

allegro restaurant

set menu 1 @ \$58 per person

on arrival

V **S** allegro's famous pizza breads with your choice of beef steak tomato jam & cheese or pesto & parmesan reggiano

main course

S pan seared ocean trout, parsnip puree, wilted baby spinach, tempura artichokes & a saffron vanilla sauce

or

V **S** linguini pasta with roasted pumpkin, chilli, garlic, baby spinach, preserved lemon & extra virgin olive oil

or

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

dessert

coconut panna cotta with pineapple chilli salsa, malibu sabayon & coconut wafer

or

lemon & basil mousse with lemon pound cake croutons & a raspberry butter sauce

or

S warm chocolate fondant with crème de menthe anglaise & fresh berries

V Indicates vegetarian option. **≈** Indicates gluten free option. **◇** Indicates dairy free option.
S Indicates item containing SuperFoods, known to improve well-being & longevity.
Should you have any further dietary requirements, please see your waiter.

allegro restaurant

set menu 2 @ \$65 per person

on arrival

V S allegro's famous pizza breads with your choice of beef steak tomato jam and cheese or pesto and parmesan reggiano

entrée

sweetcorn veloute with smoked chicken royale & herb oil

or

»V S salad of roasted jerusalem artichokes, blood orange, baby beetroot & persian fetta with a walnut oil vinaigrette

or

» à hervey bay scallops with skordalia & sauce vierge

main course

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

or

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

or

» certified angus beef striploin with sautéed mushrooms & a black pepper béarnaise sauce

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allegro restaurant
set menu 3 @ \$79 per person

on arrival

V § allegro's famous pizza breads with your choice of
beef steak tomato jam and cheese or pesto and parmesan reggiano

entrée

» à hervey bay scallops with skordalia & sauce vierge
or
sweetcorn veloute with smoked chicken royale & herb oil
or
caesar salad with baby cos, crisp cured bacon, anchovies and poached egg
in a parmesan basket

main course

V § linguini pasta with roasted pumpkin, chilli, garlic, baby spinach, preserved
lemon & extra virgin olive oil
or
» à northern territory sea farmed baby barramundi served on spiced coconut
cream rice pilaf with mango & corriander salsa
or
» certified angus beef striploin with sautéed mushrooms
& a black pepper béarnaise sauce

dessert

coconut panna cotta with pineapple chilli salsa, malibu sabayon & coconut wafer
or
lemon & basil mousse with lemon pound cake croutons & a raspberry
butter sauce
or
§ warm chocolate fondant with crème de menthe anglaise & fresh berries

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allegro restaurant
set menu 4 @ \$88 per person

on arrival

V **S** allegro's famous pizza breads with your choice of
beef steak tomato jam & cheese or pesto & parmesan reggiano

entrée

» **à** hervey bay scallops with skordalia & sauce vierge

or

caesar salad with baby cos, crisp cured bacon, anchovies and poached egg
in a parmesan basket

or

» **V** **S** salad of roasted jerusalem artichokes, blood orange, baby beetroot &
persian fetta with a walnut oil vinaigrette

main course

» pepper crusted kangaroo loin, braised red cabbage, dauphinoise potato,
callebaut chocolate sauce

or

S pan seared ocean trout salmon, parsnip puree, wilted baby spinach and
tempura artichokes, saffron vanilla sauce

or

» certified angus beef striploin with sautéed mushrooms & a black pepper
béarnaise sauce

side dishes of » fresh garden vegetables, tempura sweet potato with wasabi
mayonnaise, » **à** mixed leaves with red wine vinaigrette

dessert

coconut panna cotta with pineapple chilli salsa, malibu sabayon &
coconut wafer

or

lemon & basil mousse with lemon pound cake croutons & a raspberry
butter sauce

or

S warm dark chocolate fondant with crème de menthe anglaise & fresh berries

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