

THE ALEXANDER BAR

SMALL PLATES

Available daily from 4pm till 9.00pm

Warm marinated mixed Sicilian olives \$12.00

Toasted Sourdough \$20.00

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

Trio of Dips \$20.00

house made hummus, beetroot, eggplant dips with freshly baked bread (V)

Lemon & Pepper Calamari \$22.00

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

Deconstructed Marinated Prawn Cocktail \$22.00

lemon infused prawn, cocktail sauce, red onion, prawn crackers

Seared Scallops \$22.00

celeriac puree, red curry, coconut sauce, yuzu (GF)

Sous Vide Tasmanian Trout Tart \$22.00

trout caviar, beurre blanc sauce

Crumbed Saganaki \$22.00

tomato relish, fermented leek (V)

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.