



— THE —
ALLIANCE
HOTEL

ALL DAY
DINING MENU

Please notify staff of any
dietary requirements

gf gluten free | **df** dairy free
v vegetarian | **vg** vegan



\$20

LUNCH SPECIALS

12PM - 3PM
MONDAY TO THURSDAY

200G RUMP

served with fries & your choice of
sauce (dfo, gfo)

olive butter (gf), mushroom sauce (gf), mixed pepper sauce (gf),
house made gravy (gf,df),chimmichurri (gf, df)

SCHNITTY BURGER

lettuce, spicy mayo & red onion

PESTO PASTA

Italian style pesto pasta, cherry
tomatoes & parmesan cheese (v)

SMALL PLATES

MIXED OLIVES | \$8

marinated mixed olives (gf, df, vg)

GARLIC BREAD | \$10

baked artisan sourdough bread & garlic butter, parmesan & chilli flakes (v)

SCOTCH EGG | \$13

one boiled egg wrapped in Italian pork sausage & breadcrumbed

WHIPPED GOATS CHEESE | \$20

traditional French goats cheese, truffle oil, honey & roasted walnuts served with toasted sourdough (gf, v)

SALT & PEPPER CALAMARI | \$16

flashed-fried, served with lemon mayo (df)

KANGAROO TARTARE | \$17

raw kangaroo with pickles & onion, served on toasted milk brioche

PORK BELLY BITES | \$19

200g crispy pork belly bites served with sweet chilli sauce (df)

CROC BITES | \$22

New Orleans style fried crocodile bites with lemon mayo

CROC ROLLS | \$23

crispy crocodile served with spicy mayo on warmed brioche bun (2pc)

BONE MARROW | \$23

grass fed bone marrow with chilli garlic butter, served with toasted sourdough and labneh

PRAWN ROLLS | \$25

tiger prawns with thousand island sauce & fresh lettuce on warmed brioche (2pcs)

MAINS

ALLIANCE SALAD | \$22

honey roasted pumpkin, green apple, lettuce, feta, pumpkin seeds & honey dressing (v, gf)

ZUCCA RISOTTO | \$26

Italian style pumpkin risotto served with feta (v, gf)

PAN-FRIED BARRAMUNDI | \$33

saltwater barramundi served with chickpea salad & roasted pepper puree (df, gf)

WILD BOAR RAGU | \$35

Tuscan-style wild boar ragu with pappardelle

COTTAGE PIE | \$36

slow-cooked beef mince, peas & carrots topped with creamy mash, served with salad (gf)

PORK COTOLETTA | \$37

slow-cooked hand crumbed pork cutlet with house salad & red wine jus (df)

LAMB SKEWERS | \$38

300g lamb skewers served with Lebanese couscous salad & tzatziki (gf, df)

BUTTERFLIED WHOLE QUAIL | \$42

harissa marinated roasted quail served with Mediterranean crushed potato, olives & cherry tomato

MASSAMAN SHORT RIB | \$45

slow-cooked short ribs with massaman curry sauce, crispy onion, garlic, chilli & jasmine rice (gf, df)

DUCK LEG | \$46

slow-cooked duck leg, roasted brussels & potatoes, served with pomegranate sauce (gf,df)

VENISON | \$50

chargrilled wild venison tenderloin served with red wine jus & your choice of side

PUB CLASSICS

FISH & CHIPS | \$28

beer battered QLD pearl perch with fries, slaw & tartar sauce (df)

WAGYU BEEF BURGER | \$28

wagyu beef patty, swiss cheese, pickles, onion, tomato relish, aioli
served with fries

ROPE SAUSAGE & MASH | \$37

350g lamb & rosemary sausage served with mash, sauerkraut &
house made gravy

CHICKEN SCHNITZEL | \$28

hand-crumbed, served with slaw, fries & house made gravy

CHICKEN PARMI | \$30

hand-crumbed, served with slaw & fries

STEAKS

served with fries and choice of sauce

RUMP | \$37

300g QLD pasture fed (df)

BACHELOR FLANK | \$39

400g 120 days grain fed MB 3 (df)

served medium rare only

RIB FILLET | \$46

300g Southern NSW pasture fed (df)

SAUCES | \$4

olive butter (gf)

mushroom sauce (gf)

mixed pepper sauce (gf)

house made gravy (gf,df)

chimmichurri (gf,df)

SIDES

roasted brussel sprouts with crispy onion & spiced oil (df, gf, vg) | \$12

shoestring fries with chicken salt (df, v) | \$13

mash with butter & cream (gf, v) | \$12

potato wedges with sweet chilli & sour cream | \$13

garden salad with honey mustard dressing (gf, v) | \$10



DESSERTS

PANNA COTTA | \$15

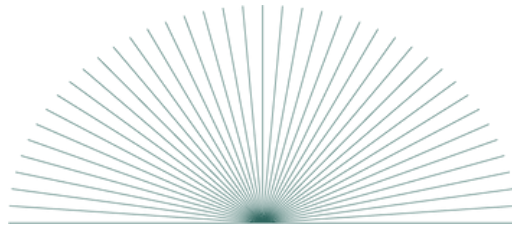
Italian mixed berry panna cotta, biscoff crumb and berry marmalade (v)

BROWNIE | \$15

homemade chocolate brownie with chocolate sauce & vanilla ice cream (v)

CHEESE BOARD | \$30

chef's selection of cheeses, served with crackers, seasonal berries & quince paste (v)



SELECT AUSTRALIAN WHISKY

ARCHIE ROSE A WHISKY IN EVERY PORT |

An experimental whisky aged in ex tawny casks with notes of figs, dates and port wine

ARCHIE ROSE HERITAGE RED GUM CASK |

A limited edition single malt aged in Australia red gum apera casks with notes of cherry, dried orange peel and roasted pecan

