

pre-theatre platter dining

allegro's pre-theatre platter dining is the ideal choice for a quick meal before a show or evening outing. choose from 2 courses, which could include either entrée & main or main & dessert. matching tasting wines are offered to compliment your selection.
minimum of two people.

two courses – 50 per person

two courses with four tasting glasses of wine – 65 per person

entrée

V sweetcorn velouté with herb oil

tempura salt & pepper calamari served with chilli, coriander, mint, lime, pea shoots & roasted cashews

§ country style rabbit & pork terrine with shallot jam, accompanied by apple, pistachio & young fennel salad

*durvilla pinot grigio 2008 (marlbrough, new zealand) 75ml

*fonty's pool chardonnay 2007 (pemberton, wa) 75ml

main

V » mushroom & roasted courgette risotto with garlic confit & parmesan cheese

§ » hiramassa kingfish fillet on braised du puy lentils with buttered broccolini & a ginger & carrot emulsion

§ pancetta filled chicken breast with french style green peas, slow roasted baby onions & chipotle sauce

*red hill estate pinot noir 2008 (morningson peninsula, vic) 75ml

*squitchy lane cabernet sauvignon 2007 (yarra valley, vic) 75ml

dessert

baked lemon & coconut meringue cheese cake with passionfruit curd & fresh blueberries

mille-feuille of chocolate, peanut butter & banana with cacao nibs & raspberry coulis

§ pear & apple tart with vanilla bean anglaise & caramelized nuts

*crittenden estate moscato 2009 (morningson peninsula, vic) 45ml

*brown brothers late harvest orange muscat & flora 2009 (king valley, vic) 45ml

V Indicates vegetarian option. ≈ Indicates gluten free option. ◇ Indicates dairy free option.

§ Indicates items containing SuperFoods, known to improve well-being & longevity.

* Recommended wine with dish. All prices inclusive of 10% GST.

Should you have any further dietary requirements, please see your waiter

entrée

v §	allegro's famous pizza breads with your choice of: beefsteak tomato jam & cheese, pesto & parmesan reggiano or roasted garlic & olive oil			8
	sweetcorn velouté with smoked chicken royale & herb oil *brown brothers limited release chardonnay 2006 (king valley, vic)			18
v §	gruyere & onion tart with pumpkin & roquette salad *red hill estate pinot noir 2008 (morningson peninsular, vic)			18.5
	caesar salad with baby cos, crisp cured bacon, anchovies & poached egg in a parmesan basket *dalrymple sauvignon blanc 2008 (pipers river, tas)			19
	tempura salt & pepper calamari served with chilli, coriander, mint, lime, pea shoots & roasted cashews *arrowfield estate 'sophie's bridge' semillon sauvignon blanc 2009 (orange, nsw)			22
» à	tasmanian oysters served natural with lemon *moët & chandon brut impérial nv (épernay, france)	1/2 doz. 19.5	1 doz. 32	
	oysters of the day please ask your waiter for tonight's variety	1/2 doz. 22	1 doz. 34.5	
à	seared scallops with black pudding, rosemary & apple compote, mustard cress & a balsamic reduction *dal zotto riesling 2008 (king valley, vic)			25
» à	rare sashimi quality tuna with fennel confit, orange segments, olives & a salsa verde *red hill estate pinot noir 2008 (morningson peninsular, vic)			24
§	country style rabbit & pork terrine with shallot jam & an apple, pistachio & young fennel salad *mount cathedral merlot 2004 (upper goldburn, vic)			23
	braised wagyu beef cheek, bok choy served with a hot & sour salad * kalleske shiraz grenache 2007 (barossa valley, sa)			24
	allegro assiette platter of 4 tastings, please ask your waiter for today's selection *brown brothers crouchen riesling rose 2009 (king valley, vic)			29

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main course

v § linguini pasta with roasted pumpkin, chilli, garlic, baby spinach, preserved lemon & extra virgin olive oil;	24
served with chorizo:	28
*running bull tempranillo 2008 (barossa valley, sa)	
v » mushroom & roasted courgette risotto with garlic confit & parmesan cheese	29
*brown brothers limited release chardonnay 2006 (king valley, vic)	
harissa crusted barramundi fillet served on a vegetable tagine & a cumin yoghurt dressing	38
* red hill estate pinot noir 2008 (mornington peninsular, vic)	
»§ hiramassa kingfish fillet on braised du puy lentils with buttered broccolini & a ginger & carrot emulsion	38
* brown brothers crouchen riesling rose 2009 (king valley, vic)	
§ baked ocean trout served on a herb risotto with a bacon & mushroom broth	36
* durvilla pinot grigio 2008 (marlbrough, new zealand)	
»§ pancetta filled chicken breast with french style green peas, slow roasted baby onions & chipotle sauce	38
*fonty's pool chardonnay 2007 (pemberton, wa)	
250g shortloin of grass fed lamb with bean cassoulet, pesto dressing & a lamb jus	39
*running with the bulls tempranillo 2008 (barossa valley, sa)	
» à confit of duck leg served on baked root vegetables with a duck & caramelized onion spring roll & tamarind jus	37
*squitchy lane cabernet sauvignon 2007 (yarra valley, vic)	
» § native pepperberry crusted kangaroo loin, braised red cabbage, dauphinoise potato, verona chocolate sauce	38
*brown brothers limited release durif 2007 (king valley, vic)	
§ 250g gippsland angus grass fed beef tenderloin with pumpkin puree, roasted shallots, duck liver croquettes & truffle jus	45
* the prince shiraz 2006 (pyrenees, vic)	

