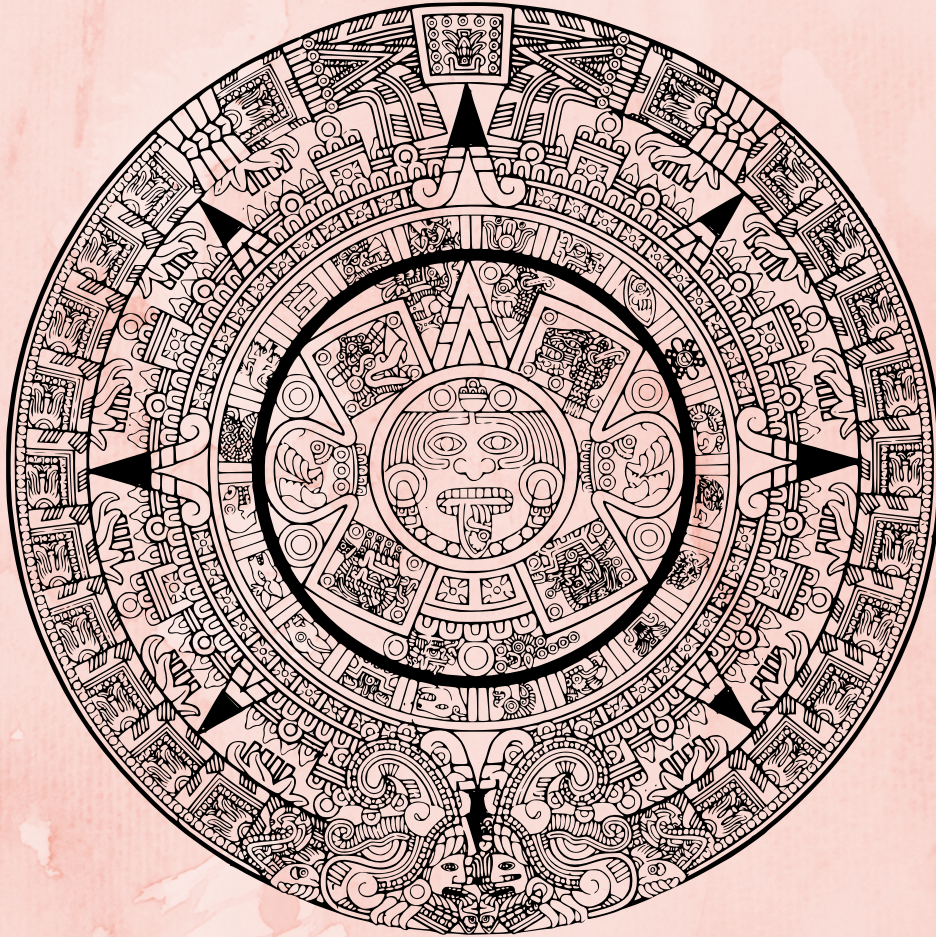


# MAIN MENU

*alegre*  
BAR & DINING



Welcome to Alegre Bar and Dining

Open Wednesday - Sunday

@alegredining

# SHARE MENU \$89PP

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Molcajete guacamole w. plantain & corn chips gf, df, nf

o o o

Freshly shucked Sydney rock oysters w. pickled finger lime gf, df, nf

Yellow fin tuna tostada w. tamarind dressing, avocado, pickled cucumber, mango,  
sesame seeds & cascabel jam gf, df, nf

o o o

Pork carnitas taco, chicharrón, pickled grapefruit, cascabel & cabbage slow,  
fresh coriander, crema fresca gf

Chicken tinga taco, avocado, cascabel chilli mayo, pickled jalapeño, fresh onion &  
fresh coriander gf, df, nf

o o o

Mayan spiced charcoal king prawns, burnt lime gf, df

Jack's Creek sirloin MB4+, mole madre, burnt lime & pickled chilli nf

Roasted kipfler potatoes, chipotle sauce & chimichurri gf, df, nf

o o o

Compressed watermelon, queso Oaxaca, chilli salt & pickled cumquat gf, nf

o o o

Blue corn tart, sweet corn custard, corn & buttermilk sorbet, salted caramel popcorn gf

# BUEN PROVECHO

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*All served w. plantain chips & corn chips*

Molcajete guacamole - gf, df, nf	18
Fondue de queso w. fried chorizo - nf	21
Charred sweet corn & crema fresca dip - nf	17

# TACOS

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Chargrilled octopus, pico de gallo, pickled onion & coriander mayo gf, df, nf	13
Braised beef brisket, refried beans, crema fresca, pickled onion & fresh coriander gf, nf	12
Chicken tinga, avocado, cascabel chilli mayo, pickled jalapeño, fresh onion & fresh coriander gf, df, nf	11
Pork carnitas, chicharrón, pickled grapefruit, cascabel & cabbage slaw, fresh coriander & crema fresca gf	12
Three cheese stuffed zucchini flower, guacamole, onion & pickled cumquat nf	12

# CRUDO

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Freshly shucked Sydney rock oysters;

Natural w. pickled finger lime *gf, df, nf* 5.0 ea | 28 Half Doz

Hibiscus granita, crema fresca, pickled cucumber *gf, nf* 5.50 ea | 31 Half Doz

King salmon ceviche poblano w. avocado cream, pineapple gel & sweet potato crisps *gf, df, nf* 24

Passionfruit scallop ceviche w. avocado cream, pickled cumquat, passionfruit gel, jalapeño, lime & tapioca crisps *gf, df, nf* 26

Yellow fin tuna tostadas w. tamarind dressing, avocado, pickled cucumber, mango, sesame seeds & cascabel jam *gf, df, nf* 3pcs. 24  
add extra pc +8

Kingfish coconut ceviche w. green capsicum, coriander, red radish & lime *gf, df, nf* 25

# AL CARBÓN

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*All mains come from our Josper charcoal oven.*

Crispy skin half duck w. mole madre, mojo & roasted baby leeks gf	42
300g Jack's Creek sirloin MB4+, mole madre, burnt lime & pickled chilli gf	65
500g Tajima wagyu rib eye on the bone MB6+, mole madre, burnt lime & pickled chilli gf	121
Great southern pasture fed whole lamb rack w. mole madre & chimichurri rojo gf, df	4 rack   50 8 rack   92
Mayan spiced charcoal king prawns & burnt lime gf, df, nf	43
Charcoal roasted fish of the day w. chipotle sauce, chimichurri rojo & burnt lime gf, df, nf	MP
8hrs lamb cooked in clay, barbacoa sauce & served w. fresh tortillas (allow 15min) gf, df, nf	41
Charred avocado w. roasted baby corn, refried beans & smoked cheese sauce gf, nf	29

# ACCOMPAÑANTES

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Burnt cauliflower, roasted pumpkin seed dip, pickled chilli & crushed crispy corn gf, df	19
Compressed watermelon, queso Oaxaca, chilli salt & pickled cumquats gf, nf	18
Chargrilled corn w. smoked cheese sauce & chipotle dressing nf	17
Roasted kipfler potatoes, chipotle sauce & chimichurri gf, df, nf	15

# POSTRE

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## Maíz

Blue corn tart, corn custard, corn & buttermilk sorbet, salted caramel popcorn gf, nf

18

## Tres Leches

Soaked vanilla sponge, macerated strawberries, burnt meringue & almond crisps

18

## Coco

Cazcabel coffee tequila, coconut sorbet, coconut praline,  
dark chocolate & coconut ganache gf, df, nf

21