

ALUCO

— RESTAURANT AND BAR —

DINNER

Please note: Public Holidays incur a 15% surcharge. Credit card surcharge applies.

All our food is prepared in our kitchen where nuts, gluten and other allergens are present – if you have a food allergy please let us know before ordering.



to start.

Bread	13
Rustic cob loaf, Café de Paris butter	
Duck Pâté	27
Armagnac, infused duck liver Pâté, baby caper berries, Davidson plum chutney, sourdough toast	
Caprese salad	27
Heirloom tomato, locally grown basil, torn buffalo mozzarella, EVOO, aged balsamic	
Carpaccio	28
Thinly sliced Atherton Tablelands beef tenderloin, pickled fennel, mandarin, baby leaves	
Local fish Crudo	29
Local caught market fish, house ponzu sauce, seaweed, pickled ginger, flying fish roe	

to continue..

Whole fish for two	110
Whole locally caught fish cooked your way	
Choice of two sides	
Rib fillet	61
250gm Bass Straight Rib fillet, garlic roast chat potatoes, charred broccolini, choice of sauce	
Red wine jus sauce béarnaise mushroom	
Local Barramundi	44
Wild caught pan roast fillet, Rösti potato, muhammara, sherry vinegar & toasted sunflower seeds	
Borrowdale Pork	42
Sticky pork belly, crispy skin, sweetcorn curd & bok choi	
Seafood Tagliatelle	49
House made tagliatelle pasta, Spring bay mussels & clams, local tiger prawns, garlic, white wine & parsley,	
Risotto	37
Truffled mushroom & asparagus, grana padano, aged balsamic	
Cauliflower	37
Dukkah Roasted cauliflower, sauteed silverbeet, Asparagus, sweetcorn curd	

to add.

Garlic roast chat potatoes, smoked sea salt	15
Fried Brussel sprouts, shaved parmesan, toasted pine nuts, aged balsamic	15
Snow peas, lemon pepper, EVOO & smoked sea salt	15
Buttery house mash, wholegrain mustard	15
Roast cauliflower, sesame dressing	15

to conclude...

White Chocolate Verrine	19
White chocolate mousse, lemon myrtle curd, macadamia shortbread crumble	
Sailors Sticky Toffee	19
Iridium FNQ rum soaked date sponge, smoked sea salt caramel, banana ice cream	
Panna Cotta	19
Coconut & Lemongrass panna cotta, local passionfruit, roasted macadamias	
Trio Of Sorbet	15
Ask your server for todays’ selection	
Affogato	19
Vanilla bean gelato, fresh espresso, Frangelico	

kids mains.

Fish & chips	17
Local wild caught Barramundi & Chips	
Grilled Battered	
Pasta napolitana	16
Penne pasta, napolitana sauce, parmesan cheese	
Grilled chicken	17
Grilled chicken breast, chips or steamed vegetables	
Gravy Tomato Sauce	
Kids Steak	17
Grilled minute steak, choice of chips or steamed vegetables	
Gravy Tomato Sauce	

kids dessert.

Banana Split	13
Sliced banana, vanilla ice cream, chocolate topping, 100’s & 1000’s	
Fruit salad	13
Diced fruits, vanilla ice cream	
Ice cream trio	13
Choose 3 scoops	
Vanilla Chocolate Strawberry	