

ALUCO

FOOD MENU 12:00 - 5:00PM

Pullman Port Douglas Sea Temple Resort And Spa

Tidbits

Jalapeno Cheese Balls (v)	14
Mini Falafel Tzatziki (gf,v)	14
Vegetarian Spring Rolls Sweet Chilli Sauce (v)	14

Burgers

Southern Fried Chicken Burger Lettuce, Tomato, American Cheese, Chipolote Mayo, Chicken Thigh	29
Cheese Burger Angel Bay Patties, Pickles, American Cheese, Diced Onions, Mustard, Tomato Sauce	29
Vegan Burger Lettuce, Vegan Patty, Vegan Mayo, Tomato, Pickles Vegan Bun (vv)	28

Salads & small bites

Ceasar Salad Cos Lettuce, Parmesan, Anchovies, Bacon, Croutons , Chicken Thigh or Prawns	25
Nicoise Salad Seared Tuna, Green Beans, Cucumber, Cherry Tomato, Olives, Boiled Eggs, House Dressing (gf)	26
Vegan Bolognese Arancini Vegan Mayo (vv)	16

Large bites

Poke Bowl Seaweed Salad, Rice, Cucumber, Edamame, Carrots, Salmon, Pickled Ginger, Slaw, Dressing, Spicy Mayo (gf)	33
Nachos Add Chicken	22 +6
Beans, Corn , Cheese, Jalapenos, Sour Cream, Guacamole (gf)	
Crumbed Barramundi and Chips Aioli	25
Penne Bolognese Penne Pasta, Beef Mince, Tomatoes, Cheese	27
Crab Baguette Soft Baguette, Crab Meat, Lemon Mayo, Slaw	31

Pizza

Margherita Pizza Tomato Sauce, Mozzarella, Fresh Basil (v)	24
Pepperoni Pizza Tomato Sauce, Mozzarella, Pepperoni	28
Prawn Pizza Tomato Sauce, Mozzarella, Prawns, Chilli Flakes	30

Sides

Fries Truffle Oil, Parmesan (gf)	12
Mediterranean Olives Garlic & Herbs (gf, df, vv)	12
Flatbread, Hummus (v)	15

Kids

Cheese Burger Fries, Tomato Sauce	15
Penne Bolognese Parmesan Cheese	15
Barramundi Battered or Grilled with Fries	15
Chicken Bites Fries, Tomato Sauce	15

Dessert

Chocolate Brownie (gf)	15
Blueberry Cheesecake	19
Local Gallo Cheese Selection Trio of Cheeses, Crackers	30
Fresh Seasonal Fruit Salad (vv, gf)	12



ALUCO

Restaurant & Bar

Entrees



MEDITERRANEAN DIPS 20
Trio of house made dips, Flatbread (n,v)

BURRATA & TOMATO SALAD 28
Rocket Pesto, Balsamic Glaze (v,gf)

WILD CAUGHT LOCAL PRAWNS 28
Panzanella Salad (df)

HARVEY BAY SCALLOP GRATIN 28

PORK CHEEK ALLA LOMBARDA 25
Celeriac Purée, Peach, Jus (gf)

MIDDLE EASTERN FALAFEL 25
Muhammara, Pickled Onions (vv, gf, df)

Mains

Sides



FLATBREAD <i>(v)</i>	10
SEASONAL VEGETABLES <i>Almonds (n, vv, gf, df)</i>	17
GARDEN SALAD <i>(vv, gf, df)</i>	15
FRIES <i>(vv, df)</i>	14
OLIVES <i>(vv, gf, df)</i>	14

TWICE COOKED CRISPY SKIN PORK BELLY 38
Pomme Sauce (gf, df)

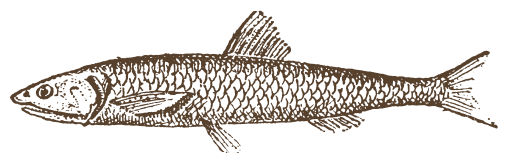
SPATCHCOCK, MUSTARD & HERBS CRUST 43
Roast Potatoes

PURE BLACK STRIPLOIN (MS 2+) 57
Brussels Sprout, Beurre Maître d'Hôtel (gf)

NORTH QUEENSLAND BARRAMUNDI 47
Olive Tapenade, Cauliflower Puree, Broccolini (gf)

RICOTTA GNOCCHI 37
Creamy Mushroom Sauce (v)

EGGPLANT PARMIGIANA 37
(vv)



N - Contains nuts GF - Gluten Free DF - Dairy Free
15% Public Holiday Surcharge Applies

Desserts

TRIO OF SORBET 15
(vv, gf, df)

TARTE TATIN 23
Vanilla Bean Ice Cream (v)

CHOCOLATE TART 21
Almond Crumb, Mint Jelly, Raspberry Sorbet (n,v)

DAINTREE PASSIONFRUIT PANNACOTTA 17
(v, gf)

LOCAL GALLO CHEESE SELECTION 29
(n,v)



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