

A Lounge Grill

DINNER MENU

Bar opens 5.30 pm

Dinner & room service from 6.00 pm last order taken at 9.00pm

Monday to Friday (except public holidays)

Bar Snacks - Starters

Options to mix and match for a mezze selection

| | | |
|---|----------|------------|
| Wasabi Peas | | \$4 |
| Crunchy zing of roasted wasabi coated green peas | | |
| Arancini | (V) | \$6 |
| Roasted tomato and bocconcini arancini balls (3) | | |
| Tuscan Meatballs | | \$7 |
| Set of three meatballs with an oregano and tomato sugo plus shaved parmesan | | |
| Chipolata | | \$5 |
| A trio of beef chipolatas with English mustard on the side | | |
| Prawns | | \$7 |
| Trinity of fried prawns alongside a sweet chilli dipping sauce | | |
| Zesty Frittata | (V) (Gf) | \$6 |
| Triple triangles of zucchini, lemon and olive frittata | | |
| Steakhouse Chips | (V+) | \$5 |
| Everyone's favourite. Crispy and lightly salted with Murray River Pink Salt | | |
| Garlic Bagel | (V) | \$4 |
| Oven baked garlic and herb bagel crescents | | |

Soups - Sides - Salads S/L

*Side serve size is ideal to accompany another dish
Large is good to share or as a light meal option*

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|---|----------------------|--------------------|
| Chef's Soup | | \$11 |
| Andrew will use seasonal produce and inspiration for a regularly changing creation | | |
| Thai Pumpkin Soup | (V+) (Gf) | \$11 |
| An aromatic and creamy Thai style pumpkin soup | | |
| Roasted Vegetables | (V+) (Gf) | \$10 / \$15 |
| Oven roasted seasonal vegetables | | |
| Sweet Winter Salad | (V+ on request) (Gf) | \$11 / \$16 |
| Warm baby carrots, parsnip, pumpkin and cauliflower tossed in spinach and dressed with Alto rooftop honey | | |
| Steakhouse Chips | | \$5 / \$8 |
| Served with tomato relish or sweet chilli sauce | | |

Mains

| | | |
|---|-----------|-------------|
| Alto Seafood Selection | | \$27 |
| Grand Ridge Almighty Ale beer battered flathead tails, fried prawns, and crispy chips | | |
| Chicken Korma | (Gf) | \$24 |
| Creamy house made korma paste, braised chicken with coconut jasmine rice and papadum | | |
| Eye fillet of beef | | \$38 |
| 250g served with caramelised cauliflower puree, wilted spinach, roasted pumpkin and jus | | |
| Braised Osso Bucco | | \$27 |
| Veal osso bucco braised in beer and mustard served with creamy mashed potato and sweet baby carrots | | |
| Risotto | | |
| Tender arborio rice with fennel, pea and roasted tomato topped with fried leek - your choice of: | | |
| Vegetarian | (V+) (Gf) | \$22 |
| Chicken | (Gf) | \$25 |
| Seafood | (Gf) | \$26 |

Dessert

| | | |
|---|----------|-------------|
| Warm Sicilian apple cake | (V) | \$12 |
| Made in house with double cream | | |
| Winter fruits | (V) (Gf) | \$11 |
| Poached in an earl grey and vanilla syrup | | |
| House made vanilla ice cream | (V) (Gf) | \$11 |
| With rich chocolate sauce | | |

(V) Denotes Vegetarian option

(V+) Denotes Vegan option

(Gf) Denotes Gluten Free option on request