THE ALCOVE

RESTAURANT

2-Course Set Menu | 65
3-Course Set Menu | 85
Options on reverse

ENTRÉE

Chargrilled Sourdough[GFO,V]
housemade truffle whipped ricotta, fig marmalade, Tasmanian leatherwood honey | **21**

Hiramasa Kingfish Ceviche[GF,NF,DF,I]
Nam Jim dressing, Sudachi gel, green oil and finger lime | **26**

Fremantle Chargrilled Octopus[GF,DF,A]
romesco black garlic sauce, crumb chorizo, confit potato, spiced beetroot puree | **27**

Smoked Cheesy Pork Croquette[NF]
spiced pineapple chutney, sriracha mayonnaise | **24**

Futari Beef Tataki Eye Fillet[GF,DF,NF]
summer salad, yuzu and wasabi glaze, Suki Japanese umami mayonnaise, crispy shallots | **27**

La Delizia Burrata[V,GF,NF]
heirloom tomato, bush tomato balsamic | **25**

MAIN

Moroccan Inspired Chicken Breast[GF,DF]
crispy skin, saffron pearl couscous salad, toasted almond, North African condiment, chermoula sauce | **42**

Kimberley Barramundi[NF,GFO,DFO,A]
native lemon thyme crust, ancient grains, bush tomato and native pepper berry chutney, coconut and lime sauce | **45**

Japanese Tradition Futari Fullblood Wagyu Beef Denver Steak 220g[NF,GF,DF]
confit duck fat Kipfler potato, chargrilled broccolini, yuzu and wasabi reduction jus | **56**

Linley Valley Crispy Pork Belly[GF,NF]
miso glaze butternut squash, celeriac and apple velvet, pork jus | **42**

Confit Duck Leg[GF,NF]
confit sweet potato, cherry gel, carrot and ginger puree, crispy kale, red currant jus | **43**

Chef's Signature Futari Wagyu Beef Rendang[GF,DF]
fresh herbs, fragrance jasmine rice | **45**

Roasted Cauliflower[VGN,GF,DF]
coconut tahini yoghurt, confit baby beetroot, smoked cauliflower velvet, spiced cashew nuts | **29**

PASTA

Prawn Linguini[GFO, NF,I]
prawns, saffron bisque, chilli, tomato, zucchini, Pangrattato | **37**

Housemade Royal Blue Potato Gnocchi[GFO,V]
San Marzano tomato Sugo, herbed pesto, pine nut Pangrattato, courgette, stracciatella and pecorino cheese | **35**

Slow Cooked Amelia Park Lamb Shoulder Ragu[GFO,NF]
housemade pappardelle, pecorino cheese, crispy sage | **38**

SIDES

Fried Royal Blue Potatoes[GF,V,NF]
Rosemary salt, sour cream | **15**

Chips[GF,V,NF,DF]
tomato and aioli sauce | **13**

Sautéed Mixed Seasonal Greens[GF, VGN, DF]
smoked almond cream, pangrattato | **16**

DESSERT

Duo of Cheeses[V,GFO] tamarind and date chutney, spiced nuts, lavosh | **28**

Semifreddo Pistachio[GF,V]
rhubarb and strawberry compote, white chocolate espuma | **21**

Viennetta Parfait[V,GF,NF]
Veliche 58% dark chocolate and vanilla bean parfait, salted cocoa crumb, tonka crème anglaise | **21**

Mango and Yuzu Cheesecake[V]
silky Philadelphia cream cheese mousse, mango and yuzu confit centre, hazelnut sable, pandan and coconut sorbet | **21**

Sorbet of the Month[GF,DF,NF,VGNO]
Crispy meringue, condiments | **17**

A 15% surcharge applies on public holidays. Dietary Key: *DF - dairy free | DFO - dairy free option | GF - gluten free* | GFO - gluten free option* NF - nut free* | VGN - vegan | VGNO - vegan option | V - vegetarian *We cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.* ***Seafood Origin:*** ***A*** *- Australian |* ***I*** *- imported |* ***M*** *- mixed origin*

THE ALCOVE

SET MENU

Two-course
select one entrée and one main, or one main and one dessert
65

Three-course
select one entrée, one main and one dessert
85

Group of 15+ can order on the day or pre-order

ENTRÉE

Fremantle Chargrilled Octopus[GF,DF,A]
romesco black garlic sauce, crumb chorizo, confit potato, spiced beetroot puree

Smoked Cheesy Pork Croquette[NF]
spiced pineapple chutney, sriracha mayonnaise

La Delizia Burrata[V,GF,NF]
heirloom tomato, bush tomato balsamic

MAIN

Moroccan Inspired Chicken Breast[GF,DF]
crispy skin, saffron pearl couscous salad, toasted almond, North African condiment, chermoula sauce

Kimberley Barramundi[NF,GFO,DFO,A]
native lemon thyme crust, ancient grains, bush tomato and native pepper berry chutney, coconut and lime sauce

Linley Valley Crispy Pork Belly[GF,NF]
miso glaze butternut squash, celeriac and apple velvet, pork jus

Housemade Royal Blue Potato Gnocchi[GFO,V]
San Marzano tomato Sugo, herbed pesto, pine nut Pangrattato, courgette, stracciatella and pecorino cheese

DESSERT

Mango and Yuzu Cheesecake[V]
silky Philadelphia cream cheese mousse, mango and yuzu confit centre, hazelnut sable, pandan and coconut sorbet

Semifreddo Pistachio[GF,V]
rhubarb and strawberry compote, white chocolate espuma

Sorbet of the Month[GF,DF,NF,VGNO]
Crispy meringue, condiments

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