

ALUCO

Restaurant & Bar



EAT, DRINK AND TAG
#alucopordouglas

Welcome to Aluco,

We're excited to lead you on a culinary journey & look forward to sharing our passion for dining excellence with you & your guests.

If there is anything we can do to make your journey more enjoyable, please don't hesitate to ask!



Please note there will be a 1.5% transaction fee added to all card payments.
A 15% Public Holiday Surcharge will also apply.

TROPICAL DINING
WITH A DASH OF POINTS



DINE & EARN

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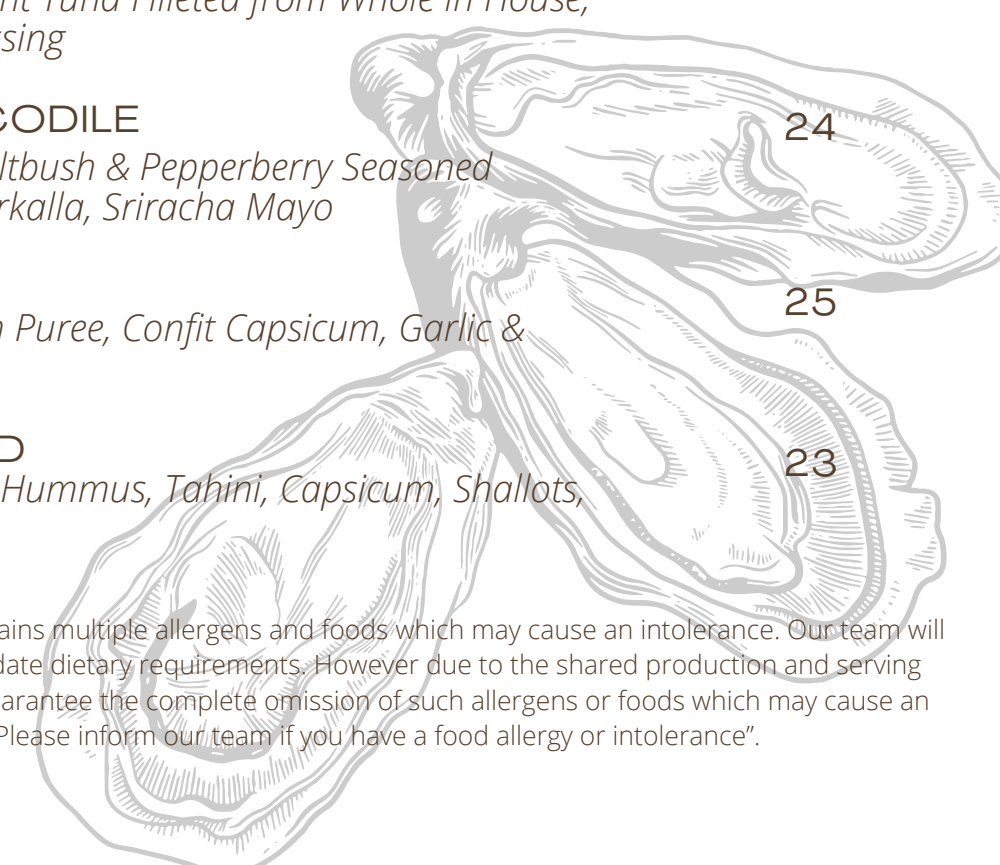
To Conclude...

PANNA COTTA <i>Coconut & Kaffir Lime Panna Cotta, FNQ Mango, Fingerlime & Toasted Coconut</i>	19
CHOCOLATE FONDANT <i>Couverture 53% Chocolate Fondant, Coffee, Salted Caramel Ice Cream, Textures of Raspberry</i>	19
PASSIONFRUIT CHEESECAKE <i>Local Passionfruit, Ginger Crumb, Macadamia Praline</i>	19
TRIO OF SORBET <i>Ask Your Server For Todays Flavour</i>	15
AFFOGATO <i>Vanilla Bean Gelato, Espresso & Frangelico</i>	19

