

THE ALEXANDER BAR

LUNCH

SMALL PLATES AND GRAZING

Today's Soup

Served with toast fingers 12

Smoked Eggplant and Chickpea Hummus

Pickled vegetables, chargrilled sourdough 12

Donburi Tofu Bowl

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

The Alexander Grazing Board

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

Today's Chef Special

Please ask your attendant MP

Caramelised Pumpkin and Three Cheese Toastie

Wholemeal bread, pumpkin, cheddar, brie, mozzarella, gherkin and mixed leaves 18

Beef Brisket Ruben Toastie

Mr Canubi New York brisket, BBQ sauce, jalapeno cheese, braised red cabbage and potato 22

MAINS

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

or

Roast chilli and tomato napoli, kale, bay oil and Grana Padano 22

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, onion rings, crushed green peas and red wine 41

Salt and Pepper Crusted Tasmanian Salmon

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

Grilled Fenugreek Chicken

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

SIDES

Hand cut chips with aioli Sm 8 | Lg 12

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

Mixed leaf salad with sherry vinegar 12

SWEET

Australian Gourmet Cheese Selection

Lavosh, walnut bread, quince and fresh apple

One cheese 12 | Two cheese 22 | Three cheese 32

Bay Leaf and Orange Brûlée

Traditional brûlée with a twist 14

Belgian Chocolate Fondant

Dark chocolate sauce, whipped cream, chocolate bark 16

Blackberry Sorbet

Fresh melon, mint salad, pomegranate syrup 12

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.