alegre
BAR & DINING

New Year's Eve
Shared menu

Tostada w. creamy tuna tartare, finger lime, fish roe, pickled daikon, salsa macha, gherkin powder & Jerusalem artichoke purée gf, nf, dfo

XL Pacific oyster w. torched kingfish, salsa negra, guajillo miso butter, jalapeño & chives gf, nf, dfo

Octopus carpaccio w. lime juice & olive oil emulsion, Kalamata olives, mandarin gel, chilli ash & confetti coriander gf, df, nf

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Swordfish skewer w. anticuchera sauce, grilled jalapeño labneh & smoked chimichurri gf, nf, dfo

Beef brisket served w. fresh tortillas, house-made salsa, lime, coriander & onion gf, df, nf

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Slow-cooked short ribs w. sticky pasilla & prune sauce, parsnip purée, pickled Dutch carrots & beef tallow-fried potatoes gf, nf, dfo

King prawn dorado taco w. Aztec chipotle salsa, sour cream, salted queso, coriander salad & torched avocado gf, nf, dfo

Grilled broccolini with pea, wasabi & mint purée, topped w. grilled herbs gf, df, v, ve

Potato mil hojas w. Mexican truffle sauce, caramelised onion, crispy shallot, crema & chives gf, nf, dfo, veo

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Fig & goat cheese w. honey ice cream, traditional-style fig, fig leaf powder & rice cracker gf, nf, v

Please advise waiter of dietary needs & allergies, as not all ingredients are listed