

pre-theatre platter dining

allegro's pre-theatre platter dining is the perfect way to enjoy your meal before seeing a show or heading out for the evening. with your choice of two courses, which could include entrée & main or main & dessert. we offer matching tasting wines to complement the pre-theatre dining.

two courses – 48 per person (minimum of two people)
two courses with four tasting glasses of wine each – 63 per person

entrée

V à curried tomato soup with basil cream

» à mango, avocado & smoked chicken salad

» à twice cooked pork belly, caramelised sweet & sour turnips with a vanilla & apple cider reduction

* kim crawford 'station road' pinot gris 2007 (marlborough, nz) 75ml

*murdoch hill sauvignon blanc 2007 (aldelaide hills, sa) 75ml

main

grilled tasmanian salmon, parsnip puree, wilted baby spinach & tempura artichokes, saffron vanilla sauce

» anchovy studded veal loin served with olive & truffle polenta, sautéed spinach, baby carrots & split balsamic jus

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

* forest hill cabernet merlot 2006 (great southern, wa) 75ml

* kim crawford 'station road' pinot noir 2007 (marlborough, nz) 75ml

dessert

» vanilla bean & saffron scented poached pears with mascarpone & chesnut cream

chocolate truffle tarte with prune armagnac ice cream

warm lemon & rosemary pudding with double cream & raspberry compote

* t'gallant 'juliet' moscato 2007 (mornington peninsula, vic) 45ml

*sevenhill botrytis semillon 2002 (clare valley, sa) 45ml



Westin Smart Dining items are moderate in calories & moderate in fat.

V Indicates vegetarian option. » Indicates gluten free option à Indicates dairy free option

* 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
beef steak tomato jam & cheese or pesto & parmesan reggiano or
roasted garlic and olive oil 8

» à wild mushrooms, artichokes & asparagus salad with a red wine vinaigrette 17
* yalumba chardonnay wild ferment 2007 (edan valley, sa)

caesar salad with baby cos, crisp cured bacon, anchovies and poached
egg in a parmesan basket 19
*murdoch hill sauvignon blanc 2007 (adelaide hills, sa)

 » à tasmanian oysters served natural with lemon
* moët & chandon brut impérial nv (épernay, france) 1 / 2 doz 19.5 doz 32

oysters of the day ~ please ask your waiter for tonight's variety
1 / 2 doz 22 doz 34.5

» à mango, avocado & smoked chicken salad 18.5
* kim crawford 'station road' pinot gris 2007 (marlborough, nz)



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entrée

V à curried tomato soup with basil cream * forest hill cabernet merlot 2006 (great southern, wa)	18.5
oven roasted free range quail with a parmesan & pine nut crust, honey roasted pear & roquette salad * kim crawford 'station road' pinot noir 2007 (marlborough, nz)	24
» à twice cooked pork belly, caramelised sweet & sour turnips, vanilla & apple cider reduction *domain chandon chardonnay 2006 (yarra valley, vic)	22
» poached crayfish salad with potato & watercress vichysoise *madfish sauvignon blanc semillon 2007 (margaret river, wa)	24
» à hervey bay scallops with fennel, coriander & tomato salsa with a citrus dressing * high plains traminer riesling 2005 (king valley, vic)	24
allegro assiette platter of 4 entrees, please see waiter for today's selections *turkey flat rosé 2007 (barossa valley, sa)	29



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main course

- » mushroom & roasted courgette risotto with garlic confit & parmesan cheese 29
* kim crawford 'station road' pinot gris 2007 (marlborough, nz)
- grilled tasmanian salmon, parsnip puree, wilted baby spinach & tempura
artichokes, saffron vanilla sauce 36
* kim crawford 'station road' pinot noir 2007 (marlborough, nz)
- » grilled snapper fillet with caponata, sweet potato fondant, crayfish &
veal jus 36
* domain chandon chardonnay 2005/06 (yarra valley, vic)
- pan roasted barramundi fillet on tagliatelle with a creamy
asparagus veloute 36
* murdoch hill sauvignon blanc 2007 (adelaide hills, sa)
- à linguini pasta with roasted pumpkin, chilli, garlic, baby spinach, preserved
lemon & extra virgin olive oil; 24
served with chorizo: 28
*symphonia 'la solista' tempranillo 2006 (king valley, vic)



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main course

- » anchovy studded veal loin served with olive & truffle polenta,
sautéed spinach, baby carrots & split balsamic jus 38
*browns of padthaway cabernet sauvignon 2004 (padthaway, sa)

- » pepper crusted free range kangaroo loin, braised red cabbage,
dauphinoise potato & callebaut chocolate sauce 38
* long gully shiraz 2005 (heathcote, vic)

- » confit of lamb rump, grilled vegetable tian, garlic & white bean puree
with a rosemary jus 38
* forest hill cabernet merlot 2006 (great southern, wa)

- » certified angus beef striploin with sautéed mushrooms & a black
pepper béarnaise 45
* heggies vineyard merlot 2006 (edan valley, sa)

side orders

9

- » à fresh garden vegetables
- » truffle cauliflower mornay gratin
- » à mixed leaves with red wine vinaigrette
- à tempura sweet potato with wasabi mayonnaise
- » roasted cherry tomatoes with persian fetta and balsamic



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dessert

à » coconut sorbet with tropical fruit salsa * chandon cuvee riche nv (yarra valley, vic)	16
chocolate truffle tarte with prune armagnac ice cream * de bortoli 'noble one' botrytis 2005 (bilbul, nsw)	16
» vanilla bean & saffron scented poached pears with mascarpone & chestnut cream * sevenhill boytrtis semillon 2005 (clare valley, sa)	16
» pine nut semifreddo with stuffed peaches & a brandy caramel sauce *brown brothers patricia noble reisling 2002 (milawa, vic)	16
warm lemon & rosemary pudding with double cream & raspberry compote * woodstock botrytis sweet white 2005 (mclaren vale, sa)	16
pistachio & white chocolate mousse cake with balsamic infused strawberries & pistachio biscotti * t'gallant 'juliet' moscato 2007 (mornington peninsula, vic)	16
allegro's grand dessert plate for two; a selection of our favourite desserts	32



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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	15
selection of 3 cheeses	32

dessert wines

		glass	bottle
sevenhill inigo botrytis semillon 2002 clare valley, sa	375ml	10	50
t'gallant 'juliet' moscato 2007 mornington peninsular	750ml	10.5	45
elderton botrytis semillon 2005 barossa valley, sa	375ml		55
woodstock botrytis sweet white 2005 mclaren vale, sa	375ml	12	60
brown brothers patricia noble reisling 2004 milawa, vic	375ml	15	65
sam miranda petit manseng 2006 king valley, vic	375ml		70
de bortoli 'noble one' botrytis 2005 bilbul, nsw	375ml	16	70
chandon cuvee riche nv yarra valley, vic	750ml	20	85



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tea & coffee

espresso coffee

6

loose leaf organic tea jing

7

traditional black

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.

flowering jasmine peach green tea soft and warm jasmine aroma lent body and depth by the flavour of sweet green tea buds.

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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