

THE ALEXANDER BAR

LARGE PLATES

Available from 5.30pm – 9.00pm

Vegan Spinach Linguini \$34.00

baby spinach, garlic, cherry tomatoes, black olives, vegan fetta (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 \$38.00

garlic butter prawns, olive oil, red onion, parsley

Nori Wrapped Salmon Mosaic \$42.00

miso consommé, potato pancake, green apple and dill foam

Five Spice Rubbed Duck Breast \$45.00

confit duck, seasonal vegetables, carrot and orange broth

Herb Crusted Lamb Rack \$48.00

potato rosti, lamb shoulder crumble, vine tomato, five spice jus

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

(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.