

THE ALEXANDER BAR

SMALL PLATES

Available daily from 4pm till 9.00pm

Warm marinated mixed Sicilian olives \$12.00

Toasted Sourdough \$20.00

olive oil, truffle, buffalo mozzarella cheese, confit Kumato tomatoes (V)

Polpette al Sugo \$20.00

Beef meatballs, tomato sugo, charred spicy chorizo, toasted bread

Onion Fritters \$20.00

Chickpea flour, onion, spices, coriander mint vegan mayo (VG, DF, GF)

Lemon & Pepper Calamari \$21.00

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

Butterflied King Prawns \$21.00

Prosciutto, tomato salsa, beetroot parmesan foam (GF)

Seared Scallops \$21.00

Cauliflower puree, three color open ravioli, Pico de Gallo

Twice Cooked Pork Belly Sliders \$21.00

Sriracha aioli, apple slaw (DF)

Cajun Spiced Quail \$21.00

Confit grapes, chilli, whipped goats' cheese (GF)

Salmon Tartare \$21.00

salmon caviar, parsley oil (GF)

Duck Liver Parfait \$24.00

Confit duck, red wine fig puree, homemade bread

Savoy Charcuterie Platter for Two* \$49.00

selection of cured meats, dips, chargrilled bread

Chef's Selection of Three Small Plates \$54.00

ideal for two

(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 5.30pm – 9.00pm

Vegan Spinach Linguini \$32.00

baby spinach, garlic, cherry tomatoes, black olives, vegan fetta, Kewstoke extra virgin olive oil (VG, V)

Pumpkin Risotto \$34.00

sous vide roasted pumpkin, Mascarpone, white vinegar infused onion butter, pumpkin crumble

Chicken tenderloins \$6

or

Garlic Prawns \$10

Chilli Garlic Linguini \$36.00

garlic butter prawns, olive oil, red onion, parsley

Seared Duck Breast \$40.00

carrot puree, braised carrots, potato straws, crème fraiche, five spice jus

Potato Scaled Native Barramundi \$40.00

prawn broth, coral tuile, finger lime pearls

Savoy Signature 12 Hour Braised Beef Cheeks* \$42.00

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

350gm Parwan Valley Angus Rib Eye \$55.00

confit trussed tomato, broccolini (GF, DFO)

red wine jus, garlic jus, five spice jus

or

Dijon mustard, grain mustard, horseradish sauce

* Savoy signature dish

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