

RISTORANTE

ALLORA

BAR

Bruschette

Toasted Italian bread,
served in sets of 3 pieces

Caponata V D N	14
Veggie and Burrata	
Eggplant, Zucchini, Bell Pepper, Cherry Tomatoes, Taggiasche Olives, Pine Nuts, Fresh Basil, Burrata	
Tradizionale V	14
Tomato	
Fresh Cherry Tomatoes, Oregano, Fresh Basil, Extra Virgin Olive Oil	
Funghi V A	16
Mushroom	
Creamy and Sautéed Mushrooms, Parsley	
Ham & Truffle D P	16
Ham and Truffle	
Cheese and Cooked Ham, Black Truffle Sauce	

Contorni (Sides)

Green Asparagus G V	8
Seasonal Vegetables G V	8
Baked Potatoes G V	8
Smoked Potato Purée G V D	8

Grills

Salmone alla Griglia G S	44
Grilled Salmon	
Grilled Salmon, Baked Potato, Asparagus, Lemon, Chives	
Agnello G A D	78
Lamb Rack	
Roasted Lamb Rack, Baked Potatoes, Seasonal Vegetables, Trio Pepper Jus	
Tagliata (250g) G A D	92
Beef Ribeye	
Beechwood-Grilled Australian Angus Ribeye, Trio Pepper Jus	
Angus Filetto (250g) G A D	108
Beef Tenderloin	
Beechwood-Grilled Australian Black Angus Tenderloin, Trio Pepper Jus	

Antipasti (Appetisers)

Rucola & Parmigiano G V D	14
Arugula and Parmigiano	
Arugula, Cherry Tomatoes, Shaved Parmigiano, Housemade Balsamic Dressing	
Caprese G V D	18
Tomato and Mozzarella	
Assorted Marinated, Confit, Fresh Cherry Tomatoes, Buffalo Mozzarella, Oregano, Fresh Basil, Extra Virgin Olive Oil	
Cesare D S P E	20
Caesar Salad	
Romaine Lettuce, Caesar Dressing, Croutons, Pancetta, Grana Padano	
Add on:	
Charcoal-Grilled Chicken	4
Smoked Salmon	6
Poached Prawn (4 pieces)	8

Zuppa (Soups)

Tomato V D	12
Creamy Tomato Soup served with Bread Croutons and Extra Virgin Olive Oil	
Minestrone V D N	12
Clear Vegetable Soup	
Vegetables, Grains, Beans, Basil Pesto	

For 2 to 4 persons

Discount Subject
to Company Discretion

T-Bone Steak (500g) G A D	138
Beechwood-Grilled Angus T-Bone	
Served with:	
• Allora Garden Salad topped with Housegrown Preserved Lemon from Allora Garden	
• Roasted Potatoes	
• Grilled Asparagus	
• Confit Garlic	
• Roasted Baby Carrots	
• Condiments: Horseradish Cream	
• Sauces: Trio Pepper Jus, Truffle Hollandaise	
Tomahawk (1.2kg) G A D	228
*Estimated 45 minutes waiting time	
Beechwood-Grilled Angus Tomahawk.	
Served with:	
• Allora Garden Salad topped with Housegrown Preserved Lemon from Allora Garden	
• Roasted Potatoes	
• Grilled Asparagus	
• Confit Garlic	
• Roasted Baby Carrots	
• Creamy Spinach	
• Condiments: Dijon Mustard, Pommery Mustard, Horseradish Cream	
• Salts: Pink Salt, Smoked Salt, Sea Salt Flake	
• Sauces: Chimichurri, Trio Pepper Jus, Mustard Jus, Truffle Hollandaise	

Allora G S N	22
Tuna Quinoa Bowl	
Seared Red Tuna, Mixed Organic Salad, Quinoa, Housemade Mustard Dressing, Pumpkin Seeds, Avocado	
Tonno A G S	27
Tuna Tataki	
Tuna Tataki, Allora Lemon Salsa Verde, Shaved Fennel Salad, Orange Fillet	
Tartare di Manzo D	28
Beef Tartare	
Australian Angus Beef Tenderloin Tartare, Grana Padano Chips, Capers, Toasted Brioche	
Antipasti Platter D S N P	36
Good for 2, additional pax for \$18	
A Mix Platter of Italian Antipasti	

