

WINTER EXPRESS LUNCH MENU



12PM-3PM MONDAY –FRIDAY
\$32 EXPRESS LUNCH COMBO =
CHEF'S HAT MEAL+ BEER OR WINE

LIGHT BITES

BIBIMBAB 24

SHIITAKE MUSHROOMS, CARROT, DAIKON AND BEAN SPROUTS. SERVED ON SUSHI RICE, TOPPED WITH A FRIED EGG AND KOCHUJANG SAUCE

CHAR GRILLED CALAMARI 26

HOMEMADE PICKED CUCUMBER, CHARRED ZUCCHINI, GARLIC AIOLI AND PARSLEY SALT

KOREAN FRIED CHICKEN 25

SERVED ON CRISPY LETTUCE, WITH PEANUT SWEET CHILLI AND PICKLED VEGETABLE

CHEF'S SOUP OF THE DAY 18

SERVED WITH CRUSTY SOURDOUGH BREAD AND BABY HERBS

BURGERS & SANDWICHES

BACON CHEESE BURGER 28

WAGYU BEEFPATTY, MELTED CHEDDAR, CHARRED BACON, ICEBERG LETTUCE AND GARLIC AIOLI ON A BRIOCHE BUN

VEGETABLE BURGER (V) 24

BUTTERNUT SQUASH, GOATS CHEESE AND BEETROOT PATTY, FRESH TOMATO, COLESLAW AND BUSH TOMATO CHUTNEY ON BRIOCHE BUN

CLUB HOUSE WRAP 26

GRILLED CHICKEN TENDERLOIN, CHARRED BACON, FRESH TOMATO, BOILD EGG, ICEBERG LETTUCE, PARMESAN CHEESE AND MAYO

PERI PERI CHICKEN BURGER 28

WHITE CABBAGE COLESLAW, TOMATO RELISH, SERVED ON A BRIOCHE BUN

GLUTEN-FREE BREAD AND BUNS AVAILABLE ON REQUEST



BIG BITES

PANKO CRUMBED CHICKEN PARMA 30

KALE PESTO, NAPOLI SAUCE, PARMA HAM AND MELTED MOZZARELLA. SERVED WITH SMOKEY PAPRIKA FRIES

FISH OF THE DAY 38

TOMATO AND CHORIZO RAGOUT, SNOW PEAS, CHAT POTATOES WITH HERBED CRAB BUTTER

SQUID INK LINGUINI 42

KING PRAWNS, SCALLOPS, CALAMARI AND CLAMS WITH SHELLFISH BISQUE

OSSO BUCCO 32

BRAISED VEAL SHIN, BUTTERY MASHED POTATOES, SAUTEED SWISS CHARD AND SWEET POTATO CHIPS

SEAFOOD LAKSA 38

CREAMY COCONUT SPICY SOUP, WITH RICE NOODLES, FRESH MIXED SEAFOOD, BEAN SPROUTS AND CORIANDER

EYE RUMP FILLET 40 - 250 GRAMS

BUTTER BEANS, SAUTEED ASPARAGUS, CELERIAC REMOULADE, CAFÉ DE PARIS BUTTER AND PORT WINE JUS

PUMPKIN RAVIOLI 32

ROASTED PUMPKIN AND ALMOND RAVIOLI, WILTED SPINACH, SAUTEED ZUCCHINI AND GORGONZOLA BUTTER SAUCE

PIZZA

PERI PERI CHICKEN 26

ROASTED CAPSICUM, RED ONION, MOZZARELLA, SPINACH LEAVES & PERI PERI MAYO

MARGHERITA 24

NAPOLI SAUCE, MOZZARELLA, FRESH BASIL, OREGANO AND OLIVE OIL

HAWAIIAN 26

NAPOLI SAUCE, HAM, PINEAPPLE, PECORINO AND MOZARELLA

SPICED LAMB AND GOAT'S CHEESE 28

NAPOLI SAUCE, CHERRY TOMATO, ONION AND ROSEMARY

ALLUVIAL

STEAK FRITES FRIDAYS

SEATED UNDER THE SOARING GLASS ATRTIUM OF ALLUVIAL, CELEBRATE EVERY FRIDAY WITH OUR STEAK AND FRITES SPECIAL.

A VERY POPULAR DISH SERVED IN TRADITIONAL BRASSERIES THROUGHOUT EUROPE, ALLUVIAL'S STEAK AND FRITES SPECIAL FEATURES A TENDER EYE OF RUMP FILLET SERVED WITH CHOICE OF RED WINE JUS OR BEARNAISE SAUCE, AND SIDE OF SMOKEY PAPRIKA FRIES PAIRED WITH A COLD STELLA ARTOIS BEER OR GLASS OF SHIRAZ WINE.

AVAILABLE EVERY FRIDAY – STEAK FRITES AND BEER OR SHIRAZ 35

250GM EYE OF RUMP FILLET, SMOKY PAPRIKA FRIES, RED WINE JUS OR BEARNAISE WITH YOUR CHOICE OF STELLA ARTOIS BEER OR A GLASS OF SHIRAZ

THE CLARKE SISTERS TEA PARTY— SAT & SUN

Weekend High Tea bookings available through Open Table



SALADS

CHICKEN CAESAR SALAD 24

BABY ROMAINE, ANCHOVIES, CRISPY PARMA HAM AND POACHED EGG

SUPER SALAD 26

WILD RICE AND QUINOA SALAD, MEDLEY OF ROASTED VEGETABLES, WILD ROCKET, GRILLED HALLOUMI AND BASIL DRESSING

LAMB NICOISE SALAD 26

GREEN BEANS, CHAT POTATOES, GOATS CHEESE, FRESH TOMATO AND MINTED DRESSING

PLEASE ADVISE ONE OF OUR STAFF MEMBERS IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS



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@alluvialrestaurant

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SMOKEY PAPRIKA FRIES 10

BUTTERED MASH 10

SAUTÉED BROCCOLINI 10

ORGANIC GREEN LEAF SALAD 10

SAUTÉED GREEN BEANS 10

POTATO WEDGES WITH SOUR CREAM 10