

THE ALEXANDER BAR

SMALL PLATES

Available from 4pm till 9.30pm

Toasted Panini \$12.00

butter, truffle oil, black salt

Warm Marinated Sicilian Olives \$12.00

(GF, DF)

Polpette al Sugo \$18.00

beef meatballs, tomato sugo, charred spicy chorizo (GF)

Textures of Carrots \$18.00

puree, crisp, roasted, pickled, tempura zucchini flower (VG, DF)

Lemon & Pepper Calamari \$18.00

kimchi aioli, pickled green papaya, pepper pearls (DF)

Butterflied King Prawns \$18.00

spice rub, tomato salsa (GF, DF)

Seared Scallops \$18.00

cauliflower puree, tangerine pearls (GF)

Twice Cooked Pork Belly \$18.00

caramelized chilli sauce, balsamic braised cabbage (GF, DF)

Savoy Beef Salad* \$18.00

Thai dressing, puffed noodle, green mango, prawn crackers (DF)

Duck Liver Parfait \$22.00

confit duck, red wine fig puree, home made bread

Savoy Charcuterie Platter For Two* \$45.00

selection of cured meats, dips, chargrilled bread

Chef's Selection of Three Small Plates \$45.00

ideal for two

*Savoy signature dish

(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.

THE ALEXANDER BAR

LARGE PLATES

Available from 5pm – 9pm

Vegetable Garden \$28.00

wilted kale, black tomato, sweet potato puree, roasted zucchini, cucumber rolls, black olive tapenade, tomato onion coulis (VG, GF)

Linguini Marinara \$32.00

seafood medley, chilli, Napoli sauce, parsley

Sous Vide Chicken \$34.00

smoked corn puree, puffed barley, chilli crisp skin, broccolini, chicken jus

Seared Barramundi \$34.00

hot sour prawn broth, fondant, coral tuile, finger lime pearls (GF)

Savoy Signature 12 Hour Braised Beef Cheeks* \$36.00

chilli kale, medley roast baby carrots, blueberry jus (GF)

350gm Rib Eye \$52.00

confit trussed tomato, broccolini (GF, DFO)

red wine jus, green peppercorn jus, mushroom jus

or

Dijon mustard, grain mustard, horseradish sauce

SIDES

Steak Cut Chips \$10.00

garlic aioli

Baby Lettuce \$10.00

cucumber ribbons, Russian tomatoes, lemon truffle oil (VG, GF)

Roasted Crushed Kifler Potatoes \$12.00

sour cream, pink pepper (GF)

Pickled Beets \$12.00

walnuts, rocket leaves, fetta (GF)

* Savoy signature dish

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