

A L U C O

— RESTAURANT AND BAR —

ALL DAY DINING MENU

11:30AM TO 8:30PM

~Snacks~

Sweet Potato Wedges, Parmesan Cheese, Truffle Oil	\$13
Chorizo Croquettes, Saffron Aioli 3pcs	\$15
Greek Marinated Warm Olives (GF, DF)	\$ 8
French Fries, Aioli (GF)	\$10
Sliced Pita Bread and Hummus	\$10
Greek Flash Fried Calamari, Sumac and Lemon Wedge (GF)	\$14

~Meat and Seafood ~

Tapas / Main

Braised Beef, Tzatziki Sauce and Mint Salad (GF)	\$26 / \$36
BBQ Octopus, Pickled Eggplant, Haloumi Cheese, Dill Crème Fraiche, Pistachio (GF)	\$22 / \$32
Seared Tuna, Mustard Croutons, Tuna Mayonnaise Pickled Cucumber (DF)	\$23 / \$33
Roasted Pork Belly, Braised Cannellini Beans, Pancetta, Spinach (GF, DF)	\$25 / \$35
Grilled Tiger Prawns, Finger Lime, Shallot and Parsley Salad Served with Harissa Mayonnaise	\$18 / \$36
Barramundi Fillet, Celeriac Puree, Orange and Fennel, Served with Mustard Jus	\$24 / \$34
Chef Signature Slow Cooked Beef Cheek, Risoni Pasta with Mediterranean Vegetable and Grated Manchego Cheese	\$26 / \$36
Orecchiette Pasta, Lamb Ragù topped with Parmesan Cheese	\$24 / \$34

ALUCO

— RESTAURANT AND BAR —



~Vegetarian Sides~

Heirloom tomato salad, Labneh, Lemon Vinaigrette, Fresh Herbs (GF)	\$16 / \$26
Grilled Green Beans, Preserved Lemon and Manchego Cheese	\$14 / \$24
Potatoes Bravas, Spicy Tomato Sauce, Paprika and Aioli (GF, DF)	\$15 / \$25

~Dessert~

Deconstructed Tiramisu: Espresso Crumble, Mascarpone Mousse, Coffee Gel, Dark Chocolate Ice Cream	\$17
Hazelnut Praline Tart, Seasonal Berries, Passionfruit Sorbet	\$15
Pistachio and Pomegranate Cake and Lemon Sorbet	\$17

~Kids Menu~

Mini Cheese Burger Served with Chips	\$12
Battered Fried Fish Served with Chips	\$12
Chicken Nuggets Served with Chips	\$12

