

THE ALEXANDER BAR

SMALL PLATES

Available from 4pm till 9pm

Freshly Shucked Oyster with Champagne granita	\$5.0 ea
Chargrilled Sourdough with aged balsamic vinegar & olive oil (V)	\$8.0
Warm marinated Mt Zero Olives (V) (GF)	\$9.0
Ham Hock Scotch egg with piccalilli and house made HP sauce	\$12.0
Buttermilk Fried Chicken drumettes with honey sriracha & sesame (GF)	\$15.0
Kingfish Tartare , bonito, puffed black rice, cucumber, avocado & kohlrabi	\$16.0

DINNER MENU

Available from 6pm till 9pm

Entrees

Aged Comte Cheese Tart , heirloom beetroots, caramelized shallots, hazelnuts, endive	\$19.0
Chili Salt Calamari with saffron kifpler potatoes, lime & cucumber salad	\$24.0
Pork & Pistachio Terrine with piccalilli, pedro ximenez prunes & toasted brioche	\$21.0

Mains

The Alex Burger , beef pattie, house made HP sauce, pickled cucumber, aged cheddar, coleslaw on brioche bun served with steak fries	\$27.0
Wild Mushroom Risotto with regianno, chives, porcini powder and truffle oil (V)(GF)	\$29.0
Roast Crown Chicken , truffle mash, asparagus, dutch carrots, celeriac puree, chicken jus	\$33.0
Seafood Linguine of prawns, mussels, fish, clams, chili, garlic, tomato and chervil	\$39.0
Crumbed Fresh Water Barramundi with preserved lemon salsa verde, tartare, fennel & citrus salad (DF)	\$34.0

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FROM THE GRILL

Flinders Island Lamb Rump	300g	\$48.0
Cape Grim grass fed Eye Fillet	220g	\$46.0
Aged Great Southern Rib Eye	500g	\$75.0

All cuts served with red wine jus, celeriac remoulade, braised shallots & condiments (GF)

SIDES

Endive salad, tomato, cucumber, shallot & chardonnay dressing	\$10.0
Seasonal vegetables with smoked almonds, golden raisins and comte	\$12.0
Truffle mash	\$10.0
Steak fries with black garlic aioli	\$10.0
Onion rings with house made HP sauce	\$8.0

SWEET

Eton Mess of elderflower pudding, raspberry jelly, meringue & fresh berries (GF, V)	\$15.0
Callebaut Chocolate Fondant served with salted caramel ice-cream (V)	\$15.0
Selection of Australian Cheese for 2 with quince paste, fresh fruits & lavosh (V)	\$26.0

(V) Vegetarian Option (GF) Gluten Free Option (DF) Dairy Free Option

If you have any dietary requirements or food allergies/intolerances, please let our team members know in order to meet your dietary needs. all care is taken to meet your dietary requests however, we cannot guarantee that food allergens will not be transferred through accidental cross-contamination.