

ALUCO

Restaurant & Bar

Lunch Menu



EAT, DRINK AND TAG
#alucoportdouglas

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.

Mezze

(Served all day)

BREAD 13

House Baked Breads, EVOO, Aged Balsamic

MARINATED OLIVES 13

Warmed House Marinated Olives, Garlic & Lemon

WAGYU BRESAOLA 20

Thinly Sliced Air Dried Wagyu Beef, Pickled Fennel, Mandarin & White Truffle Oil

CALAMARI 18

Lemon Pepper & Sea Salt Seasoned Fried Calamari, Crispy Saltbush, Lime Aioli

OSYTERS

Freshly Shucked SA Oysters, Mignonette Dressing, Fresh Lemon

1/2 Dozen 32

Full Dozen 59

SMOKED TROUT RILLETTES 24

House Tea Smoked Coral Trout, Creme Fraiche, Dijon, Lemon, Dill Toast

TEMPURA CROCODILE 23

Crisp Fried Paprika, Saltbush & Pepperberry Scented Crocodile Tail Fillet, Karkalla, Sriracha Mayo

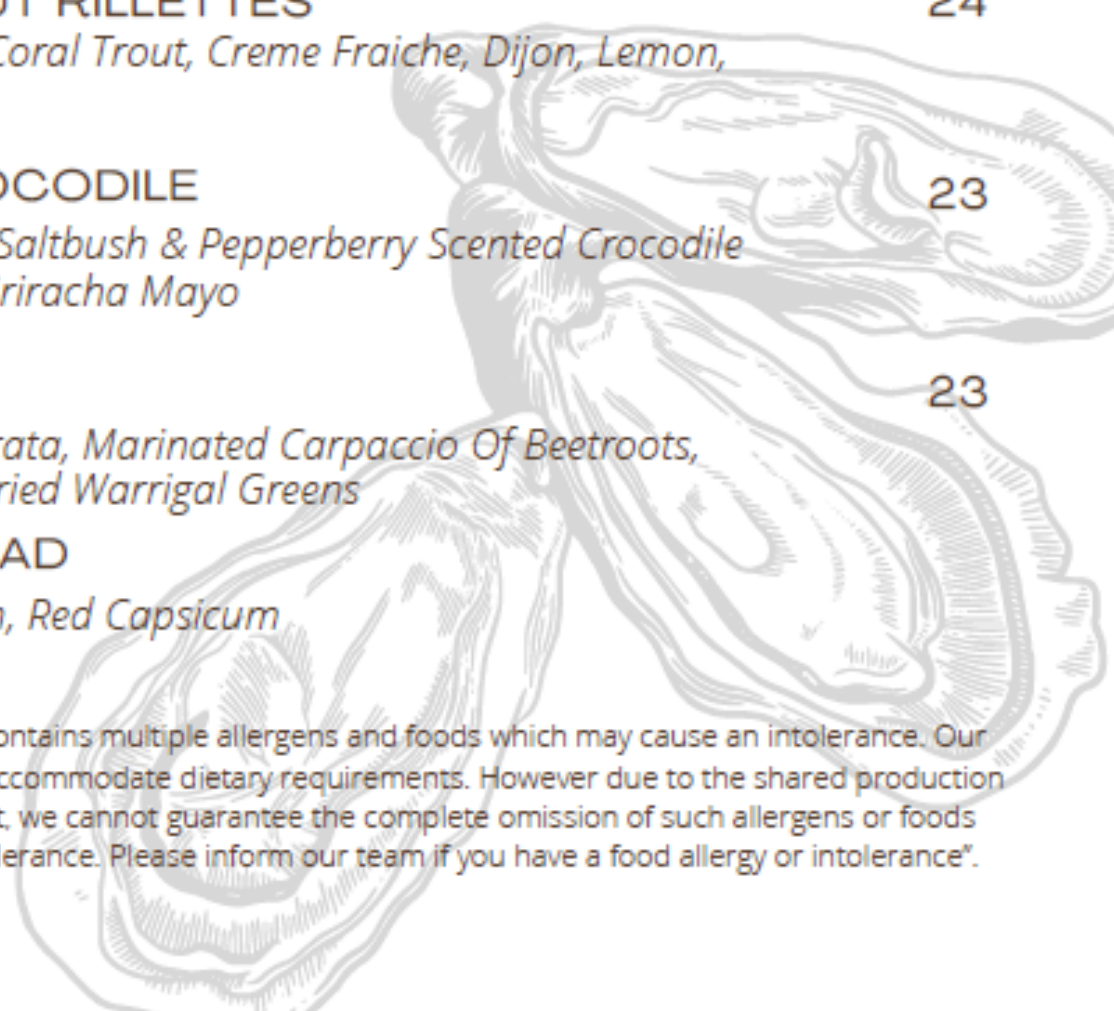
BURRATA 23

Locally Sourced Burrata, Marinated Carpaccio Of Beetroots, Native Bush Pesto, Fried Warrigal Greens

CHICKPEA SALAD

*Hummus, Red Onion, Red Capsicum
Add on Tuna +6*

"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".



Wellness... *From 12-3pm*

TROPICAL ACAI BOWL

Granola, QLD Tropical Fruits, Acai & Shaved Coconut

19

YAKI SOBA SALMON BOWL

Chilled Tasmanian Salmon, Jalapeno, Mint, Avocado, Seaweed & Pickles

32

GEM SALAD

Baby Gem, Mango, Avocado, Cucumber, Pickled Red Onion, Cherry Heirloom Tomatoes, Fresh Basil, Roasted Sesame Dressing

Add Grilled Chicken +6

27

TUNA POKE BOWL

Fresh Sashimi Tuna, Seaweed Salad, Sushi Rice, Cucumber, Edamame, Shaved Carrot, Pickled Ginger, Asian Slaw, Roasted Sesame Dressing

35

From 12-3pm ...Pizza

MARGHERITA

Tomato Sugo, Basil, Mozzarella

27

PEPPERONI

Tomato Sugo, Pepperoni, Fior Di Latte

