

DINNER MENU

TO START

BREAD Rustic cob loaf, whipped butter	13
CHARRED BABY OCTOPUS Oregano, garlic, smoked capsicum puree, native finger lime, cassava crisp	28
HEIRLOOM TOMATO & BURRATA Heirloom tomatoes, locally grown basil, creamy burrata, Davidson plum vinaigrette	27
TABLESIDE BEEF TARTARE Atherton Tablelands beef tenderloin, selection of condiments, cassava crisp. Prepared tableside	28
 LOCAL FISH CRUDO Local caught market fish, preserved lemon gel, pickled shallots, flying fish roe	29

SIDES15

Rosemary Kipfler potatoes Paprika, smoked seasalt
Fried Brussels sprouts <i>Shaved Parmesan</i> , toasted pine nuts, aged balsamic
Snow peas Lemon pepper, EVOO, sea salt
Buttery house mash Wholegrain mustard
Roast cauliflower Sesame dressing

MAIN

 WHOLE MARKET FISH FOR TWO Whole sustainable locally caught fish Oven Baked tableside Thai style Choice of two sides	120
SALTBUSH LAMB RACK Chargrilled saltbush and rosemary lamb rack, roasted eggplant, confit garlic, FNQ honey infused port jus	62
 LOCAL BARRAMUNDI Pan roast fillet, saffron beurre blanc, grilled zucchini ribbons, lemon myrtle gremolata	44
EYE FILLET 200gm Tablelands Eye Fillet, garlic roast chat potatoes, charred Broccolini, choice of sauce Peppercorn Sauce Bearnaise Mushroom	61
SPANNER CRAB RIGATONI FNQ Spanner crab, rigatoni pasta, garlic, chilli, cherry tomatoes, white wine, bottarga, lemon zest	49
RISOTTO VERDE Arborio rice, seasonal greens, broad beans, pecorino, preserved lemon	37
CHARRED AUBERGINE & RICOTTA Layered eggplant, ricotta, native basil oil, tomato confit, macadamia pesto	37

DESSERT

WATTLESEED TIRAMISU Classic tiramisu, wattle seed cream, bush coffee liqueur	19
LEMON MYRTLE PANNA COTTA Coconut & lemon myrtle panna cotta, finger lime, FNQ Shannonvale Estate dark chocolate	19
TASTING FOR 2 Wattleseed tiramisu, pannacotta, local black sapote ice cream	36
AFFOGATO Vanilla bean gelato, fresh espresso, macadamia liqueur	19
TRIO OF SORBET Ask our team for today's selection	15

KIDS MAIN17



BARRAMUNDI & CHIPS Grilled Battered
PASTA NAPOLITANA Penne pasta, napolitana sauce, parmesan cheese
GRILLED CHICKEN Grilled chicken breast, chips or steamed vegetables Gravy Tomato Sauce
KIDS STEAK Grilled minute steak, choice of chips or steamed vegetables Gravy Tomato Sauce

KIDS DESSERT13

BANANA SPLIT Sliced banana, vanilla bean ice cream, chocolate topping, sprinkles
FRUIT SALAD Diced fruits, vanilla bean ice cream
ICE CREAM TRIO Choose 3 scoops Vanilla chocolate strawberry

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

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

ALUCO
— RESTAURANT AND BAR —