Secondi (Mains)

Involtino di Pollo G A D S N E	32
al Pesto e Mozzarella	
Chicken Roulade	
Stuffed with Pesto and Mozzarella, Balsamic Radicchio, Roasted Potatoes with Anchovies, Spicy Mustard Jus	
Allora Burger D P E	36
Brioche Bun, Angus Beef Patty, Sunny-Side-Up Egg, Mustard Mayonnaise, Red Onion Marmalade, Pancetta, Smoked Provola, Lettuce, served with Potato Wedges and Garden Salad	
Stinco d'Agnello Brasato G A D	42
Lamb Shank	
Slow-Braised Whole Shank, Roasted Baby Carrots, Parsley Herb Cream, Smoked Potato Purée, Trio Pepper Jus	
Collar A D N P	46
Pork Collar	
Grilled Iberico Collar, Sicilian Caponata, Crunchy Onions, Housemade Mustard Jus	
Barramundi Scottato G A D S	46
in Padella	
Barramundi	
Pan-Seared Barramundi, White Wine, Black Mussels, Peperonata	
Fritto Misto S E	48
Mixed Seafood Platter	
Deep-Fried Calamari, Shrimp, Octopus, Zucchini, Eggplant, Lemony Tartar Sauce	

Please inform your server of any food allergies,
food intolerance, dietary requirements or religious
interest that you or any of your party may have.

Pasta

★ Pomodoro e Basilico	V D	28
Cherry Tomato Spaghettone		
Spaghettone, Tomato Sauce, Olives, Fresh Basil, Stracciatella Cheese		
★ Brasato 3 Pepi	A D E	36
Beef Ravioli		
Housemade Braised Beef Ravioli, Sage, Butter, Trio Pepper Beef Jus		
Emilia	A D E	26
Lasagna		
Traditional Gratinated Lasagna, Housemade Ragù all'Emiliana, Béchamel Sauce, Grana Padano		
Gnocchi 4 Formaggi	V D N E	26
Four-Cheese Gnocchi		
Housemade Potato Gnocchi, Taleggio, Grana Padano, Gorgonzola, Castelmagno Fondue, Walnuts		
Gnocchi al Ragù Bolognese		26
Beef Ragout Gnocchi		
Housemade Potato Gnocchi, Beef Ragout Emiliana Style, Grana Padano		
Amatriciana Garganelli		30
Amatriciana-Style Garganelli		
Garganelli, Guanciale, Tomato Sauce, Black Pepper, Pecorino Romano		
Rigatoni al Ragù d'Agnello	A D	32
Lamb Ragout Rigatoni		
Rigatoni, Slow-braised Lamb Shoulder Ragout, Pecorino Romano, Mint, Lemon		
Granchio	A D S E	38
Crab Ravioli		
Housemade Crab and Mascarpone Ravioli, Creamy Herbal Bisque Butter, Fresh Dill, Lemon		
Astice	A D S E	58
Lobster Black Ink Tagliolini		
Housemade Black Ink Tagliolini, Half Boston Lobster, Bisque, Cherry Tomato Sauce, Fresh Basil, Lemon		
Nettuno	A S	78
Seafood Paccheri		
Serves 2		
Paccheri, Squid, Prawns, Mussels, White Wine, Cherry Tomatoes, Parsley		

GLUTEN-FREE OPTIONS AVAILABLE

- Choice of Penne or Casarecce
- All Sauces are Gluten-free, except Lasagna

Risotto

Porcini	G V A D	28
Mushroom		
Carnaroli Rice, Porcini Mushrooms, Grana Padano, Parsley		
Genova	G A D S N	32
Prawn		
Carnaroli Rice, Prawn, Traditional Basil Pesto, Smoked Provola		