side orders

v » fresh garden vegetables	9
v roquette, roasted pear & parmesan salad with walnut vinaigrette	9
v » à mixed leaves with red wine vinaigrette	9
v à tempura sweet potato with wasabi mayonnaise	9
v herb mash potato	9

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cheese selection

allegro is proud to showcase some of the finest local & international cheeses.
please ask your waiter for this week's varieties.

all cheese served with lavosh & water crackers
selection of one
selection of 3 cheeses

15
32

dessert

frozen pistachio mousse with chocolate sauce & almond & pistachio bread *crittenden estate moscato 2009 (mornington peninsular, vic)	16
baked lemon & coconut meringue cheese cake with passionfruit curd & fresh blueberries * long gully ice riesling 2005 (yarra valley, vic)	16
à » lime & watermelon sorbet with a strawberry & melon salad * chandon cuvee riche nv (yarra valley, vic)	16
mille-feuille of chocolate, peanut butter & banana with cacao nibs & raspberry coulis * brown brothers late harvest orange muscat & flora 2009 (king valley, vic)	16
§ pear & apple tart with vanilla bean anglaise & caramelized nuts * woodstock botrytis sweet white 2005 (mclaren vale, sa)	16
§ 70% ecuador origin chocolate fondue with strawberry, banana, honeycomb & brownies * black noble fortified by de bortoli (bilbul, nsw)	16
allegro's grand dessert plate for two a selection of our favourite desserts	32

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dessert wines

		glass	bottle
brown brothers late harvest orange muscat & flora 2009 king valley, vic	375ml	7	30
sam miranda late harvest petit manseng 2006 king valley, vic	375ml		70
chandon cuvee riche nv yarra valley, vic	750ml	20	85
long gully ice riesling 2005 yarra valley, vic	375ml	12	52
crittenden estate moscato 2009 mornington peninsula	750ml	11	42
woodstock botrytis sweet white 2005 mclaren vale, sa	375ml	12	60
elderton botrytis semillon 2005 barossa valley, sa	375ml		55
black noble fortified by de bortoli bilbul, nsw	375ml	8	85
de bortoli 'noble one' botrytis 1996 bilbul, nsw	500ml		120

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tea & coffee

espresso coffee
traditional black
loose leaf organic jing tea

6
7

westin tea blend a clean, natural taste of innocent purity. the sweetness of white tea blended with the aromatic citrus essence of verbena. very low in caffeine, high in antioxidants, will take you off into a wild mountain garden in the south of france

white peony white tea quenching, rounded and full flavour with hints of graceful melon fruit

jade sword green tea pressed leaves in greens and yellows giving a bright, glowing, pale pine-green infusion. lively, unconstrained flavours express grassy freshness, underscored by sweet hazel complexity

jasmine pearls poetic in form and fragrance, these stunning little pearls produce the most memorable jasmine tea you'll ever taste

yellow gold oolong elegant and fresh, flavours hinting at grass, celery and fennel in the mid-palate before finishing with a grassier note

vintage puerh the rousing complexity offered by only the best puerh, echoing the taste, texture and colour of japanese plums. it stimulates digestion, is low in caffeine and soothes the body and mind. let it help you rejuvenate and recharge at the end of a long day

jing english breakfast smooth, refreshing and clean with a deep and full flavour. composed of china keemun tea

jing earl grey dark, ceylon leaf sprinkled with blue cornflower petals. the flavour is refreshing and bright, with lifted citrus charm vitalising the rich ceylon base

lychee red iced black tea the sweetest black tea from guangdong in southern china, scented with lychee. rich, smooth and naturally sweet

crysanthemum flowers intensely aromatic and refreshing. traditionally used to cool the body

whole peppermint leaf dramatic, dark green peppermint leaf offering a full, enveloping infusion with energising and fresh aromas

whole blackcurrant and hibiscus fruit tea dark maroon-purple hibiscus petals with dried blackcurrants, scattered with fine bramble leaf and dried rosehip shells. vivid, intense and lively, with a rich spectrum of tart berry fruits, supporting a sweet finish

whole rosebuds natural, whole pink rosebuds with delicate green leaves. the infusion is translucent with silver-green hues, offering a light, inspiring flavour, with nurturing notes of sweet-edged rose

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