



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

11:30AM – 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)



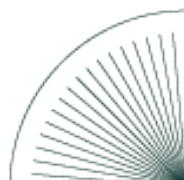
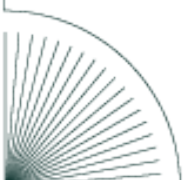
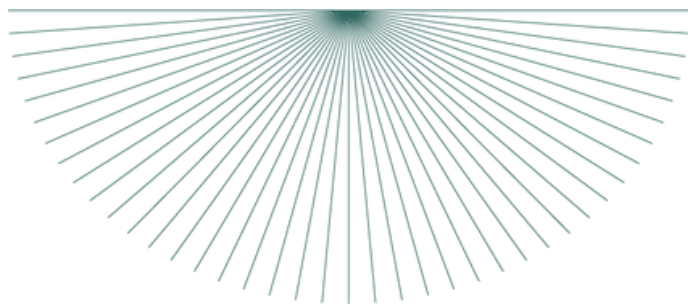


SATURDAY ALL DAY SPECIAL



Two flank steaks
&
a bottle of red or white wine

\$100





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 (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 | \$25

New Orleans style fried crocodile bites with lemon mayo

CROC ROLLS | \$24

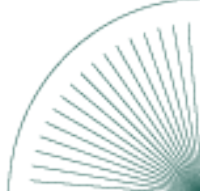

crispy crocodile served with spicy mayo on warmed brioche
bun (2pc)

BONE MARROW | \$22

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 GNOCCHI | \$26

Italian style pumpkin gnocchi, served with feta & sun-dried tomatoes (v, gf)

PAN-FRIED BARRAMUNDI | \$33

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

WILD BOAR RAGU | \$36

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 & tzatzki (gf)

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 BREAST | \$46

slow-cooked duck breast with saffron risotto & pomegranate
reduction (gf)



PUB CLASSICS

FISH & CHIPS | \$28

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

DOUBLE CHEESEBURGER | \$28

double beef patty, cheese, pickles, onion jam, ketchup & mustard,
served with fries
add fried egg + \$4

CHICKEN SCHNITZEL | \$28

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

CHICKEN PARMI | \$30

hand-crumbed, served with slaw & fries

ROPE SAUSAGE & MASH | \$37

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

STEAKS

served with fries and choice of sauce
add fried egg +\$4

RUMP | \$38

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

SIDES

broccolini with crispy onion & spiced oil (df, gf, vg) | \$13

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

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

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

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



DESSERTS

PANNA COTTA | \$15

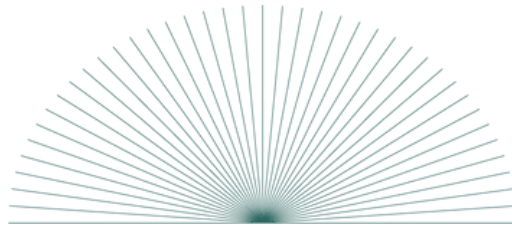
Italian mixed berry panna cotta, biscoff crumb and berry marmalade (v)

BROWNIE | \$17

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