30

PRAWN

Tomato Sugo, Prawn Cutlets, Fior Di Latte, Salsa Verde

31

FOREST

Portobello Mushroom, Confit Garlic, Mozzarella, White Truffle Oil

29

Gluten Free Base +3

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Something More...

From 12-3pm

TEMPLE BURGER	31
<i>Home-style Beef Patty, Lettuce, Sliced Tomato, Sliced Cheese, Gherkin, Mac Sauce, Seeded Brioche Bun, Fries</i>	
PLANT BASED BURGER	29
<i>V2 Plant Based Patty, Lettuce, Tomato, Red Onion, Gherkin, Vegan Aioli, Vegan Potato Bun, Fries</i>	
STEAK SANDWICH	31
<i>Soft Turkish Roll, Grilled Tableland Minute Steak, Caramelised Onions, Garlic Aioli, Mustard, Lettuce, Tomato, Fries</i>	
FISH 'N' CHIPS	29
<i>Crispy Battered Saltwater Barramundi, Chips, Tartare & Fresh Lemon</i>	
FAR NORTH QLD BARRAMUNDI	43
<i>Roast Fillet, Eggplant Caponata, Warrigal Greens, Salsa Verde</i>	
REEF FISH CURRY	40
<i>Locally Caught Reef Fish, Coconut, Kaffir Lime, Ginger, Lemongrass, Potato, Zucchini, Saffron Rice</i>	
TABLELAND STEAK FRITES	49
<i>Atherton Tablelands 300g Grilled Sirloin, Garden Salad, Fries, Red Wine Jus</i>	

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Something Sweet...



PANNA COTTA

Coconut Panna Cotta, FNQ Mango, Fingerlime & Local Passionfruit

19

LEMON & MACADAMIA SEMIFREDDO

Lemon & Macadamia Parfait, Textures Of Raspberry, Green Apple Sorbet

19

BAILEYS CHEESECAKE

House Made Baileys Infused Cheesecake, Ginger Biscuit Base, Coffee Soil, Honeycomb

•19

TRIO OF SORBET

Ask Your Server For Todays Flavour

15

AFFOGATO

Vanilla Bean Gelato, Espresso & Frangelico

19

TROPICAL DINING
WITH A DASH OF POINTS



DINE & EARN

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