

COCKTAIL JUGS

STRAWBERRY & BASIL SMASH (SERVES 4)

GIN, GRAPEFRUIT, STRAWBERRY & BASIL

RUBY COAST (SERVES 4)

GRAPEFRUIT GIN, POMEGRANTE LIQUEUR, VANILLA

SIGNATURE COCKTAILS

ST TROPEZ SPRITZ

ST GERMAIN, CUCUMBER SYRUP, LIME & PROSECCO

ALALA'S PEARL DIVER

PAMA POMEGRANATE LIQ, BACARDI BLANCA, FALERNUM SYRUP, LIME & BITTERS

CHOCOLATE ESPRESSO MARTINI

VODKA, BAILEYS, COFFEE & CHOCOLATE SYRUP

ALALA'S BELLINI

STRAWBERRY INFUSED FOUR PILLARS GIN, LYCHEE PUREE, LEMON, PROSECCO

CRIMSON KISS

VODKA, FRESH WATERMELON JUICE, COINTREAU, ELDERFLOWER LIQUEUR, LIME

COSMO FLOSS

VODKA, CRANBERRY, LYCHEE, FAIRY FLOSS

CLASSIC COCKTAILS

CHARLIE CHAPLIN

APRICOT BRANDY, SLOE GIN, LIME JUICE

CLASSIC WHISKEY SOUR

MAKERS MARK BOURBON WHISKY, 2 TYPES OF BITTERS

CLASSIC MOJITO

WHITE RUM, LIME, SUGAR, MINT

30

30

16

16

18

16

17

18

17

17

16

CHEFS MENU

A SELECTION OF ALALA'S FAVORITE BITES AND COURSES, SHARED OVER MULTIPLE COURSES, MINIMUM 3 PEOPLE \$65 PER HEAD

T-BONE, NOLANS PRIVATE SELECTION

Grilled carrots, chimichurri

1.2KG \$98

"produced from grain finished yearling beef in Gympie QLD, Nolan's is renowned for superior eating quality and is characterised by a clean juicy taste, delivers a light crisp flavour".

VIP CHATEAUBRIAND

250G \$37

Maitre d'hotel butter, fries, watercress.

500G \$69

"The chateaubriand is a classic French steak from the most prized piece of tenderloin, first served in the 19th century to VIP'S and royalty".

HOUSE SMOKED FLAT IRON

250G \$33

Beetroot puree, gremolata, hassleback potato, Tasmanian pepperberry

"A beautiful tender cut from inside the shoulder, lean and gently smoked.

The marbeling produces a tender and flavourful feel on the palate".

CHEFS ROAST DINNERS (AVAILABLE SATURDAY AND SUNDAY LUNCH ONLY)

* ASK YOUR WAITER FOR ROAST SELECTION

SERVED WITH A YORKSHIRE PUDDING, ROAST MARKET VEGTABLES AND YOUR

CHOICE OF MASH POTATO OR ROAST POTATO.

AFTERS

CHOCOLATE AND WATTLESEED PAVLOVA, POACHED RHUBARB

16

BLUEBERRY CUSTARD CREME

16

WHITE

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| APOSTROPHE RIESLING/GEWÜRZTRAMINER/BLANC GREAT SOUTHERN, WA | | 60 |
| TIM GRAMP WATERVALE RIESLING CLARE VALLEY, SA | 12 | 43 |
| ROSS HILL LILLY SAUVIGNON BLANC ORANGE, NSW | 13 | 42 |
| A.RETIEF SAUVIGNON BLANC TUMBARUMBA, NSW | | 60 |
| NEUDORF ROSIES BLOCK CHARDONNAY NELSON, NZ | | 65 |
| PHILLIP SHAW ARCHITECT CHARDONNAY ORANGE, NSW | 10 | 50 |
| MARGAN CHARDONNAY HUNTER VALLEY, NSW | | 56 |
| PENFOLDS "BIN 311" CHARDONNAY ADELAIDE HILLS, TASMANIA, TUMBARUMBA | 14 | 68 |
| DOMAINE DAUVISSAT PERE ET FILS CHABLIS BURGUNDY, FR | | 72 |
| WILDFLOWER PINOT GRIGIO WA | 10 | 40 |
| FATTORI PINOT GRIGIO VENETO, IT | 13 | 50 |
| CHARD FARM PINOT GRIS CENTRAL OTAGO, NZ | | 55 |
| FATTORI "DANIELI" SOUVE VENETO, IT | | 55 |
| BIMBADGEN VERDELHO HUNTER VALLEY, NSW | | 40 |
| THE SICILIAN DEFENCE "FIANO" LANGHORNE, SA | | 38 |

