

ALUCO

— RESTAURANT AND BAR —



ALUCO

— RESTAURANT AND BAR —

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...



Pseudovertagus aluco, common name aluco vertagus or Cuming's cerith, is a species of sea snail, a marine gastropod mollusk in the family Cerithiidae, the ceriths.

Eat | Drink & Tag
#alucopordouglas

Red

	125m	250m	btl
Pinot Noir			
Tarrawarra Estate 2021 Yarra Valley, VIC			70
Josef Chromy 2021 Tamar Valley, Tasmania, TAS			80
Dalrymple 2022 Bicheno, Tasmania, TAS			105
Black Cottage 2022 Central Otago, NZ	13	21	60
Dog Point 2020 Marlborough, NZ			120
Louis Jadot "Mercurey" 2018 Burgundy, France			160
Cabernet Sauvignon			
Leeuwin Estate "Art Series" 2018 Margaret River, WA			225
Vasse Felix "Filius" 2020 Margaret River, WA			70
Sister's Run "Old Testament" 2021 Coonawarra, SA	13	21	50
St Hugo 2018 Coonawarra, SA			135
Cabernet Shiraz			
Yalumba "FDR1A" 2016 Barossa Valley, SA			130
Yalumba "Signature" 2016 Barossa Valley, SA			180
Yalumba "The Caley" 2012 Coonawarra + Barossa Valley, SA			700
Shiraz			
First Creek "Harvest" 2021 Hunter Valley, NSW	12	21	45
Heathcote Winery "Cravens Place" 2022 Heathcote, VIC			70
Langmeil "Valley Floor" 2021 Barossa Valley, SA			80
Two Hands "Gnarly Dudes" 2022 Barossa Valley, SA			80
Henschke "Mount Eldestone" 2016 Barossa Valley, SA			400
Merlot			
Norfolk Rise 2017 Limestone Coast, SA	12	19	50
Smith & Hooper 2018 Wrattenbully, SA			50
Printhie 2022 Orange, NSW			55
Les Peyrautins 2020 Pays d' Oc, France			60
Varietals			
Tar & Roses Tempranillo 2021 Nagambie Lakes, VIC			60
Te Mata Gamay 2022 Hawke's Bay, NZ			80
Fat Bastard Malbec 2021 Mendoza, Argentina			45



White

Sparkling & Champagne

	125m	250m	btl
Bandini Prosecco NV Veneto, Italy	12		55
Bandini Prosecco Rose NV Veneto, Italy	12		55
La Caliera "Alasia" Moscato d' Asti Piemonte, Italy	14	24	65
Chandon Brut Rose NV Coal River, Tasmania, Aus			82
Taittinger "Cuvee Prestige" Brut NV Epernay, France	25		120
Perrier Jouet Brut NV Epernay, France			120
Moet & Chandon "Ice Imperial" Brut NV Epernay, France			140
Veuve Clicquot Brut NV Reims, France			140
Louis Roederer "Rose Vintage" Brut Rose 2015 Reims, France			220
Dom Perignon Brut 2012 Reims, France			550

Rose

La La Land 2023 Murray River, VIC	12	19	45
The Pawn "El Desperado" 2022 Langhorne Creek, SA			55
Chaffey Bros "Not Your Grandma's" 2022 Eden Valley, SA			55
Mirabeau "Pure" 2020 Provence, France	16	31	90
Maison Saint Aix 2022 Provence, France			95

Pinot Gris / Grigio

Motley Cru 2023 King Valley, VIC	11	17	45
Pikes "Luccio" 2022 Clare Valley, SA			55
Mt Difficulty "Roaring Meg" 2022 Central Otago, NZ			65
Corte Giara 2021 Veneto, Italy			60

Riesling

Chaffey Bros "Not your Grandma's" 2020 Eden Valley, SA	11	17	60
Rieslingfreak "no8" 2017 Clare Valley, SA			85

Sauvignon Blanc

Tai Tira 2023 Marlborough, NZ	12	19	50
Crowded House 2019 Marlborough, NZ			55
Catalina Sounds "Sounds of White" 2022 Marlborough, NZ			70
Craggy Range "Te Muna Road" 2022 Marlborough, NZ			80

Chardonnay

Debussy "Reverie" 2022 Pays d' Oc, France	12	19	50
Snake + Herring "Tough Love" 2022 Margaret River, WA			65
In Dreams 2022 Yarra Valley, Victoria, VIC			70
Giant Steps 2022 Yarra Valley, Victoria, VIC			90
Louis Jadot "Macon Village" 2020 Burgundy, France			115
Louis Jadot "Pouilly – Fuisse" 2020 Burgundy, France			220
Jean Dauvissat "Chablis" 2020 Burgundy, France			160

Varietals

Monte Tondo Soave 2021 Piemonte, Italy			60
Mountadam Gewurztraminer 2022 Eden Valley, SA			65
Henschke "Joseph Hill" Gewurztraminer 2019 Eden Valley, SA			75
Silkman Semillon 2019 Hunter Valley, NSW			75

Our Journey...



"There must be a better way to make the things we want, a way that doesn't spoil the sky, or the rain or the land."

- Paul McCartney -

“Good food is the foundation of genuine happiness.”
- Auguste Escoffier -

Mezze...

