

THE ALEXANDER BAR

SMALL PLATES

Available from 4pm till 9.30pm

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| Soup of the Day served with homemade focaccia bread (V) | \$14.00 |
| Roast Pumpkin puffed rice, avocado tartare, fig, almond crisp (VG,GFO) | \$16.00 |
| Salt and Pepper Squid lemon salsa verde, orange, herb salad | \$18.00 |
| Pea and Mint Arancini smoked capsicum puree, goat's fetta, pine nuts (V) | \$18.00 |
| Shared Platter Champagne ham, Hungarian salami, beef pastrami, grilled chorizo, hummus, dill yoghurt, pitta bread, homemade focaccia, marinated olives, sun blushed tomatoes, watercress caramelized cauliflower, speck, wild garlic, pangrattato | \$35.00 |

MAIN

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| Grilled Aubergine , heritage tomatoes, roast shallots, basil (VG, GF) | \$22.00 |
| Spinach and Ricotta Ravioli plum tomato sauce, basil, garlic bread (V) | \$25.00 |
| Beer Battered Flake tartare sauce, mushy peas, lemon wedge, rustic chips | \$26.00 |
| Savoy Wagyu Beef Burger smoked bacon, Gruyere cheese, baby gem lettuce, black garlic aioli, brioche bun, rustic chips | \$28.00 |
| Free Range Chicken Breast roasted pumpkin & sweet potato puree, sautéed spinach, crispy leeks | \$28.00 |
| Slow Cooked Lamb Shank creamy mash, rosemary scented carrots, red wine jus | \$36.00 |
| Parwan Prime Black Angus Ribeye Steak 300gms truffle béarnaise sauce, homemade hand cut chips, roast vine tomato | \$52.00 |

SIDES

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| Creamy Mash potato (V) | \$10.00 |
| Steamed Seasonal Vegetables (V) | \$12.00 |
| Broccolini chili garlic oil, flaked almonds (VG, GF) | \$12.00 |
| Rustic Chips truffle aioli (V) | \$12.00 |

SWEETS

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| Chocolate Raspberry Date Sponge coconut ganache, buckwheat crumble (VG, GF) | \$14.00 |
| Homemade Sticky Date Pudding caramel sauce, vanilla ice cream | \$15.00 |
| Classic Baked Cheesecake berry coulis, fresh berries | \$15.00 |
| Cheese Plate for Two 3 cheeses, condiments | \$30.00 |

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free
(VGO) Vegan Option (GFO) Gluten Free Option (DFO) 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.