Mezze

BREAD <i>House Baked Breads, Australian Butter</i>	13
MARINATED OLIVES <i>Warmed House Marinated Olives, Garlic & Lemon</i>	13
WAGYU BRESAOLA <i>Thinly Sliced Air Dried Wagyu Beef, Pickled Fennel, Mandarin & White Truffle Oil</i>	20
CALAMARI <i>Lemon Pepper & Sea Salt Seasoned Fried Calamari, Crispy Saltbush, Kaffir Lime Aioli</i>	18
OYSTERS <i>Freshly Shucked SA Oysters, Mignonette Dressing, Fresh Lemon</i>	
<i>1/2 Dozen 32</i>	
<i>Full Dozen 59</i>	
TUNA SASHIMI <i>Local Cairns Line Caught Tuna Filleted from Whole in House, Signature Sesame Dressing</i>	27
TEMPURA CROCODILE <i>Crisp Fried Paprika, Saltbush & Pepperberry Seasoned Crocodile Tail Fillet, Karkalla, Sriracha Mayo</i>	24
OCTOPUS <i>Charred Octopus, Corn Puree, Confit Capsicum, Garlic & Parsley Butter</i>	25
CHICKPEA SALAD <i>House Made Chickpea Hummus, Tahini, Capsicum, Shallots, Herb Oil, Grilled Pita</i> <i>Add on Tuna +6.0</i>	23

"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance".



To Start...

LOCAL PRAWNS

Local Trawler; 400g Chilled Prawns, House Seafood Sauce, Fresh Lemon

39

GUACAMOLE

Prepared Tableside: Fresh QLD Avocado, Jalapeno, Red Onion, Lime, Mango, EVOO, House Made Corn Tortilla

Signature Dish

27

HEIRLOOM TOMATO SALAD

Local Heirloom Cherry Tomatoes, Australian Artisan Bocconcini, Purple Basil, Tomato Balsamic Vinaigrette

26

KINGFISH CEVICHE

Tropical Leche del Tigre, Kingfish, Crispy Corn

28

'CROMESQUI'

Parsley Crumbed, Potato, Wholegrain Mustard & Smoked Brisket Croquette, Papaya & Passionfruit Salsa

27

...On The Side

Maple Roast Baby Carrots - Tahini, Pomegranate, Roast Pistachios

House Mash - Buttery Mash, Wholegrain Mustard

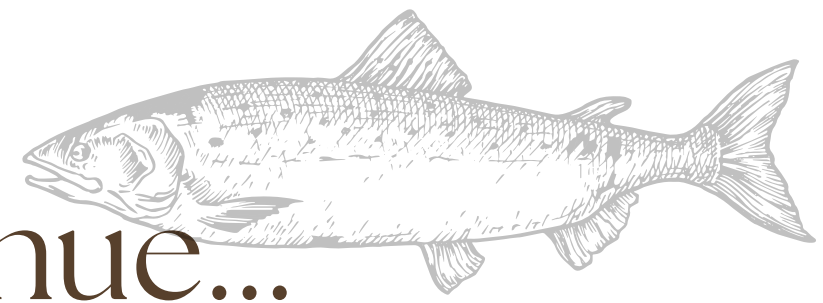
Miso Roast Cauliflower - Sesame Dressing

Fried Brussel Sprouts - Balsamic, Shaved Parmesan & Toasted Pine Nuts

Garden Salad - House Garden Salad, Balsamic Vinaigrette

15

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To Continue...

WHOLE CORAL TROUT FOR TWO

Filleted Tableside; Choice Of 2 Sides, Fresh Lemon, Sauce Vierge

120

Signature Dish

EYE FILLET

Atherton Tablelands 200g Grass-fed Eye Fillet, Roast Banana Shallot, Sautéed Wild Mushrooms, Truffle Jus

61

CHICKEN BALLOTINE

Free Range Chicken, Fingerlime, Sweet Potato Mousse, Roasted Macadamias, Jus

46

BORROWDALE PORK

300g Cutlet, Savoy Cabbage & Pancetta, Carrot Puree, Confit Apple, Jus Bordelaise

42

ITALIAN EGGPLANT PARMIGIANA

Charred Eggplant, Tomato Sugo, Vegan Mozzarella, Fresh Basil

37

BARRAMUNDI

Pan Roast Fillet, Warm Romesco, Asparagus, Spinach & Pak Choi, Salsa Verde

44

PRAWN LINGUINE

Al dente Linguini Pasta, Local Tiger Prawns, Shellfish Bisque

47

SEAFOOD PLATTER

Local Trawler Prawns (400g), Blue Swimmer Crab (1), Moreton Bay Bug (1), Shucked SA Oysters (4), House Seafood Sauce, Lime Aioli, Fresh Lemon, Truffle Parmesan Fries

120

BLANQUETTE DU CROCODILE

Tender Braised Crocodile Tail Fillet, Cream, Garlic & Onion, Shiitake Mushroom, Forbidden Rice

48

Signature Dish