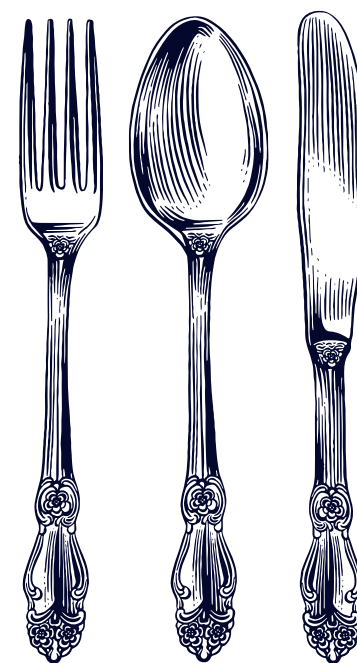


A L U C O

D I N N E R
M E N U



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	
TROPICAL WHITE NEGRONI	26
Cinzano Bianco, Grapefruit aperitif & Wolf Lane gin	
COCKTAIL OF THE DAY	24
Please ask our team what we're mixing today.	
COINTREAU	14
CAMPARI	14
PIMMS	14

SNACK

MARINATED OLIVES	16
Marinated olives with oregano, fresh citrus & herbs	
GRILLED SOURDOUGH COB	16
Warm grilled sourdough cob with garlic & parmesan butter	
 SESAME PRAWN (A)	20
Crispy sesame prawn toast, soft bao bun & gochujang aioli	
HALLOUMI KATAIFI	20
Crispy kataifi-wrapped halloumi with hot honey & pistachio	

TO START

BURRATA	30
Creamy burrata with marinated zucchini, macadamia dukkah & fresh basil	
 FISH TARTARE (M)	32
Fresh fish of the day with finger lime, ponzu dressing, sesame & cassava chips	
 GRILLED OCTOPUS (A)	35
Chargrilled octopus with romesco, paprika, garlic butter & toasted almonds	
BEEF TARTARE	32
Hand-cut beef tartare with Aluco dressing, cured egg yolk, smoked salt & cassava chips	

MAIN



SEAFOOD PASTA (M)

Fresh pasta with a selection of seafood & a rich, lightly spiced 'nduja sauce

 Pinot Grigio - Cloud Street, Yarra Valley 16

52



BBQ KING PRAWNS (A)

Flame-grilled king prawns with lemon & garlic butter

 Rose - 42 Degrees - Coal River, TAS 18

52



BARRAMUNDI

Pan-seared barramundi with saffron sauce, potato, mussels & courgette

 Riesling - Dead Man Walking, SA 16

48



MISO SALMON (M)

Miso-marinated salmon with pickled ginger, roasted pak choi & wakame

 Brut - 42 Degrees - Coal River, TAS 18

50

300G RIBEYE

Café De Paris butter & caramelised shallot

Mushroom Sauce +3 | Peppercorn Sauce +3 | Jus +3

 Shiraz - Mount Adam 550 - Eden Valley, SA 18

65

DUO OF LAMB

Lamb rump & slow-cooked shoulder with green pea salsa, pea purée & radicchio

 Cabernet Sauvignon - Vasse Felix "Filius" - Margaret River, WA 18

68

ROASTED CAULIFLOWER

Tikka-marinated roasted cauliflower with coconut moilee, pickled onion, radish & green chilli

 Chardonnay - Cloud Street - Yarra Valley, VIC 16

45

SIDES

16

MIXED SALAD

Fresh mixed leaves tossed with Aluco dressing

SHOESTRING FRIES

Crispy shoestring fries with smoked salt & tomato sauce

SEASONAL VEG

A selection of seasonal local vegetables with olive oil & sea salt

BRUSSEL SPROUTS

Crispy Brussels sprouts with balsamic, toasted pine nuts & parmesan

SESAME CAULIFLOWER

Crispy cauliflower with sesame dressing & toasted sesame seeds

DESSERT

PAVLOVA

Crisp pavlova with seasonal local fruits, strawberry coulis, vanilla gelato & fresh basil

18

DARK CHOCOLATE & ORANGE TART

Dark chocolate ganache tart with sea salt, orange gel & Baileys chocolate sauce

20

SELECTION OF ICE CREAM OR SORBET

Daily selection with fresh strawberries, edible flowers & chocolate crumble

15

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



= Pairing Suggestion



= Sustainably Sourced



= Signature Dish

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

All our food is prepared in our kitchen where nuts, gluten and other allergens are present- if you have a food allergy please let us know before ordering

Please note: Public Holidays incur a 15% surcharge. Credit card surcharge applies