

THE **ALEXANDER** BAR  
*Lunch 12pm-2pm Thursday-Saturday*  
*Dinner 4pm-9pm Daily*

<b>Appellation Oysters</b>	(DF, GF, NF) \$6.5 ea
Served with Mignonette	
<b>Leek Croquettes</b>	(V) \$18
Labneh, Romesco	
<b>Charcuterie</b>	(GFO, DF) \$33
Bresaola, Truffle Salami, Capocollo, House Pickle, Sourdough Toast	
<b>Savoy Seafood Plate</b>	(GF, NF) \$43
King Prawns, Mussels in Butter Sauce, Marinated Octopus, Gin Cured Kingfish, Fresh Oysters, Salmon Roe	
<b>Lemon Pepper Calamari</b>	(GF, DF, NF) \$25
Pickled Daikon, Rocket, Spicy Mayo	
<b>Chevapi Sausage</b>	(GFO) \$26
Feta Cream, Red Onion, Grilled Turkish Bread	
<b>Mediterranean Lamb Salad</b>	(GF, NF, DFO) \$32
Rocket, Tomato, Roasted Pumpkin, Mint Yoghurt	
<b>Gnocchi Ragout</b>	(GFO, VO, NF) \$38
Braised Ox Cheek Ragout, Potato Gnocchi, Parmesan Cheese	
<b>200g Striploin Steak 200g</b>	(GF, NF) \$39
Shoestring Fries, Red Wine Jus, Salad	
<b>Smashed Beef Burger</b>	\$30
Caramelised Onion, Pickles, Tomato, Lettuce, Gruyere Cheese, Burger Sauce, Served with Fries	
<i>Add-On Bacon \$5</i>	
<b>Shoestring Fries</b> Garlic Aioli (GF,DF,V, NF)	\$13
<b>Creamy Mash Potato</b> (GF, V, NF)	\$14
<b>Sautéed Garden Greens</b> Almond Flakes (GF, VG, NFO)	\$14
<b>Green Leaf, Herb Salad</b> Honey Dressing (GF, DF, V, NF)	\$12
<b>Pistachio Tiramisu</b> Pistachio Cream, Savoyardi, Mascarpone	\$17
<b>Chocolate Cheesecake</b> Macadamia Crumble, Vanilla Ice Cream	\$17
<b>Seasonal Sorbet</b> Strawberry & Mango Sorbets, Macadamia Crumble (VG)	\$15
<b>Chef's Cheese Plate</b> Selection of Three Cheeses, Quince Paste, Lavosh	\$29

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.