

# alter·ego

CANBERRA

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## Small Plates

*Soup of the Day* 12

with sourdough

*Bruschetta* (VE) 12

olives, cherry tomatoes, basil, capers

*Arancini Balls* 16

tomato, mushrooms, bocconcini, parmesan,  
arrabbiata, saffron aioli

*Popcorn Chicken* (GF) 16

pickles, scallions, jalapenos, kewpie sauce

*Salmon Tartare* (GF) 18

lemon, capers, red onion, pickles, dijon

*Garlic Prawns* (GF) 18

cherry tomatoes, chillies, garlic, EVO, sourdough

*Pork Belly* 17

5 spice Asian glaze, spiced carrot puree,  
roasted cashew, pickled celery

## Sides & Snacks

*Broccolini* (GF) 7

*Mash* 8

*Bowl of chips* (GF) 8

*Garden salad* 10

*Warm potato salad* (GF) 9

Please inform staff of any allergies or dietary requirements. (VE) Vegan (V) Vegetarian (GF) Gluten-free (GF op) Gluten-free option (DF) Dairy free.

Weekend surcharge 10% | Public Holiday 15%

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## Large Plates

*Hand-made Gnocchi (VE) 26*

spinach, cherry tomatoes, sage, capers

*Seafood Risotto (GF) 27*

prawns, scallops, peas, saffron, broad beans

*Stuffed Chicken 28*

oven-baked chicken breast, spinach, fetta, semi dried tomato filling  
served with warm potato bean and spinach salad and thyme lemon and butter sauce

*Hawaiian Chicken Parmi 27*

house made schnitzel, ham, pineapple, melted cheese, nap sauce  
served with coleslaw

*Peppered Wagyu Steak 500gm (GF) 34*

with broccolini and creamy mashed potato  
choice of sauce: mushroom or red wine jus

*Angus T-bone Steak 500gm (GF) 32*

with broccolini and creamy mashed potato  
choice of sauce: mushroom or red wine jus

*Classic Fish & Chips 22*

served with salad and tartare sauce

## Dessert

*Warm Pear & Cinnamon Sponge 12.50*

served with butter sauce and vanilla ice-cream

