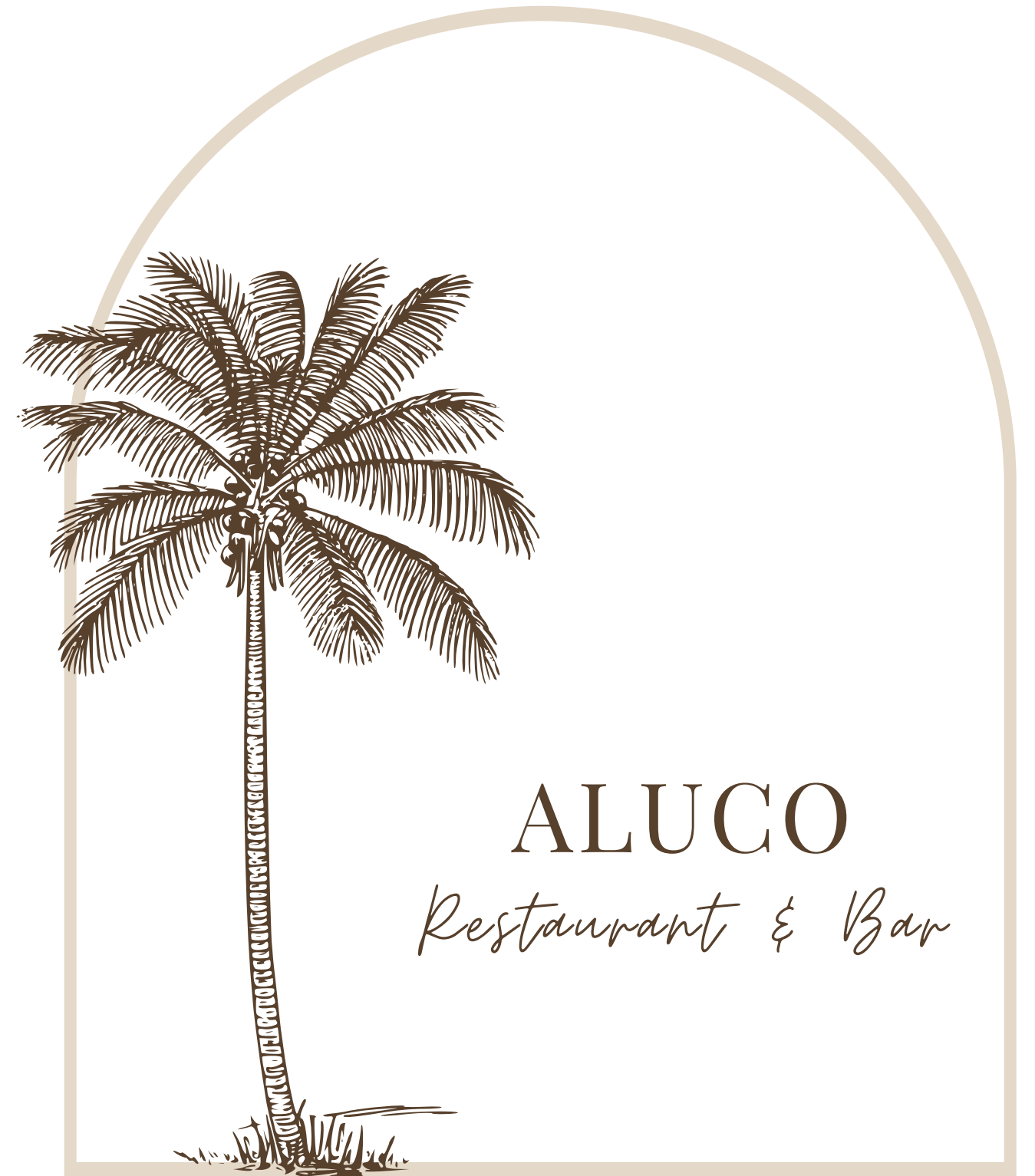

EAT, DRINK AND TAG
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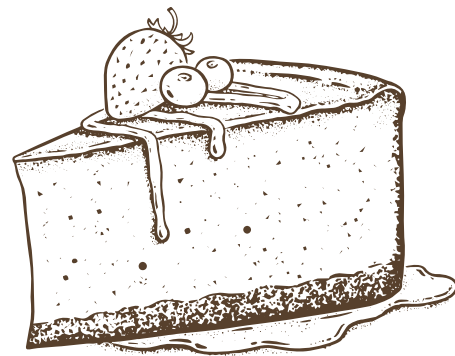
"Our culinary offering derives inspiration from the geographical nature of our restaurant between the Great Barrier Reef and the Daintree, the oldest living rainforest in the world. Most of our produce is locally & sustainably sourced within the Far North Queensland areas such as Atherton Tablelands.

