



ALUCO

Restaurant & Bar

Entrees



MEDITERRANEAN DIPS

20

*Trio of house made dips, Flatbread
(n,v)*

BURRATA & TOMATO SALAD

28

Rocket Pesto, Balsamic Glaze (v,gf)

WILD CAUGHT LOCAL PRAWNS

28

Panzanella Salad (df)

HARVEY BAY SCALLOP GRATIN

28

PORK CHEEK ALLA LOMBARDA

25

Celeriac Purée, Peach, Jus (gf)

MIDDLE EASTERN FALAFEL

25

Muhammara, Pickled Onions (vv, gf, df)

N - Contains nuts GF - Gluten Free DF - Dairy Free

15% Public Holiday Surcharge Applies

Mains

Sides



FLATBREAD (v)	10
SEASONAL VEGETABLES <i>Almonds (n, vv, gf, df)</i>	17
GARDEN SALAD (vv, gf, df)	15
FRIES (vv, df)	14
OLIVES (vv, gf, df)	14

TWICE COOKED CRISPY SKIN PORK BELLY 38
Pomme Sauce (gf, df)

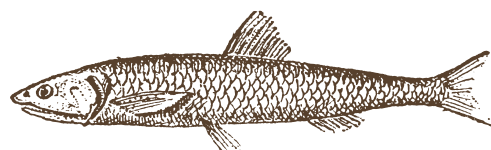
SPATCHCOCK, MUSTARD & HERBS CRUST 43
Roast Potatoes

PURE BLACK STRIPLOIN (MS 2+) 57
Brussels Sprout, Beurre Maître d'Hôtel (gf)

NORTH QUEENSLAND BARRAMUNDI 47
Olive Tapenade, Cauliflower Puree, Broccolini (gf)

RICOTTA GNOCCHI 37
Creamy Mushroom Sauce (v)

EGGPLANT PARMIGIANA 37
(vv)



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Desserts

TRIO OF SORBET 15
(vv, gf, df)

TARTE TATIN 23
Vanilla Bean Ice Cream (v)

CHOCOLATE TART 21
Almond Crumb, Mint Jelly, Raspberry Sorbet (n,v)

DAINTREE PASSIONFRUIT PANNACOTTA 17
(v, gf)

LOCAL GALLO CHEESE SELECTION 29
(n,v)



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