

"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 flavour's 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

Small Plates		Mains		Dessert	
Ancient grain sourdough Black garlic & fetta goremme, South Australian quince syrup (CD)	5	Tasmanian pan-fried Barramundi Sustainably sourced fish served with Spanish style chorizo and chickpea ragu (CD, GFO)	52	Buttered Popcorn banana brulee Popcorn custard, banana fosters jam, dark rum caramel sauce, milk chocolate banana soft ganache, blood orange sorbet (CD, GF)	24
Half dozen native oysters Scampi caviar, shallots, kombu vinegar (GFO)	42	Grilled free-range chicken Layonnaise-inspired yuzu koshu and leek cream, green beans, burnt butter brioche furikake (H, CD)	48	Winter cheesecake assiette <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)	24
		O'Connor superior Black Angus striploin MBS 2-4+, 250g, cauliflower puree, jus gras (H, GF)	64		
		O'Connor premium Black Angus braised short rib MBS 2-4+, 750g, pickled turnip, cauliflower puree, garlic & spring onion relish, jus gras (H, GF)	58		
Entrée				Misty Pear Spiced pear and yuzu bavarois, red wine pear jelly, cardamom cake, smoked almond streusel (CD)	24
Calamari Korean chicken inspiration, cavolo nero, gochujang aioli	28	Vegetable lasagne 2.0 Nut bechamel, plant based krapao, golden crumb, romesco, herbs (GFO, VG, CN)	38	Valrhona triple chocolate fudge cake slice Hazelnuts, Victorian sour cherry gelato (CD)	24
Western Australian grilled octopus Heirloom tomato and basil tartare, Congo potato, parmesan (CD, CN)	34	Pan-fried mushroom Cresti di gallo pasta, truffle cream (V)	36	Gelato (per scoop) <i>Please ask our team about the flavour of the day</i>	8
Yellow Fin Tuna Persimmon, blood orange aioli, skipjack vinegar, pickled lotus root, chives (GFO, H)	28			Cheese board <i>Three artisanal cheese selections from Australian cheese farmers</i> Served with Lavosh, chutney, and quince (CD, CN)	38
Tomato and burrata Pickled beet and blackberries, cardamom & pumpkin puree, Rogan Josh glaze (GFO)	28	Sides			
		Mixed leaves Blood orange & chardonnay vinaigrette (GFO, VG)	12		
Lamb and peas 2 pcs Pulled slow braised lamb shoulder, pinot jus, dreaming goat dairy chevre, mejdool date, green pea hot cake <i>Additional piece 12</i>	28	Thick-cut fries Tasmania pepper & Wattle Sea vinegar salt, aioli (GFO, V)	12		
		Caramelized Hispi cabbage, Grenoble sauce (GFO)	14		

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

Please note a surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays.