

A L U C O

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

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

VEGETABLES & SALADS

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

SMALL PLATES

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

LARGE PLATES

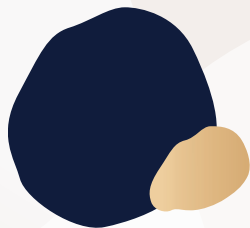
Crispy Duck Leg (gf) Turkish sausage, confit kipfler potatoes, yoghurt mousse	34
Local Reef Cod, Prawn and Coriander Pot (df) Saffron, toasted sourdough	38
Cape Grim Sirloin 350gram (gf) Smoked date butter, Atherton Tableland greens	46
Local Ocean Trout Fillet 400gram (gf) Za'atar labneh, charred cauliflower,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

CHEF'S SIGNATURE DISHES SERVED IN A TAGINE TO SHARE

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

DESSERT

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



EAT, DRINK AND TAG
#alucopordouglas

gf - gluten free df - dairy free v - vegan