

# THE ALEXANDER BAR

## DINNER

### SMALL PLATES AND GRAZING

#### Smoked Eggplant and Chickpea Hummus

Smoked eggplant dip, pickled vegetables and chargrilled sourdough 12

#### Donburi Tofu Bowl

Marinated tofu, chopped broccolini, avocado, pickled radish, toasted nori, soy, brown rice 23

#### Cauliflower Bhaji

Spiced cauliflower fritters, smoked cheese sauce, tamarind molasses and coriander 14

#### Baked Haloumi

Haloumi, Warragul honey, white pepper and port roasted grapes, grilled sourdough 17

#### The Alexander Grazing Board

Locally sourced cured meats house marinated vegetables, Yarra Valley feta, pickles, bread crisps and lavosh  
Sm 28 | Lg 45

### DINING

#### Spinach and Ricotta Gnocchi

House made gnocchi, roast chilli and tomato napoli, zucchini spaghetti, grana padano 24

#### The Savoy Wagyu Burger

Sher Wagyu, smoked chipotle mayo, tomato, butter lettuce, double cheese, house pickles, sesame brioche bun and hand cut chips (*company policy that burger is cooked well done*) 26

#### Traditional Veal Schnitzel

Tasmanian veal, potato and sour cream salad, chargrilled lemon, red wine jus 32

#### Hand Rolled Pappardelle

Braised lamb and white wine ragu, oregano, spinach and salted ricotta 26

#### Chargrilled Wilderness Ribeye

400g Tasmanian grass-fed ribeye, horseradish butter, onion rings, crushed green peas and red wine jus 49

#### Chargrilled Victorian Eye Fillet

200g Victorian eye fillet, horseradish butter, crushed green peas and onion rings 41

#### Salt and Pepper Crusted Tasmanian Salmon

Tasmanian Salmon, radicchio, shaved fennel, pickled carrot and apple salad with green goddess dressing 36

#### Today's Chef's Special

Please ask your attendant MP

#### Grilled Fenugreek Chicken

Butter chicken spiced dahl, chargrilled cucumber, coriander yoghurt, coconut sambal and basmati rice 33

### SIDES

Today's greens, olive oil, toasted pepitas, lemon 12

Mixed leaf salad with sherry vinegar 12

Hand cut chips with aioli Sm 8 | Lg 12

### SWEET

#### Australian Gourmet Cheese Selection

Lavosh, walnut bread, quince and fresh apple

One cheese 12 | Two cheese 22 | Three cheese 32

#### Blackberry Sorbet

Fresh melon, mint, pomegranate syrup 12

#### Belgian Chocolate Fondant

Dark chocolate sauce, whipped cream, chocolate bark 16

#### Bay leaf and Orange Brûlée

Traditional brûlée with a twist 14

15% surcharge applies on public holidays

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergy or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.