Pizza

Tomato Base

	12-inch	10-inch
★ Margherita	V D	30 28
Classic Cheese and Tomato		
Tomato Sauce, Fresh Mozzarella, Parmesan, Fresh Basil, Extra Virgin Olive Oil		
Parmigiana	V D	30 28
Eggplant		
Tomato Sauce, Fresh Mozzarella, Fried Eggplant, Parmesan Chips, Basil		
Calzone	D P	32 30
Folded		
Tomato Sauce, Fresh Mozzarella, Parmesan, Mushrooms, Cooked Ham, Fresh Basil, Extra Virgin Olive Oil		
Regina	D P	34 32
Parma Ham		
Tomato Sauce, Fresh Mozzarella, Parma Ham, Shaved Parmesan, Fresh Basil, Extra Virgin Olive Oil		
Diavola	D P	34 32
Spicy Salami		
Tomato Sauce, Fresh Mozzarella, Parmesan, Spicy Spianata Salame, Extra Virgin Olive Oil		
Capricciosa	D P	34 32
Mixed Veggies with Ham		
Tomato Sauce, Fresh Mozzarella, Parmesan, Mushrooms, Artichokes, Cooked Ham, Leccino Olives		
Mare	D S	40 36
Seafood		
Tomato Sauce, Fresh Mozzarella, Prawns, Calamari, Octopus, Fresh Parsley, Extra Virgin Olive Oil		

Dolci (Dessert)

★ Tiramisu	D E	12
Housemade Savoiardi, Espresso Coffee, Mascarpone Mousse, Cocoa Powder		
Cannoli	D P E	4
\$4 per piece 2nd piece at \$2 3rd piece onwards at \$1		
Ricotta Cheese, Candied Fruit, Chocolate Chips		
Gelato	V D N	8
Chocolate Strawberry Vanilla		
Sorbet	G V N	8
Lemon Peach		
Chantilly Millefoglie	D E	10
Puff Pastry, Diplomat Cream, Berry Compote		

Cheese Base

	12-inch	10-inch
★ Bari	D S	39 36
Burrata and Anchovies		
Fresh Mozzarella, Burrata, Caramelized Cherry Tomatoes, Cetara Anchovies, Capers, Fresh Basil, Extra Virgin Olive Oil		
★ Tartare	D	44 42
Beef Tartare		
Fresh Mozzarella, Parmesan Fondue, Tartare with Australian Angus Beef Tenderloin, Baby Sprouts, Extra Virgin Olive Oil		
Quattro Formaggi	V D	30 28
Four Cheese		
Fresh Mozzarella, Parmesan, Provolone, Gorgonzola		
Vegetariana	V D	32 30
Grilled Veggies		
Fresh Mozzarella, Cherry Tomatoes, Mushrooms, Roasted Bell Peppers, Onion, Fresh Basil, Extra Virgin Olive Oil		
Olive e Cipolla	V D	32 30
Onion and Olives		
Fresh Mozzarella, Parmesan, Leccino Olives, Onion, Cherry Tomatoes, Fresh Basil, Extra Virgin Olive Oil		
Mortadella	D N P	34 32
Pork Cold Cut with Pistachio		
Fresh Mozzarella, Thinly Sliced Mortadella, Pistachio Crumble, Parmesan Fondue, Extra Virgin Olive Oil		
Tartufata	V D	38 36
Burrata with Truffle		
Fresh Mozzarella, Truffled Burrata, Mushrooms, Microgreens, Truffle Oil		
Brisket	D	38 36
Beef Brisket		
Fresh Mozzarella, Mashed Potatoes, Parmesan, Pulled Beef Brisket, Italian-Style Barbecue Sauce, Extra Virgin Olive Oil		

Vanilla Panna Cotta	G D	12
Vanilla-Scented Italian Custard, Mixed Berry Compote		
Pistachio Crème Brûlée	G V D N E	14
Pistachio Crème Brûlée, Pistachio Nuts		
Bittersweet Chocolate Tart	D N E	14
Chocolate Sugar Dough, Creamy Chocolate Filling		
Coppa Kahlua	V A D N	18
Vanilla Ice Cream, Kahlua Liquor, Espresso Coffee, Whipped Cream,		

TRIPLE THE TREAT, DOUBLE THE JOY –
Get 3 Desserts for the Price of 2!