

## Groups (8 guests or more)

Pre-selection required

### Small Plates

Ancient grain sourdough 5  
Black garlic & fetta goremé, South  
Australian quince syrup (CD)

Half dozen native oysters 42  
Scampi caviar, shallots, kombu  
vinegar (GFO)

### Entrée

Calamari 28  
Korean chicken inspiration, cavolo nero,  
gochujang aioli

Lamb and peas 2 pcs 28  
Pulled slow braised lamb shoulder, pi-  
not jus, dreaming goat dairy chevre,  
mejool date, green pea hot cake  
*Additional piece 12*

WA grilled octopus 34  
Heirloom tomato and basil tartare,  
Congo potato, parmesan (CD, CN)

Yellow Fin Tuna 28  
Persimmon, blood orange aioli, skipjack vinegar,  
picked lotus root, chives (GFO, H)

Tomato and burrata 28  
Warm fennel scented garlic and  
tomato sugo, peanuts, chilli oil,  
grilled sourdough (V, GFO)

### Mains

Tasmanian pan-fried Barramundi 52  
Sustainably sourced fish served with  
Spanish style chorizo and chickpea ragu  
(CD, GFO)

Grilled free-range chicken 48  
Layonnaise-inspired yuzu koshu and leek  
cream, green beans, burnt butter brioche  
furikake (H)

O'Connor superior Black Angus 64  
striploin MBS 2-4+  
250g, cauliflower purée, jus gras (H, GF)

O'Connor superior Black Angus 58  
Braised short rib MBS 2-4+  
Pickled turnip, cauliflower purée, garlic &  
spring onion relish jus gras (H, GF)

Vegetable lasagne 2.0 38  
Nut bechamel, plant based krapao, golden  
crumb, romesco, herbs (GFO, VG, CN)

Pan-fried mushroom 36  
Cresti di gallo pasta, truffle cream (V)

### Sides

Mixed leaves 12  
blood orange & chardonnay vinaigrette  
(GFO)

Thick-cut fries 12  
Truffle oil, parmesan and aioli (GFO)

Caramelized Hispi cabbage with 14  
Grenoble sauce (GFO)

*If you have any concerns regarding food allergies, please alert our associates prior to ordering.*

**V vegetarian | GF gluten free | CD contains dairy | VG plant based | P contains pork | H Halal**

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### Dessert

Cheesecake assiette	24
<i>Three unique flavours and styles of cheesecake:</i>	
Applewood smoked baked cheesecake	
Mascarpone & fig	
Blueberry & lemon myrtle	
Served with pistachio & wattle seed bark, smoked almonds (CD, CN)	
Bittered Popcorn banana brulee	24
Popcorn custard, banana fosters jam, dark rum caramel sauce, milk chocolate banana soft ganache, blood orange sorbet (CD, GF)	
Valrhona triple chocolate fudge cake slice	24
Hazelnuts, Victorian sour cherry gelato (CD)	
Gelato (per scoop)	8
<i>Please ask our team about the flavour of the day</i>	
Cheese board	38
<i>Three artisanal cheese selections from Australian cheese farmers</i>	
Served with Lavosh, chutney, and quince (CD, CN)	

***"Food" forms an integral part of our identity by infusing meaning and purpose into our lives. The food at Allegro is my humble approach in weaving together local sustainable produce with vibrant flavors from the subcontinent.***

***Our plates showcase our deep-rooted passion for intuitive cooking, where we bring together flavour pairings and spice combinations that are rare yet eclectic, drawing inspiration from our childhood, travel adventures, and cherished memories to create a memorable dining experience.***

**Apoorva Kunte**  
Executive Chef

allegro