Bread vgo, gfo
House Baked Breads, EVOO, Aged Balsamic 12

Marinated Olives vg, gf
Warmed House Marinated Olives, Garlic & Lemon 12

Wagyu Bresaola gf, df
Thinly Sliced Air Dried Wagyu Beef, Pickled Fennel, Mandarin & White Truffle 18

Calamari gfo, df
Lemon Pepper & Sea Salt Seasoned Fried Calamari, Crispy Saltbush, Lime Aioli 16

Crudités gf, df, vg
House Pickled Baby Vegetables, Hummus 16

Oysters gf, df
Freshly Shucked SA Oysters, Mignonette Dressing, Fresh Lemon
1/2 Dozen - 32
Full Dozen - 59

Smoked Trout Rilletes gfo
House Tea Smoked Coral Trout, Creme Fraiche, Dijon, Lemon, Dill, Toast 23

Tempura Crocodile gf, df
Crisp Fried Paprika, Saltbush & Pepperberry Scented Crocodile Tail Fillet, Karkalla, Sriracha Mayo 21

Burrata gf
Locally Sourced Burrata, Marinated Carpaccio Of Beetroots, Native Bush Pesto, Fried Warrigal Greens 24



Wine

“Drinking wine was not a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary...”

- Ernest Hemingway -



"There is no love sincerer than the love of food."

- George Bernard Shaw -

To Conclude...

Panna Cotta gf, df, vg

Coconut Panna Cotta, FNQ Mango, Fingerlime & Local Passionfruit

17

Lemon & Macadamia Semifreddo gf

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

18

Baileys Cheesecake

House made Baileys Infused Cheesecake, Ginger Biscuit base, Coffee Soil, Honeycomb

18

Trio Of Sorbet gf, df

Ask Your Server For Todays Flavors

15

Affogato gf

Vanilla Bean Gelato, Espresso & Frangelico

12

... Signature Cocktails

East Side 26

Green Ant Gin, Strawberry Gum Syrup, Fresh Lemon, Fevertree Tonic

✓ - Non-Alcoholic Lyres London Dry

Aged Boulevardier 24

Makers Mark, Sweet Vermouth, Campari

✓ - Non-Alcoholic Lyres Malt, Italian Orange & Aperitif Rosso

Native Martini 24

Lemon Aspen Infused Vermouth, Absolute Vodka, Warrigal Green Oil

Bellini 22

Australian Prosecco, Peach Puree

✓ - Non-Alcoholic Lyres Sparkling

The Daintree Mojito 24

Devil's Thumb Cane Spirit, Basil & Cucumber Syrup, Fresh Mint, Bundaberg Raw Sugar

✓ - Non-Alcoholic Lyres White Cane Spirit

Smoky Margarita 26

Mezcal, Ancho Reyes Verde Chile, Freshly Squeezed Lime, Pineapple & Jalapeño Syrup

✓ - Non-Alcoholic Lyres Agave Blanco

New York Sour 24

Makers Mark, Fresh Lemon, Sugar, Aquafaba, Shiraz

✓ - Non-Alcoholic American Malt, Non-Alcoholic Red Wine

Signature Virgin Cocktails
Made With Lyre's Non-Alcoholic Spirits



To Start...

Prawn Pot <small>gfo</small>	31
Local trawler prawns, garlic cream Sauce, warm house baked Focaccia	
Green Ant Cured Salmon <small>gf</small>	26
NT Green Ant Gin, Pickled Cucumber, Crème Fraiche, Compressed Watermelon, Dill, Charcoal Rice Cracker	
Steak Tartare <small>gfo, df</small>	28
Prepared Tableside; Selection Of Mustards, Capers, Egg Yolk & Condiments, Lavoche	
Duck Croquette	24
Crumbed Duck & Potato, Baby Carrot, Minted Pea Puree, Plum & Ginger Reduction	
Kingfish Ceviche <small>gf, df</small>	26
Avocado, FNO Mango, Finger lime, Karkalla, Lime Emulsion, Smoked Sea Salt	
Smoked Beetroot Tartare <small>gf, df, vg</small>	23
Mustard, Macadamia, Capers, Confit Tomato, Saltbush & Sorrel Oil	

Signature Dish

"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world."

- J.R.R. Tolkein -

To Continue...

Eye Fillet <small>gf</small>	59
Atherton Tablelands 200g Grass Fed Eye Fillet, Charred Shallot, King Brown Mushroom, Jus	
Salt Baked Celeriac <small>gf, vgo</small>	36
Pickled Celery, Heirloom Carrots, Toasted Macadamias, Peas & Truffle Beurre Blanc	
Lamb Shoulder <small>gf</small>	47
12hr Braised & pressed OLD Lamb, Pearl Barley, Carrot mousse, Broadbeans, Braising Juices	
Barramundi <small>gf</small>	42
Roast fillet, Eggplant Caponata, Warrigal Greens, Salsa Verde	
Chicken Ballotine <small>gf, df</small>	42
Sage, Pistachio & Truffle Pressed Chicken, Roast Pumpkin, Broadbeans, Saltbush Pesto	
Borrowdale Pork <small>gf</small>	39
Pork Cutlet, Braised Baby Leeks, Sticky Red Cabbage, Apple Confit & Jus Borderlaise	
Crab Linguine	46
Blue Swimmer Crab, Confit Cherry Tomatoes, Garlic, Chilli, Finger Lime	
Reef Fish Curry <small>gf, df</small>	38
Locally Caught Reef Fish, Coconut, Kaffir Lime, Ginger, Lemongrass, Potato, Zucchini, Saffron Rice	
Whole Coral Trout For Two <small>gf, df</small>	105
Filletted Tableside; Choice Of 2 Sides, Fresh Lemon, Sauce Vierge	

Signature Dish

"I think food, culture, people, and landscape are all absolutely inseparable."

- Anthony Bourdain -

A bit on the side... 14

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