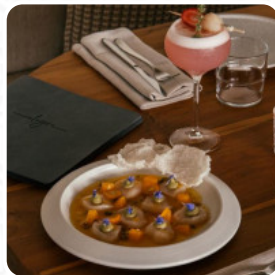




Alegre And Dining Menu

<https://menulist.menu>
King St Wharf, Sydney (NSW) 2000, Australia



The Card of Alegre And Dining from Sydney (NSW) contains about **58** different dishes and drinks. On average, you pay for a dish / drink about A\$50.

Alegre And Dining Menu



Salads

HALLOUMI SALAD

Non Alcoholic Drinks

WATER

Alcoholic Drinks

SANGRIA

Sandwiches

CALIFORNIA SANDWICH

Seafood

OCTOPUS

Drinks

DRINKS

Starters & Salads

POTATO CHIPS

Appetizer

CEVICHE

Dessert

TART A\$31

Pizza Mini A20Cm

COCO A\$34

Mexican

TACOS

Wine

BOTTLE OF WINE

Postre

MEXICAN ETON MESS A\$31

Olo-Appetizer

MOLCAJETE GUACAMOLE A\$29

Custom Menu Course

MILK CHOCOLATE DELICE W.
PASSIONFRUIT HABANERO FOAM

Sauces

DIPS

BBQ

Buen Provecho

CHARRED SWEET CORN CREMA
FRESCA DIP A\$29

OVEN GRILLED HALLOUMI,
MEZCAL HONEY BUTTER CHILLI
ASH A\$42

Restaurant Category

MEXICAN

DESSERT

Ingredients Used

SCALLOPS

PRAWNS

CHOCOLATE A\$29

PORK MEAT

Alegre And Dining Menu



These Types Of Dishes Are Being Served

OYSTERS

LAMB

CHICKEN

FISH

Tacos

CORONA BATTERED SNAPPER, PICKLED CABBAGE GRAPEFRUIT SLAW, CHIMICHURRI MAYO FRESH CORIANDER A\$24

WAGYU BEEF BIRRIA, REFRIED BEANS, CREMA FRESCA, PICKLED ONION FRESH CORIANDER A\$24

ACHIOTE CHICKEN, CHIPOTLE MAYO, BURNT PINEAPPLE, PICKLED JALAPEÑO, ONION, AVOCADO CORIANDER A\$23

CRISPY SOFT SHELL CRAB, AVOCADO CREAM, TRUFFLE OIL, SHALLOTS, PICO DE GALLO YUCATECAN AIOLI A\$24

REFRIED BEANS, ROASTED CORN TOMATO SALSA, PICKLED ONION, AVOCADO CRISPY ENOKI MUSHROOMS A\$21

Acompañantes

COMPRESSED WATERMELON, MANCHEGO CHEESE, CHILLI SALT PICKLED CUMQUAT A\$29

MORITA GLAZED DUTCH CARROTS, QUESO FRESCO DUKKAH A\$27

ROASTED KIPFLER POTATOES, CHIPOTLE SAUCE CHIMICHURRI A\$26

YUCCA CHIPS W. MANCHEGO CHEESE, CHIVES, TRUFFLE OIL CHIPOTLE MAYO A\$26

CHARGRILLED CORN W. SMOKED CHEESE SAUCE CHIPOTLE DRESSING A\$27

CHARRED BROCCOLINI W. PISTACHIO MOLE PEPITAS A\$27

Crudo

FRESHLY SHUCKED ROCK OYSTERS; HIBISCUS GRANITA, CREMA FRESCA, PICKLED CUCUMBER A\$50

FRESHLY SHUCKED ROCK OYSTERS; NATURAL W. PICKLED FINGER LIME A\$45

KINGFISH CEVICHE W. SQUID INK PARSLEY EMULSION, AVOCADO MOUSSE, CORN CHIMICHURRI, MANGO GEL BLACK TAPIOCA CRISPS A\$42

KING SALMON CEVICHE TOSTADAS W. AVOCADO CREAM, PINEAPPLE GEL SWEET POTATO CRISPS A\$39

PASSIONFRUIT SCALLOP CEVICHE W. AVOCADO CREAM, PICKLED CUMQUAT, PASSIONFRUIT GEL, JALAPEÑO LIME A\$42

ORANGE BEETROOT AGUACHILE, ROASTED BEETROOT W. PICKLED CUMQUAT, FRESH CUCUMBER, MINT SHAVED CELERY A\$35

BEEF TARTARE W. CURED EGG YOLK, BONE MARROW AIOLI TORTILLA CRISPS A\$40

CITRUS CURED TUNA, AVOCADO PUREE, FRESH JICAMA, CUCUMBER, CREAMY HABANERO MANGO AGUACHILE A\$42

Al Carbón

CHARGRILLED CORN FED MULATO CHICKEN W. MOLE TWO WAYS ESCABECHE A\$71

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**300G JACK'S CREEK SIRLOIN
MB4+, MOLE MADRE, BURNT
LIME PICKLED CHILLI** A\$108

**500G TAJIMA WAGYU RIB EYE ON
THE BONE MB6+, MOLE MADRE,
BURNT LIME PICKLED CHILLI** A\$198

**CHARGRILLED CAULIFLOWER W.
CHIMICHURRI ROJO, CRISPY
KALE, ROASTED CAULIFLOWER
PUREE CRISPY HOMINY** A\$52

**BARBECUED OCTOPUS W.
BUTTER ROASTED KIPFLER
POTATOES ROMESCO SAUCE** A\$71

**GREAT SOUTHERN PASTURE FED
WHOLE LAMB RACK W. ROASTED
CAULIFLOWER PUREE
CHIMICHURRI ROJO** A\$71

**SLOW COOKED WAGYU BEEF
RIBS W. SPICY BOURBON GLAZE,
BURNT BABY ONIONS PICKLED
DUTCH CARROT** A\$79

**PAN ROASTED BARRAMUNDI W.
PIPIÀN MOLE, SALSA MATCHA,
COCONUT DUKKAH BURNT LIME** A\$74

**MAYAN SPICED CHARCOAL KING
PRAWNS BURNT LIME** A\$73

**250G FULL BLOOD WAGYU
PICANHA MB9+, MOLE MADRE,
BURNT LIME PICKLED CHILLI** A\$152

Alegre And Dining Menu



Alegre And Dining

King St Wharf, Sydney (NSW)
2000, Australia

Opening Hours:
Wednesday 12:00-22:00
Thursday 12:00-22:00
Friday 12:00-22:00
Saturday 12:00-22:00
Sunday 12:00-22:00

Made with menulist.menu

