THE ALLIANCE HOTEL

ALL DAY DINING MENU

SMALL PLATES

GARLIC BREAD | $12
sourdough with herb & garlic butter (v)
add cheese + $3

SCOTCH EGG | $14
one soft poached egg wrapped in Italian pork sausage & breadcrumbed (df)

WAGYU STEAK TARTARE | $24
with pickles, dijon, mayo, yolk & served with crisps (df, gf)

STEAKS

SERVED WITH FRIES & YOUR CHOICE OF SAUCE
+ **add fried egg $4**

RUMP | $41
300g QLD pasture fed (df,gf)

RIB FILLET | $47
300g grass fed black angus MB3+(df,gf)

BUTCHERS CUT
please ask our friendly staff for this week's cut (df,gf)

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

WE HAVE SPECIALS EVERY DAY!
PLEASE ASK THE FRIENDLY TEAM

MAINS

CAESAR SALAD | $28
cos lettuce, shaved parmesan, croutons, bacon, caesar dressing & soft boiled egg
add grilled chicken + $8

PUB-STYLE FISH & CHIPS | $37
battered snapper (i), served with fries, curry sauce, malt vinegar & dressed leaves (gf)

VEGGIE STACK BURGER | $29
chargrilled zucchini, mushroom, eggplant, sundried tomatoes, swiss cheese, mixed leaves & green goddess dressing, served with fries (v)

THE BIG ALLIANCE BURGER | $28.5
single beef patty, bacon, cheese, house burger sauce, lettuce served with fries
add beef patty +$4
add fried egg + $4

CHICKEN SCHNITZEL | $32
hand-crumbed, served with slaw, fries & red wine gravy

CHICKEN PARMI | $36
hand-crumbed with napoli sauce, smoked ham & cheese, served with slaw & fries

SIDES & SAUCES

BROCCOLINI WITH PANGRATTATO & LEMON (V) | $14.5
FRIES WITH CHICKEN SALT & KETCHUP (DF, V) | $ 13.5
WEDGES WITH SWEET CHILLI & SOUR CREAM (V,GF) | $ 14.5
MASH WITH BUTTER & CREAM (GF, V) | $ 13.5
HOUSE SALAD WITH SU MAC DRESSING (V, DF, GF) | $ 14
HOUSEMADE SLAW (GF) | $12.5
MIXED PEPPER SAUCE (GF) | $6
HOUSE MADE GRAVY (GF) | $6
MUSHROOM SAUCE (GF) | $6
CHIMMICHURRI (GF, DF) | $6

DESSERTS

SORBET TRIO | $15
ask the team for the current flavour (vg,gf,df)

ASK OUR STAFF FOR CURRENT DESSERT SPECIAL