

"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

Pre-Theatre Menu

17:00 – 19:00

\$69 p.p. Fresh bread to start, then your choice of one main and one side dish. Includes a glass of house wine, beer, or soft beverage.

Enhance your experience: Add on Chef's choice entrée or dessert for \$20

To Start

Ancient grain sourdough
Cultured butter (CD)

Mains

Tasmanian pan-fried Barramundi - Additional \$7

Sustainably sourced fish served with Spanish style chorizo and chickpea ragu (CD, GFO)

Grilled free-range chicken

Layonnaise-inspired yuzu koshu and leek cream, green beans, burnt butter brioche furikake (H, CD)

O'Connor superior Black Angus striploin MBS 2-4+ - Additional \$10

250g, cauliflower purée, jus gras (H, GF)

Pan-fried mushroom

Cresti di gallo pasta, truffle cream (V)

Tomato and burrata

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

Sides

Mixed leaves

Blood orange & chardonnay vinaigrette (GFO)

Thick-cut fries

Truffle oil, parmesan and aioli

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.