

# 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



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## *Sparkling*

Allora <i>Prosecco</i>	King Valley, VIC 12/48
Tread Softly <i>Moscato</i>	Region, SA 12/48
Moet	Epernay, FRANCE 95

## *White*

Bleeding Heart <i>Sauvignon Blanc</i>	Region, SA 9/38
Parnasse <i>Sauvignon Blanc</i>	Languedoc, France 12/48
Ill Villagio <i>Pinot Grigio</i>	Veneto, Italy 12/48
Nick O'Leary <i>Riesling</i>	Canberra District, NSW 15/60
Bourke Street <i>Chardonnay</i>	Tumbarumba, NSW 12/48
Xanadu "DJL" <i>Chardonnay</i>	Margaret River, WA 68
Fattori Danieli 2016 <i>Soave</i>	Veneto, Italy 60
Nigl Gartling 2017 <i>Gruener Veltliner</i>	Kremstal, Austria 60

## *Rose*

Tread Softly <i>Rose</i>	Region, SA 11/45
Nick O'Leary <i>Rose</i>	Canberra District, NSW 55

## *Reds*

Bleeding Heart <i>Shiraz</i>	Region, SA 9/38
Nick O'Leary <i>Shiraz</i>	Canberra District, NSW 17/68
Dixons Creek <i>Pinot Noir</i>	Yarra Valley, VIC 13/50
Paringa <i>Cabernet Sauvignon</i>	Region, SA 12/48
Maverick Twins <i>GSM</i>	Barossa Valley, SA 15/58
Whitton Farm <i>Sangiovese</i>	Canberra District, NSW 15/60
Elefante Primero <i>Tempranillo</i>	Castilla La Manch, Spain 10/40
Akitu A2 <i>Pinor Noir</i>	Central Otago, NZ 95
Glaetzer Bishop <i>Shiraz</i>	Barossa Valley, SA 95

## *Dessert Wine*

Torbreck "The Bothie"	Barossa Valley, SA 35
Frogmore Creek Iced Riesling	Coal River Valley, TAS 40

Turn the page for list of beer and cocktails

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## *Beer*

TAP	SCH	PNT	PACKAGED	SCH
Capital Brewing Co. Coast Ale	9	12	Cascade Premium Light	8
Bentspoke Crankshaft IPA	10	13	Asahi Black	10
Asahi Super Dry	9	12	Corona	10
Great Northern Super Crisp	8	11	Brookvale Union Ginger Beer	10
Balter XPA	10	13	Somersby Watermelon Cider	10
Somersby Apple Cider	9	12		

## *Signature Cocktails*

### *Big Ego 18*

Vodka, Coconut,  
Lychee, Pineapple

### *Rum Chai Tea 18*

Sailor Jerry, Frangelico, Honey,  
Vanilla, Ango and orange bitters, Chai tea

### *Earl Grey Martini 18*

Earl grey infused gin, Elderflower  
liqueur, Lemon, Sugar, Earl grey tea

### *Chachalacas 18*

Tequila, Montenegro,  
Sweet vermouth, Lemon

### *El-Cucumber Tini 20*

Hendriks gin, Prosecco, Elderflower  
liqueur, Peppers, Cucumbers

### *That Strawberry Drink 20*

Rye whisky, Strawberry, Montenegro,  
Cynar, Basil, Lemon, Sugar

### *Pornstar Martini 18*

Ketal One vodka,  
Passionfruit, Prosecco

### *Espresso Martini 18*

Vodka, Kahlua,  
Frangelico, Coffee

## *Classic Cocktails 17*

Espresso Martini, Aperol Spritz, Old Fashioned, Negroni, Margarita, Amaretto Sour, Aviation,  
Southside, Manhattan, Classic Gin or Vodka Martini

## *Cocktail Jugs 35*

Rose Sangria: Rose, Cointreau, Lemon, Orange, Strawberry  
Pimms Jug: Pimms, Lemon, Orange, Strawberry, Ginger Ale, Lemonade

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