

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.

Mezze

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


OYSTERS

Freshly Shucked SA Oysters, Mignonette Dressing, Fresh Lemon


1/2 Dozen 32

Full Dozen 59

LOCAL 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 

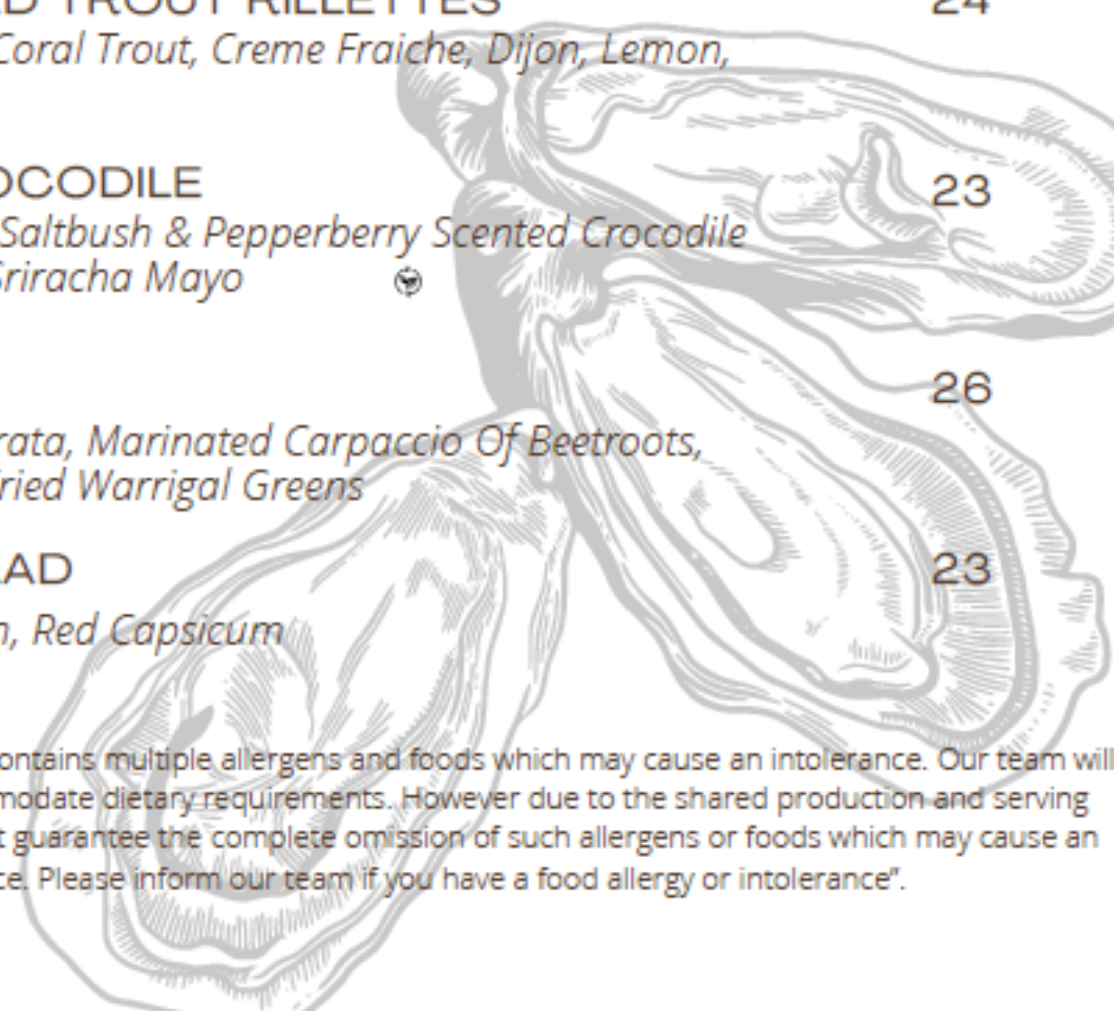
BURRATA 26

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

CHICKPEA SALAD 23

Hummus, Red Onion, Red Capsicum
Add on Tuna +6.0

"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...

PRAWN POT 32
Local Trawler Prawns, Garlic Cream Sauce, House Baked Bread

STEAK TARTARE 29
Prepared Tableside; Selection Of Mustards, Capers, Egg Yolk & Condiments, Lavosh
Signature Dish

DUCK CROQUETTE 24
Crumbed Duck & Potato, Baby Carrot, Minted Pea Puree, Plum & Ginger Reduction

KINGFISH CEVICHE 27
Avocado, FNQ Mango, Finger Lime, Karkalla, Lime Emulsion, Smoked Sea Salt

SMOKED BEETROOT TARTARE 26
Mustard, Macadamia, Capers, Confit Tomato, Saltbush & Sorrel Oil



...On The Side 15

*Fried Brussel Sprouts, Balsamic, Parmesan & Roasted Pine Nuts
House Mash, Whipped Butter, Grain Mustard
Roast Heirloom Carrots, Beurre Noisette, Toasted Cumin Seeds
Roasted Cauliflower, Za'atar, Toasted Almonds, Sesame Dressing*

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To Continue...

WHOLE CORAL TROUT FOR TWO

120

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

Signature Dish

EYE FILLET

61

*Atherton Tablelands 200g Grass Fed Eye Fillet, Charred
Shallot, King Brown Mushroom, Jus*

SALT BAKED CELERIAC

38

*Pickled Celery, Heirloom Carrots, Toasted Macadamias, Peas
& Truffle Beurre Blanc*

LAMB SHOULDER

48

*12hr Braised & Pressed QLD Lamb, Pearl Barley, Carrot
Mousse, Broadbeans, Braising Juices*

BARRAMUNDI

44

Roast Fillet, Eggplant Caponata, Warrigal Greens, Salsa Verde

CHICKEN BALLOTINE

43

*Prosciutto, Sage, Pistachio & Truffle Pressed Chicken, Roast
Pumpkin, Broadbeans, Saltbush Pesto*

BORROWDALE PORK

42

*Pork Cutlet, Braised Baby Leeks, Sticky Red Cabbage, Apple
Confit & Jus Borderlaise*

CRAB LINGUINE

47

*Blue Swimmer Crab, Confit Cherry Tomatoes, Garlic, Chilli,
Finger Lime*

REEF FISH CURRY

39

*Locally Caught Reef Fish, Coconut, Kaffir Lime, Ginger,
Lemongrass, Potato, Zucchini, Saffron Rice*

To Conclude...

PANNA COTTA	19
<i>Coconut Panna Cotta, FNQ Mango, Fingerlime & Local Passionfruit</i>	
LEMON & MACADAMIA SEMIFREDDO	19
<i>Lemon & Macadamia Parfait, Textures Of Raspberry, Green Apple Sorbet</i>	
BAILEYS CHEESECAKE	19
<i>House Made Baileys Infused Cheesecake, Ginger Biscuit Base, Coffee Soil, Honeycomb</i>	
TRIO OF SORBET	15
<i>Ask Your Server For Todays Flavour</i>	
AFFOGATO	19
<i>Vanilla Bean Gelato, Espresso & Frangelico</i>	

TROPICAL DINING
WITH A DASH OF POINTS



DINE & EARN

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