

# THE ALEXANDER BAR

## SMALL PLATES

*Available daily from 4pm till 9.00pm*

**Warm marinated mixed Sicilian olives \$12.00 (VG)**

**Toasted Sourdough \$21.00**

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

**Trio of Dips \$21.00**

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

**Ricotta and Spinach Agnolotti \$21.00 (V)**

green tomato sauce, beach banana

**Tempura Fried Broccoli \$18.00**

Hummus, vegan feta dip, chili pumpkin crumble (V, VG)

**Crumbed Saganaki \$22.00**

tomato relish, fermented leek (V)

**Lemon & Pepper Calamari \$22.00**

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

**Seared Scallops \$22.00**

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

**Marinated Pork Belly \$22.00**

white balsamic cabbage, Asian glazed sauce, Szechuan pepper

**Chicken Liver Parfait \$22.00**

confit duck, red wine fig puree, homemade focaccia

**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.