

THE ALEXANDER BAR

Available from 4pm-9pm

Bites

Appellation oysters (DF, GF, NF) \$6.5 ea
Served with Mignonette

Herbed Green Mediterranean Olives (DF, GF, VG) \$6.50

Half Shell Scallop (GF) \$12 ea
Pistachio Cream, Brown Butter Sauce

Leek Croquettes (V) \$18
Labneh, Romesco

Tofu Tarts (2 pces) (VG, NF) \$10
Heirloom Cherry Tomato And Olive Dust

Charcuterie (GFO, DF) \$33
Bresaola, Truffle Salami, Capocollo, House Pickle, Sourdough Toast

Smaller Plates

Savoy Seafood Plate (GF, NF) \$43
King Prawns, Mussels in Butter Sauce, Marinated Octopus,
Gin Cured Kingfish, Fresh Oysters, Salmon Roe

Lemon Pepper Calamari (GF, DF, NF) \$25
Pickled Daikon, Rocket, Spicy Mayo

Mushroom Bao Buns (2 pces) (VG) \$15
King Oyster Mushroom, Cucumber, Chilli Oil

Chevapi Sausage (GFO) \$26
Feta Cream, Red Onion, Grilled Turkish Bread
Additional Bread \$3 Per Serve

Peanut Chicken Breast (DF) \$19
Chilled Chicken, Peanut Sauce, Chili, Sesame, Shredded Lettuce

V-Vegetarian, VG-Vegan, GF-Gluten Free, DF-Dairy Free, NF-Nut Free

VGO-Vegan Optional, GFO-Gluten Free Optional, DFO-Dairy Free Optional

Please let one of our team members know if you have any special dietary requirements, food allergy or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

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Larger Plates

Mediterranean Lamb Salad (GF, NF, DFO) \$32
Rocket, Tomato, Roasted Pumpkin, Mint Yoghurt

Gnocchi Ragout (GFO, VO, NF) \$38
Braised Ox Cheek Ragout, Potato Gnocchi, Parmesan Cheese

350g Rib Eye MBS 2+ (GF, NF) \$65
Steak Sauce

200g Striploin Steak 200g (GF, NF) \$39
Shoestring Fries, Red Wine Jus, Salad

Smash Beef Burger \$30
Caramelised Onion, Pickles, Tomato,
Lettuce, Gruyere Cheese, Burger Sauce, Served with Fries
Add-On Bacon \$5

Pan Seared Trout (GF) \$39
Beurre Blanc Sauce, Grilled Sugarloaf Cabbage, Dutch Carrots, Romesco

Sides

Shoestring Fries Garlic Aioli (GF,DF,V, NF)	\$13
Creamy Mash Potato (GF, V, NF)	\$14
Sautéed Garden Greens Almond Flakes (GF, VG, NFO)	\$14
Green Leaf, Herb Salad Honey Dressing (GF, DF, V, NF)	\$12

Dessert

Pistachio Tiramisu Pistachio Cream, Savoyardi, Mascarpone	\$17
Chocolate Cheesecake Macadamia Crumble, Vanilla Ice Cream	\$17
Seasonal Sorbet Strawberry & Mango Sorbets, Macadamia Crumble (VG)	\$15
Chef's Cheese Plate Selection of Three Cheeses, Quince Paste, Lavosh	\$29

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