My Italian roots and heritage is reflected throughout the menu as we focus on a Mediterranean style of cooking."

*Head Chef,
Giorgio Agosti*

Desserts

CHOCOLATE TART <i>Candied pecans, raspberry sorbet</i>	18
TRIO OF SORBET <i>Mango, raspberry, lemon (vw)</i>	15
ESPRESSO CREME BRULEE <i>Assorted mini macarons</i>	18
LOCAL FRUIT PLATE <i>Seasonal (vw/ gf)</i>	16
IT'S CALLED 'A MESS' <i>Mascarpone vanilla mousse, meringue, fruit coulis (gf)</i>	18



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Hot Entrees

FREMANTLE OCTOPUS <i>Romesco, olive, radish, fresh herb salad (gf/ df/ s)</i>	26
MUSSELS <i>Cherry tomato, garlic, chilli, herbs, bruschetta (gf*/df/ s)</i>	25
GARLIC PRAWNS <i>Local black tiger prawns, garlic butter (gf/ s)</i>	28
SCALLOP <i>Scallop roe, prosciutto wrapped on a bed of corn puree (gf/ s)</i>	26
BAKED CAULIFLOWER <i>Za'atar, tahini, roasted sesame sauce (gf/ vw)</i>	20

Cold Entrees

FRESH NATURAL OYSTERS <i>Mignonette sauce, 1/2 dozen (df/gf)</i>	26
DIPS CON PITA <i>Romseco, tzatziki, hummus (v)</i>	20
BEEF CARPACCIO <i>Rocket, truffle oil, confit cherry tomato, parmesan (gf)</i>	24
CAPRESE SALAD <i>Mozzarella, cherry tomato, olive, basil pesto (gf/ v)</i>	22
TUNA TARTARE <i>Fennel, caper berry, sun-dried tomato, lavosh (df/ gf*/ s)</i>	24

S - Sustainable | GF - Gluten Free | DF - Dairy Free | VW - Vegan | V - Vegetarian | * - on request

15% Public Holiday Surcharge Applies

From the Land

LAMB CUTLET 55

Moroccan spices, sweet cous-cous, toum (df)

CHICKEN SUPREME 36

Cream cheese, truffle stuffing, sage butter, cauliflower puree (gf)

EYE FILLET PURE BLACK MS3+ 200gm 55

Jus, paris mash (gf)

SCOTCH FILLET MS3+ 300gm 59

Jus, paris mash (gf)

RICOTTA GNOCCHI 36

Porcini, forest mushroom, spinach (v)

PORK CUTLET 42

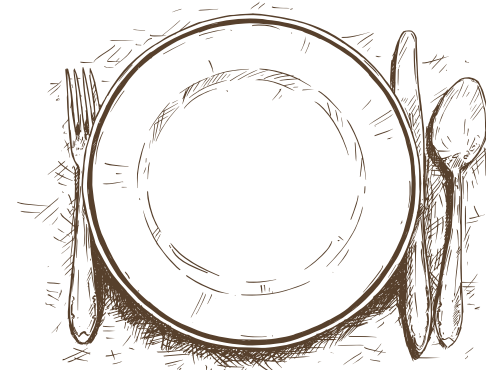
'A la madrilene', potato bravas (gf/ df)

DUCK BREAST 46

Balsamic & honey reduction, charred cauliflower, onion dust (gf/ df)

VEGAN LASAGNE 34

Cherry tomato, vegan mozzarella, rocket pesto (w)



From the Sea

PAN FRIED BARAMUNDI 42

Lemon pepper crust, spinach, beurre blanc (gf/ s)

SOLE MEUNIERE 45

Sole, broccolini (s)

WHOLE CORAL TROUT FOR TWO 100

FNQ coral trout, seasonal vegetables, garden salad, romesco (gf, s)

Signature Dish

Sides

FOGACCIA OR FLATBREAD 10

(v)

SEASONAL VEGETABLES 15

Almonds (w/ gf/ df)

PARIS MASH 15

(v/ gf)

OLIVES 12

(gf/ w)

GARDEN SALAD 14

(w/ gf)

FRIES 12

(w)

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