



STARTERS

BEEF CARPACCIO \$23

Parmesan, rocket, crispy onion & orange oil (dfo,gf)

CRUMBED BRIE \$24

Truffle honey, rocket, dehydrated tomato & walnuts (v)

GRILLED SCALLOPS \$27

Romesco sauce, chorizo & salsa verde (df,gf)

TORTILLA DE PATATAS \$20

Traditional Spanish omelette, toasted bread & garlic (df,gfo,v)

CALAMARI \$18

Polenta & semolina crumb, jalapeno with lemon mayo (df)

DUCK SPRING ROLLS \$18

Hoi sin & coriander pesto (df)

BREAD BOARD \$10

Toasted bread & garlic butter (gfo,v)

PUB CLASSICS

CHICKEN PARMY \$29

Served with salad & fries

FISH & CHIPS \$29

Beer battered QLD Pearl Perch with chips, slaw & tartare

BEEF BURGER \$29

Beef patty, streaky bacon, Swiss cheese, lettuce, pickles, Alliance secret sauce & fries

MAINS

ALLIANCE SALAD \$23

Kale, rocket, feta cheese, red onion, zucchini, pumpkin, pine nuts & Spring Hill honey dressing (dfo,gf,v,vgo)

ROCKET PESTO PASTA \$25

Rocket pesto, pine nuts, cherry tomato & stracciatella (dfo,v)

BARRAMUNDI CON GNOCCHI \$29

Pan-fried Barramundi, pea puree & gnocchi (dfo)

GNOCCHI AL RAGU \$33

Italian style beef & pork ragu with stracciatella cheese and basil oil

DUCK BREAST RISOTTO \$37

Saffron risotto, duck croquette & sage butter

PORCHETTA \$32

Italian style Porchetta, carrot puree, roast potato & kale (df,gf)

STEAKS

Steaks are served with a complimentary side and sauce of your choosing.

THOUSAND GUINEAS RUMP \$37

100 days grain fed 300g Rump (dfo,gfo)

RIVERINA SIRLOIN \$42

150 days grain fed 300g Black Angus Sirloin (dfo,gfo)

PIONEER'S CUT EYE FILLET \$46

Pasture fed 250g centre cut Eye Fillet (dfo,gfo)

SIDES

French Fries (df,v) \$10

Sweet Potato Fries (df,v) \$10

Roasted Vegetables (df,gf,v) \$13

Truffle Mash (gf,v) \$13

Greek Salad (dfo,gf,v) \$10

Broccolini & Romesco (df,gf,v) \$12

Roasted Potatoes (df,v) \$12

SAUCES

Wild Mushroom

Pink Peppercorn

Red Wine Jus (df)(gf)

Garlic Butter (gf)

Chimichurri (gf)

Bernaise



DESSERT

TIRAMISU \$15

Classic Italian tiramisu, coffee, savoiardi & vanilla cream

PAVLOVA \$15

Served with seasonal fruits & soft whipped cream (gf)

AFFOGATO \$14

Frangelico, espresso, vanilla bean ice-cream & mini biscuit (gfo)

CHOCOLATE BROWNIE \$18

Served with chocolate sauce & vanilla ice-cream

SELECTION OF ICE-CREAMS OR SORBET \$13

Four scoops of your choice (gf)(dfo)

CHEESE BOARD \$30

Selection of seasonal cheeses with seasonal garnish

COFFEE CUP \$4 MUG \$5

Espresso	Latte
Long Black	Cappucino
Flat White	Macchiato
Piccolo	Mocha

TEA \$5

English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea with Jasmine

HOT CHOCOLATE \$5

CHAI LATTE \$5

EXTRAS \$1

mint syrup, vanilla syrup, white chocolate syrup, extra shot

MILK ALTERNATIVES 50C

almond milk, soy milk, lactose free milk

AFTER DINNER SIPPERS

23rd Street 'Not Your Nanas' Brandy

Baileys on ice

Dom Benedictine

Hennessy Cognac VSOP

Pampero Aniversario Rum on Ice

STICKYS & FORTIFIED'S

De Beaurepaire Coer d'or
Central Ranges, NSW

Bailey's of Glenrowan Muscat
Victoria

Galway Pipe Tawny
South Australia

NV Bleasdale The Wise One Grand Verdelho
Langhorne Creek, SA

Valdespino Pedro Ximenez Sherry
Spain