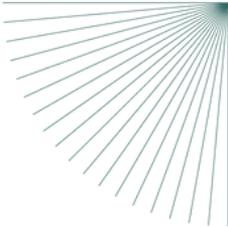
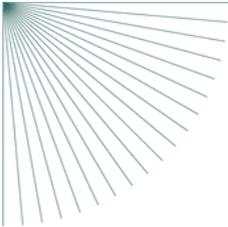
## SIDES

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**

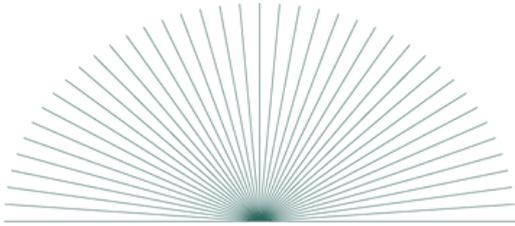
chef's selection of cheeses, served with crackers, seasonal berries & quince paste (v)

## **SORBET | \$10**

ask the team for the current flavour (vg,gf,df)

## **ESPRESSO MARTINI**

house vodka, cold brew, tia maria & sugar



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

