

## DESSERT

<b>Pistachio and Yoghurt Cake</b> (gf) Saffron ice cream	16
<b>Atherton Tableland Cheese</b> 3 cheeses, quince paste, walnuts	25
<b>Chocolate and Hazelnut Tart</b> Passionfruit ice cream, seasonal fruit	18
<b>Ricotta Cheesecake</b> Candied pumpkin, brown butter crumble, raspberry sorbet	17
<b>Lemon Aspen</b> Lemon aspen curd, mascarpone mousse, shortbread, vanilla ice cream	18
<b>Sorbet</b> Trio of in house made sorbet	12
<b>Licks ice cream</b> Selection of Licks ice creams	5 each

EAT, DRINK AND TAG  
#alucoportdouglas

gf - gluten free df - dairy free v - vegan

# ALUCO

Welcome to Aluco. Netherlands born Head Chef, Julian Veenstra has created a treasure trove of moreish meals pointing the way to exciting culinary delights. Julian is a strong advocate for local produce always supporting local farmers and quality producers. At Aluco, Julian and his brigade have explored the Mediterranean style and trust you will enjoy the menu which pays homage to the ocean and magnificent tropical produce in the region all with a Mediterranean flare. Our Aluco front of house team led by Ben Waters are here to ensure your dining experience is memorable, so please do ask if we can assist you further at any time. Buon Appetito.

## WHILE YOU WAIT

<b>Flatbread</b> (df) Served with thyme and olive oil	10
<b>Dips</b> Hummus (df, gf), persian yoghurt (gf), muhammara (df, gf)	6 each
<b>Local Reef Cod Croquettes</b> 3 pieces served with preserved lemon aioli	15
<b>Brioche</b> Smoked local fish, mayonnaise, pickled shallot	12
<b>Warm Olives</b> (gf, df) Served with oregano	10
<b>Calamari</b> (gf, df) Served with sumac and harissa mayonnaise	15
<b>Saganaki</b> (gf) Served with olive oil, thyme, grilled lemon	15

## VEGETABLES & SALADS

<b>Greek Salad</b> (gf, v) Feta cheese, olives	18
<b>Grilled Pumpkin</b> (gf, v, df) Turkish creamy pepper paste, pepita seeds	17
<b>Pan Fried Eggplant</b> (gf, v, df) Garlic emulsion, pomegranate, mint salad	17
<b>Middle Eastern Spiced Shoestring Fries</b> (gf) Served with tomato sauce	10
<b>Sweet Potato</b> (gf) Truffle oil, parmesan cheese	12
<b>Heirloom Tomatoes</b> (gf) Whipped saffron goats curd, peach	22
<b>Couscous Salad</b> (gf, v, df) Coriander, cherry tomatoes, turmeric	16

## SMALL PLATES

<b>Slow Cooked Octopus</b> (gf) Parsley emulsion, haloumi, pistachio crumble	23
<b>Braised Black Angus Short Rib</b> (gf) Onion puree, harissa, garlic oil	26
<b>Grilled Tiger Prawns</b> (gf, df) Finger lime mayonnaise, parsley and shallot salad	28
<b>Roasted Pork Belly</b> Chorizo crumble, muhammara	25
<b>Local Tuna Sashimi</b> (gf, df) Red capsicum jam, prawn gun powder	25

## LARGE PLATES

<b>Crispy Duck Leg</b> (gf) Turkish sausage, confit kipfler potatoes, yoghurt mousse	34
<b>Local Reef Cod, Prawn and Coriander Pot</b> (df) Saffron, toasted sourdough	38
<b>Cape Grim Sirloin 350gram</b> (gf) Smoked date butter, Atherton Tableland greens	46
<b>Local Ocean Trout Fillet 400gram</b> (gf) Za'atar labneh, charred cauliflower, pickled grapes	58
<b>Moroccan Spiced Chicken Breast</b> (gf, df) Coriander pesto, grilled fresh figs, pine nuts	39

## CHEF'S SIGNATURE DISHES SERVED IN A TAGINE TO SHARE

<b>Fish of the Day</b> (df) Lebanese style tagine, saffron, almonds, flatbread	98
<b>Moroccan Lamb Tagine</b> Preserved lemon, pomegranate, apricot, flatbread	92
<b>450gram Black Angus Rib Eye on the Bone</b> (gf, df) Truffle jus, roasted sweet potato	85
<b>Sweet Potato and Eggplant Tagine</b> (gf, v, df) Israeli couscous, coconut yoghurt	52