

# THE ALEXANDER BAR

## LARGE PLATES

*Available from 5.30pm – 9.00pm*

### **Mushroom Medley \$30.00**

cherry vine tomatoes, balsamic vinegar, chickpea, cannellini bean mash and truffle honey freekeh, wilted kale (VG, V)

### **Pumpkin Risotto \$34.00**

sous vide roasted pumpkin, mascarpone, white vinegar infused onion butter, pumpkin crumble (V)

*Chicken tenderloins \$6*

*or*

*Garlic Prawns \$10*

### **Chilli Garlic Linguini \$36.00**

garlic butter prawns, olive oil, red onion, parsley

### **Roasted Cajun Spiced Half Spatchcock \$40.00**

Thai dressing, crushed garlic potato, Asian salad (GF)

### **Banana Leaf Wrapped Kingfish \$42.00**

Konkan paste, yellow lentils, Australian finger lime cream sauce, coconut rice, samphire (GF)

### **Savoy Signature 12 Hour Braised Beef Cheeks\* \$45.00**

medley roast baby carrots, turnip, red wine jus (GF)

### **Surf & Turf \$48.00**

filet mignon, sweet potato gratin, garlic prawns, mushroom sauce (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

(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.