

THE ALLIANCE HOTEL

ALL DAY DINING MENU

SMALL PLATES

OLIVES | \$9

house marinated sicilian olives (vg, gf, df)

PORK SCRATCHINGS | \$11

crispy pork crackling, with house seasoning (gf, df)

BILTONG STOKKIES | \$12

QLD grass fed beef, in house-made spice mix (gf, df)

SCOTCH EGG | \$14

one boiled egg wrapped in Italian pork sausage & breadcrumb (df)

GARLIC BREAD | \$12

sourdough with herb & garlic butter (v)
add cheese + \$3

QLD TIGER PRAWNS | \$23

3 pan roasted large QLD tiger prawns (a), with lemon & parsley butter, served with crusty bread
add extra prawn + \$7

WAGYU STEAK TARTARE | \$24

with pickles, dijon, yolk & served with crisps (df, gf)

STEAKS

RUMP | \$41

300g QLD pasture fed (df, gf)

SIRLOIN | \$48

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

RIB FILLET | \$43

300g grass fed black angus MB3+ (df, gf)

SERVED WITH YOUR CHOICE (2) OF
FRIES (DF), MASH (GF), SLAW (DF, GF) OR SALAD (DF, GF)
& SAUCE
+ add fried egg \$4

PLEASE NOTIFY STAFF OF ANY DIETARY REQUIREMENTS

gf gluten free | **df** dairy free | **v** vegetarian
vg vegan | **cn** contains nuts

SEAFOOD AIM LABELLING

i imported | **a** australian | **m** mixed origin

MAINS

CAESAR SALAD | \$22

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

PUB-STYLE FISH & CHIPS | \$34

beer battered red snapper (i), served with fries, curry sauce,
malt vinegar & dressed leaves

STEAK & GUINNESS POT PIE | \$29

chuck, short rib & rump steak braised in guinness & red
wine, served with mash

SAUSAGES & MASH | \$37

house-made sausages served with mash, caraway braised
cabbage & house-made gravy (gf)

THE BIG ALLIANCE BURGER | \$28

double beef patty, bacon, cheese, house burger sauce, lettuce
served with fries
add fried egg + \$4

CHICKEN SCHNITZEL | \$29

hand-crumbed, served with apple & fennel slaw, fries with red
wine gravy & charred citrus

CHICKEN PARMI | \$32

hand-crumbed with napoli sauce, smoked ham & cheese,
served with slaw & fries

ROASTED CAULIFLOWER | \$26

served with romesco, brown butter bread crumb &
parmesan (v, cn)

SIDES & SAUCES

BROCCOLINI WITH PANGRATTATO & LEMON (V) | \$13

FRIES, CHICKEN SALT & TRUFFLE MAYO (DF, V) | \$13

WEDGES WITH SWEET CHILLI & SOUR CREAM (V, GF) | \$14

MASH WITH BUTTER & CREAM (GF, V) | \$12

HOUSE SALAD W/ HONEY MUSTARD VINAIGRETTE (V, DF, GF) | \$12

MIXED PEPPER SAUCE (GF) | \$4

HOUSE MADE GRAVY (GF, DF) | \$4

MUSHROOM SAUCE (GF) | \$4

CHIMMICHURRI (GF, DF) | \$4

DESSERTS

SORBET | \$10

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

BURNT BASQUE CHEESECAKE | \$17

blood plum, quince creme & mascapone (v)