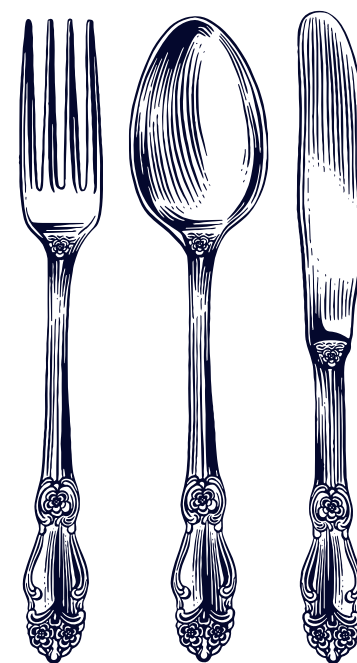


ALUCCO

DINNER
MENU



KIDS MAIN

18



BARRAMUNDI & CHIPS (A)

Grilled | Battered

PASTA NAPOLITANA

Penne pasta, napolitana sauce, parmesan cheese

GRILLED CHICKEN

Grilled chicken breast, chips or steamed vegetables
Gravy | Tomato Sauce

KIDS STEAK

Grilled minute steak, choice of chips or steamed vegetables
Gravy | Tomato Sauce

KIDS DESSERT

14

BANANA SPLIT

Sliced banana, vanilla bean ice cream, chocolate topping, sprinkles

FRUIT SALAD

Diced fruits, vanilla bean ice cream

ICE CREAM TRIO

Choose 3 scoops
Vanilla bean | chocolate | strawberry

FIRST SIP

SPRITZ	24
Hugo Aperol Montenegro Limoncello	
SPARKLING	24
Rossini Mimosa Bellini	
TROPICAL WHITE NEGRONI	26
Cinzano Bianco, Grapefruit aperitif, Wolf lane gin	
COCKTAIL OF THE DAY	24
Please ask our team what's mixing today.	
COINTREAU	14
CAMPARI	14
PIMMS	14
WOLF LANE GRAPEFRUIT APERITIF	14
CYNAR	14

TO START

BREAD	15
Rustic cob loaf, whipped butter	
HEIRLOOM TOMATO & BURRATA	30
Heirloom tomatoes, locally grown basil, creamy burrata, Davidson plum vinaigrette	
TABLESIDE BEEF TARTARE	30
Atherton Tablelands beef tenderloin, selection of condiments, cassava crisp. <i>Prepared tableside</i>	
 CEVICHE OF THE DAY (M)	28
Green chilli, salted green apple & Coriander	

MAIN



WHOLE MARKET FISH FOR TWO (A) **120**
Whole locally caught fish, choice of two sides
Oven Baked | Pinot Grigio - Cloud street - Yarra Valley, VIC 16
Thai Style | Riesling - Dead Man Walking - Clare Valley, SA 16

SALTBUSH LAMB RACK **62**
Chargrilled saltbush and rosemary lamb rack, roasted eggplant, confit garlic, FNQ honey infused port jus
Cabernet Sauvignon - Vasse Felix - Margaret River, WA 18



LOCAL BARRAMUNDI (A) **48**
Pan roast fillet, saffron beurre blanc, grilled zucchini ribbons, lemon myrtle gremolata
Chardonnay - Cloud street - Yarra Valley, VIC 16

EYE FILLET **65**
200gm Tablelands Eye Fillet, garlic roast chat potatoes, charred Broccolini, choice of sauce
Peppercorn | Bearnaise | Mushroom
Shiraz - Mount Adam 550 - Eden Valley, SA 18

LINGUINE ALLE VONGOLE (M) **42**
Linguine tossed with fresh clams in garlic, white wine and parsley.
Brut - 42 Degrees - Coal River, TAZ 18

RISOTTO VERDE **39**
Arborio rice, seasonal greens, broad beans, pecorino, preserved lemon
Sauvignon Blanc - Shaw + Smith - Adelaide Hills, SA 18

CHARRED AUBERGINE & RICOTTA **39**
Layered eggplant, ricotta, native basil oil, tomato confit, macadamia pesto
Grenache - Yangarra 'Circle' - 16

SIDES

ROSEMARY KIPFLER POTATOES
Paprika, smoked seasalt

FRIED BRUSSELS SPROUTS
Shaved Parmesan, toasted pine nuts, aged balsamic

SNOW PEAS
Lemon pepper, EVOO, sea salt

BUTTERY HOUSE MASH
Wholegrain mustard

ROAST CAULIFLOWER
Sesame dressing



= Pairing Suggestion



= Sustainably Sourced

DESSERT

WATTLESEED TIRAMISU **20**
Classic tiramisu, wattle seed cream, bush coffee liqueur

LEMON MYRTLE PANNA COTTA **20**
Coconut & lemon myrtle panna cotta, finger lime, FNQ Shannonvale Estate dark chocolate

TASTING FOR 2 **36**
Wattleseed tiramisu, pannacotta, local black sapote ice cream

AFFOGATO **20**
Vanilla bean gelato, fresh espresso, macadamia liqueur

TRIO OF SORBET **15**
Ask our team for today's selection

LAST POUR

LICOR 43 **14**

CYNAR **14**

DISARONNO AMARETTO **14**

BAILEYS **14**

KAHLUA **14**

FRANGELICO **14**

MONTENEGRO **14**

AVERNA **14**

LIMONCELLO **14**

GRAND MARNIER **14**

DOM BENEDICTINE **14**

THE WISE ONE TAWNY PORT **14**

HENNESSY VS **18**

VASSE FELIX CANE CUT Margaret River, WA **15**

COEUR D’OR Rylstone, NSW **22**



= Signature Dish

Seafood Origin (A) Australian (I) Imported (M) Mixed