

THE ALCOVE

dietary key: gf - gluten free* | nf - nut free*
v - vegetarian | vn - vegan | df - dairy free

*Although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free 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.

small food

bread smoked butter, sea salt ^v	\$2pp
dips chef's selection	\$8
warm marinated olives ^{gf, df, nf, vn}	\$7
cured meats house pickles, chutney, salami, chorizo, serrano	\$18
oysters shallot geraldton wax sorbet ^{gf, df, nf}	\$4.5ea
tomato red onion dressing, compressed cucumber, olive crumb, melba, green oil, basil ^{vn}	\$14
warm ricotta mandarin, local honey, pine nuts ^{gf, v}	\$14
lamb croquette harissa, crisp rosemary, parsley ^{df, nf}	\$15
scallops avocado, chilli, kohlrabi, ponzu, coriander ^{df, nf}	\$15
grilled octopus black garlic aioli, pickled vegetables ^{gf, df, nf}	\$16

side hustle

crisp baby potatoes thyme salt, rosemary, onion jam ^{vn, gf, nf}	\$9
greens grilled, spiced pepitas ^{vn, gf, nf}	\$9
baby cos roast capsicum salsa, pickled salad ^{vn, gf, nf}	\$9

small people menu

see what our chef has prepared today, just ask our team!

sharing is caring, which is how our menu is best enjoyed! a glass of wine is perfect too...

main food

fresh tagliatelle asparagus, snow peas, parmesan emulsion, cured egg yolk ^{v, nf}	\$32
roast vegetables crisp pastry, chickpeas, capers, basil oil ^{vn}	\$29
quail romesco, braised leek, grape jus ^{gf}	\$35
kangaroo smoked beetroot, grilled corn, spring onion, pesto ^{gf, nf, df}	\$34
lamb rump caponata, carrots braised + pickled, chickpea ^{gf, nf, df}	\$35
market fish grilled zucchini, tahini, black barley, confit lemon dressing, radish ^{nf}	\$36
pork chop shaved fennel + radish, borlotti beans, greens, lemon chilli oil ^{gf, nf}	\$36

sweet food

frozen mango nougat mango sorbet, burnt white chocolate, cashew tuille ^{gf}	\$14
strawberry prosecco foam, coconut short bread, basil ^{nf}	\$14
compressed watermelon cointreau lime + chilli, brandy snap, dark chocolate, pistachio ice cream	\$14
cheese house made jam, bread hall's suzette, creamy, soft	\$14
quesos tradicionales manchego, firm, nutty	\$14
mauri gorgonzola dolce, soft, sweet, subtle creaminess	\$14
three cheese plate	\$25
affogato	\$12.5