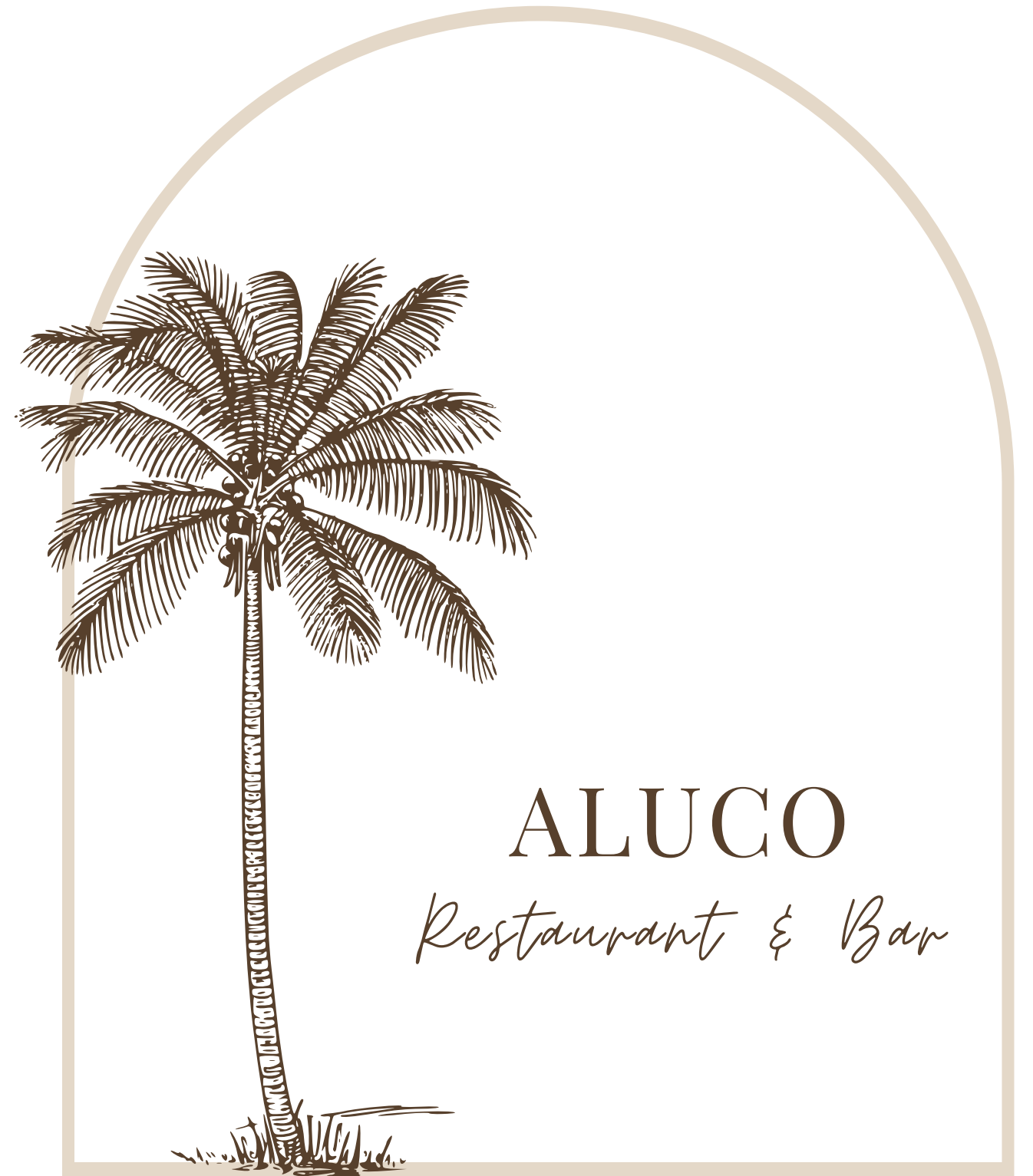


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EAT, DRINK AND TAG  
#alucopordouglas

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EAT, DRINK AND TAG  
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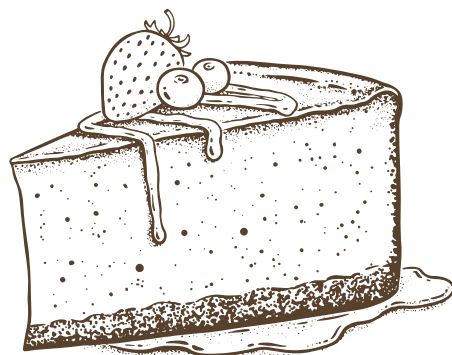
*"Our culinary offering derives inspiration from the geographical nature of our restaurant between the Great Barrier Reef and the Daintree, the oldest living rainforest in the world. Most of our produce is locally & sustainably sourced within the Far North Queensland areas such as Atherton Tablelands.*