RED

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| ASTROLABE PINOT NOIR WAIRAU VALLEY, NZ | 15 | 63 |
| AMISFIELD PINOT NOIR CENTRAL OTAGO, NZ | | 85 |
| DEBUSSY GAMAY COMTE TOLOSAN, FR | | 58 |
| APOSTROPHE SHIRAZ/GRENACHE/MATARO BLEND | | |
| FRANKLAND RIVER, WA | | 57 |
| ROCKFORD ROD AND SPUR SHIRAZ/CABERNET SAUVIGNON | | |
| BAROSSA VALLEY, SA | | 85 |
| PHILLIP SHAW 'THE IDIOT' SHIRAZ ORANGE, NSW | 13 | 45 |
| ST HALLETT 'BUTCHERS CART' SHIRAZ BAROSSA VALLEY, SA | 13 | 50 |
| WILDFLOWER SHIRAZ FRANKLAND RIVER, WA | | 55 |
| MAJELLA CABERNET SAUVIGNON COONAWARRA, SA | 15 | 65 |
| CONTESA MONTEPULCIANO D'ABRUZZO ABRUZZO, IT | | 60 |
| FINCA LAS MORES MALBEC SAN JUAN, ARG | 13 | 50 |
| RADIO BOKA TEMPRANILLO VALENCIA, ES | 12 | 40 |
| GALLI ESTATE NEBIOLLO HEATHCOTE, VIC | | 50 |
| TREDIBERRI BARBERA D'ALBLA PIEDMONT, IT | | 60 |
| POGGIO AMINA NERO D'AVOLA SICILY, IT | | 65 |
| PENFOLDS "BIN 28" KALIMNA SHIRAZ SOUTH AUSTRALIA | | 95 |

ALALA'S

AT THE OAKS

SMALL/SHARED

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| HOUSE MARINATED TOOLUNKA CREEK OLIVES | 6 |
| JAMON CROQUETTAS, MOJO ROJO | 16 |
| WAGYU BRESOLA, GRAPEFRUIT, CAPERBERRIES, ROSEMARY HONEY | 18 |
| PUMPKIN HUMMUS, ROAST ZUCCHINI, PINE NUTS, BUSH TOMATO SAUCE charred Sonoma sourdough | 16 |
| PEAR, GRAPES, RADICCHIO, STRACCIATELLA, charred Sonoma sourdough | 18 |
| NDUJA, ROASTED CAPSICUM, CUMIN ONION WITH GOATS CHEESE & CHORIZO SPICE, charred Sonoma sourdough | 18 |
| SCALLOPS ON THE SHELL, CHORIZO SPICE, FINGER LIME, LOBSTER OIL | 14/26 |
| CAMEMBERT BAKED WITH JAMON, BABY HERBS, GRILLED SOURDOUGH | 16 |
| RADICCHIO, FENNEL, ROCKET, DILL, RAISIN AND MACADAMIA SALAD | 17 |

MAIN

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| PAN FRIED SNAPPER SERVED IN A FISH BROTH WITH POTATO, MIXED HERBS, AIOLI | 27 |
| STUFFED CHICKEN BREAST WITH BLACK LENTIL, RADICCHIO & PICKLED GREENS WRAPPED IN JAMON, CARROT PUREE | 32 |
| MORROCAN SPICED EGGPLANT, COUSCOUS, HARRISA, FERMENTED CABBAGE *vegan | 24 |
| LAMB CUTLETS WITH HERB SEEDED MUSTARD BUTTER SERVED WITH SWEET POTATO MASH AND CHAR ASPARAGUS | 36 |
| MUSSELS 500G SPRING BAY MUSSELS IN WHITE WINE AND CREAM W/ SOURDOUGH Paired with Penfolds Bin311 Chardonnay | \$30 without \$17 |

SIDES

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| FRIES, CELERY SALT | 10 |
| ROAST MARKET VEGETABLES , ALMONDS | 14 |
| OAKS MASH POTATO, HOUSEMADE BEER MUSTARD | 10 |
| CAULIFLOWER CREAM, TRUFFLE GRATIN | 17 |

NON ALCOHOLIC

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| MATCHA QUEEN | 15 |
| SEEDLIP SPICE 94, CHAMOMILE INFUSED SYRUP, LEMON & WHITES | |
| LYRE'S COCKTAILS | 13 |
| (AMARETTO SOUR / ESPRESSO MARTINI / NEGRONI | |
| MINT PINEAPPLE PASSION | 11 |
| PINEAPPLE, MINT & PASSIONFRUIT | |

CHAMPAGNES & SPARKLING

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| ROSS HILL BLANC DE BLANC ORANGE, NSW | 10 | 60 |
| NV DAL ZOTTO PUCINO PROSECCO KING VALLEY, VIC | | 52 |
| LA GIOIOSA PROSECCO DOCG VENETO, | 12 | 45 |
| CHARLES HEIDSIECK BRUT REIMS, FR | 20 | 100 |
| PIPER HEIDSIECK ROSE REIMS, FR | | 110 |

ROSÉ

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| MARQUIS DE PENNAUTIUER ROSÉ PROVENCE, FR | 10 | 40 |
| EL DESPERADO ROSÉ ADELAIDE HILLS, SA | 11 | 50 |
| ROCKFORD ALICANTE BOUCHET BAROSSA VALLEY, SA | | 48 |
| MIRABEAU PURE ROSÉ 1.5LTR MAGNUM PROVENCE, FR | | 95 |