



— 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

### 200G RUMP

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

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

### SCHNITTY BURGER

lettuce, spicy mayo & red onion

### PESTO PASTA

penne with pesto, cherry tomatoes &  
parmesan cheese (v)

12PM - 3PM

MONDAY TO THURSDAY

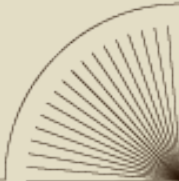
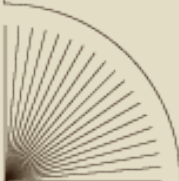
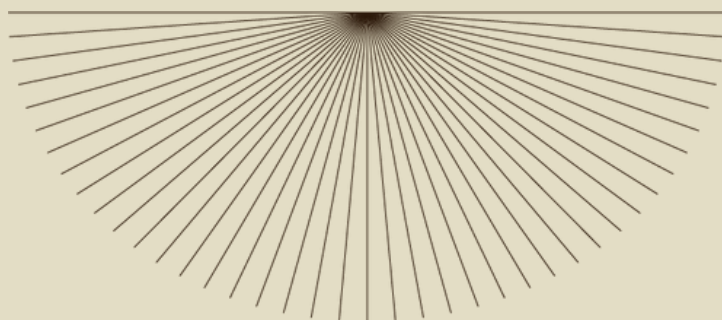


SATURDAY  
ALL DAY SPECIAL



Two flank steaks  
&  
bottle of red or white wine

\$100



# SMALL PLATES

## MIXED OLIVES | \$6

marinated mixed olives (gf, df, vg)

## GARLIC BREAD | \$10

baked artisan sourdough bread  
& garlic butter (v)

## SCOTCHEGG | \$13

one boiled egg wrapped in Italian  
pork sausage & breadcrumbed

## BURRATA | \$26

Italian burrata served with cherry  
tomatoes & house-made  
basil pesto (gf, v)

## SALT & PEPPER CALAMARI | \$15

flash-fried, served with  
lemon mayo (df)

## PORK BELLY BITES | \$19

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

# MAINS

## **ALLIANCE SALAD | \$21**

honey roasted pumpkin, zucchini, house dressing, feta cheese & pumpkin seeds (v, gf)

## **PAN-FRIED BARRAMUNDI | \$32**

saltwater barramundi served with Mediterranean crushed potato, olives, cherry tomato & lemon oil (df)

## **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 serviced with fries

## **ROPE SAUSAGE & MASH | \$36**

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

## **CHICKEN SCHNITZEL | \$27**

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

## **CHICKEN PARMI | \$30**

hand-crumbed, served with slaw OR fries

# MAINS

## COTTAGE PIE | \$36

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

## GARDEN RISOTTO | \$26

Italian style spinach risotto served with stracciatella ( v, gf)

## PORK BELLY | \$30

South-East QLD roasted pork belly served with fennel, onion & pickle onion salad & red capsicum puree ( gf, df)

# SIDES

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

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

potato wedges with sweet chilli mayo (df) | \$13

spiced broccoli with sour cream (gf, vg) | \$14

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



# GAME MEATS

## **KANGAROO TARTARE | \$20**

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

## **CROC BITES | \$21**

New Orleans style fried crocodile bites with lemon mayo

## **BUTTERFLIED WHOLE QUAIL | \$42**

harrisa marinated roasted quail served with  
cauliflower puree, sauted kale & crispy enoki ( gf, df)

## **VENISON | \$45**

200g grilled wild venison tenderloin served with parsnip  
puree & cucumber salad ( gf)

## **WILD BOAR GNOCCHI | \$35**

slow cooked wild boar white sauce & gnocchi

## **DUCK BREAST | \$46**

sous- vide duck breast, blue cheese & potato puree,  
roasted mushrooms & jus



# STEAK

SERVED WITH FRIES & YOUR  
CHOICE OF SAUCE

## BACHELOR FLANK | \$36

400g 120 days grain fed MB 3 ( df)

\* served medium rare only\*

## RUMP | \$38

300g QLD pasture fed ( df)

## EYE FILLET | \$48

200g pasture fed centre cut eye fillet ( df)

## SAUCES | \$4

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





# 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, baked grapes & quince paste (v)



## SELECT AUSTRALIAN WHISKY

### ARCHIE ROSE BLASPHEMY |

A rich dessert like whisky w/ notes of chocolate and roasted malt created through a mash up of two types of coffee

### 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 Australian red gum apera casks w/ notes of cherry, dried orange peel and roasted pecan