*My Italian roots and heritage is reflected throughout the menu as we focus on a Mediterranean style of cooking."*

*Head Chef,  
Giorgio Agosti*

## Desserts

<b>CHOCOLATE TART</b> <i>Candied pecans, raspberry sorbet</i>	18
<b>TRIO OF SORBET</b> <i>Mango, raspberry, lemon (w)</i>	15
<b>ESPRESSO CREME BRULEE</b> <i>Assorted mini macarons</i>	18
<b>LOCAL FRUIT PLATE</b> <i>Seasonal (w/ gf)</i>	16
<b>IT'S CALLED 'A MESS'</b> <i>Mascarpone vanilla mousse, meringue, fruit coulis (gf)</i>	18



## Hot Entrees

<b>FREMANTLE OCTOPUS</b> <i>Romesco, olive, radish, fresh herb salad (gf/ df/ s)</i>	26
<b>MUSSELS</b> <i>Cherry tomato, garlic, chilly, herbs, bruschetta (gf*/df/ s)</i>	25
<b>GARLIC PRAWNS</b> <i>Local black tiger prawns, garlic butter (gf/ s)</i>	28
<b>SCALLOP</b> <i>Scallop roe, prosciutto wrapped on a bed of corn puree (gf/ s)</i>	26
<b>BAKED CAULIFLOWER</b> <i>Za'atar, tahini, roasted sesame sauce (gf/ w)</i>	20

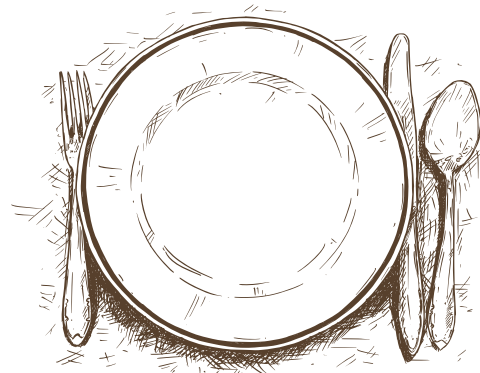
## Cold Entrees

<b>DIPS CON PITA</b> <i>Romseco, tzatziki, hummus (v)</i>	20
<b>BEEF CARPACCIO</b> <i>Rocket, truffle oil, confit cherry tomato, parmesan (gf)</i>	24
<b>MOZZARELLA RIPIENA</b> <i>Mozzarella, cherry tomato, olive, basil pesto (gf/ v)</i>	22
<b>TUNA TARTARE</b> <i>Fennel, caper berry, sun-dried tomato, lavosh (df/ gf*/ s)</i>	24

S - Sustainable | GF - Gluten Free | DF - Dairy Free | VW - Vegan | V - Vegetarian | \* - on request  
Please note there will be a 1.5% transaction fee added to all card payments.  
A 15% Public Holiday Surcharge will also apply.

## From the Land

<b>LAMB CUTLET</b>	55
<i>Moroccan spices, sweet cous-cous, toum (df)</i>	
<b>CHICKEN SUPREME</b>	36
<i>Cream cheese, truffle stuffing, sage butter, cauliflower puree (gf)</i>	
<b>EYE FILLET PURE BLACK MS3+ 200gm</b>	55
<i>Jus, paris mash (gf)</i>	
<b>SCOTCH FILLET MS3+ 300gm</b>	59
<i>Jus, paris mash (gf)</i>	
<b>RICOTTA GNOCCHI</b>	36
<i>Porcini, forest mushroom, spinach (v)</i>	
<b>PORK CUTLET</b>	42
<i>'A la madrilene', potato bravas (gf/ df)</i>	
<b>DUCK BREAST</b>	46
<i>Balsamic &amp; honey reduction, charred cauliflower, onion dust (gf/ df)</i>	
<b>VEGAN LASAGNE</b>	34
<i>Cherry tomato, vegan mozzarella, rocket pesto (w)</i>	



## From the Sea

<b>PAN FRIED BARAMUNDI</b>	42
<i>Lemon pepper crust, spinach, beurre blanc (gf/ s)</i>	
<b>SOLE MEUNIERE</b>	45
<i>Sole, broccolini (s)</i>	
<b>WHOLE CORAL TROUT FOR TWO</b>	100
<i>FNQ coral trout, seasonal vegetables, garden salad, romseco (gf, s)</i>	

*Signature Dish*

## Sides

<b>FOGACCIA OR FLATBREAD</b>	10
<i>(v)</i>	
<b>SEASONAL VEGETABLES</b>	15
<i>Almonds (w/ gf/ df)</i>	
<b>PARIS MASH</b>	15
<i>(v/ gf)</i>	
<b>OLIVES</b>	12
<i>(gf/ w)</i>	
<b>GARDEN SALAD</b>	14
<i>(w/ gf)</i>	
<b>FRIES</b>	12
<i>(w)</i>	

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