



ALEGRIA

Mediterranean Bistro & Bar

VALENTINES DAY MENU

Two Dinner Seatings – 6pm to 8pm & 8:15pm to close
\$70 Per Person

TAPAS (SHARE PLATES)

According to legend tapas began when King Alfonso X of Castile Spain, recovered from an illness by drinking wine with small dishes between meals... After regaining his health he ordered that taverns would not be allowed to serve wine to customers unless it was accompanied by a small snack or “tapa”... Here at Alegria the serving of tapas is designed to be shared so as to encourage conversations at the table... Enjoy !

Natural Tasmanian oyster with a salt water vinaigrette

Roasted sweet peppers filled with feta (GF/V)

Crisp fried manchego with sherry soaked Spanish figs(V)

Ink cone filled with a salpicon of ocean trout and crisp leek

MAINS (Guests choice)

Salt and pepper salmon under a micro herb, green bean and olive salad with a lemon vinaigrette

Porchetta - Slow roasted Byron Bay pork belly on sautéed Sicilian Caponatta and quince aioli (GF)

Tornado of Kilcoy 120 day grain fed beef on grilled field mushrooms and spinach, with a madiera jus, crisp pancetta and bacon marmalade

Pappardelle with sautéed forest mushroom and a truffle cream (V)

Confit duck, on creamy mash potato, spinach, candied orange and orange glaze(GF)

DESSERTS (Guest choice)

Pear Clafoutis with vanilla mascarpone and citrus caramel

Alegria meringue – Compote of berries with sweet vanilla mascarpone and baked meringue(GF)