

THE ALEXANDER BAR

Menu

Salami & cheese

Perfect for sharing, served with classic accompaniments

Borgo Capocollo – Dry cured pork neck
Rodriguez Camptimpalo- Spicy Spanish pork salami
De Palma Bresaola – Air dried & aged beef fillet
La Boqueria Petite Bosque – Petite pork & forest mushroom salami
Berry's Creek Charlton's Choice – Victorian, ewe's milk, blue cheese
Pyengana Cheddar – Tasmanian, cow's milk, cheddar cheese
Woodside Camembert – South Australian, cow's milk, white mould cheese
Shaw River Buffalo Mozzarella – Victorian, buffalo milk, stretched curd cheese

Choose from a selection of

One **14** | Two **22** | Three **28** | Four **34** | Five **40**

Small plates & grazing

Marinated Taloonka Creek olives (v, gf) **11**
Free range pork & fennel meatballs, tomato fondue, toasted pine nuts, parmesan **16**
Arancini of saltbush lamb & goat's curd, smokey eggplant puree **16**
Tempura zucchini flowers, spiced ricotta filling, sauce Romesco (v) **17**
Grazing board, house selection of our favourite salami, cheese & small plates, ideal for two or more **36**

Dining

The Savoy burger, brioche bun, pickle, relish, smoked bacon & aioli, served with fries **24**
Superfood bowl, quinoa, broccolini, avocado, toasted almonds, nuts & seeds, baby spinach (v, gf) **22**
Three cheese jaffle, avocado, chutney & rocket, served with fries (v) **17**
Escalopes of chicken, parmesan & herb crusted, fennel Waldorf, lemon **28**
Pumpkin gnocchi, chestnut mushroom ragu, spring greens, toasted pine nuts, Grana Padano (v) **29**
Fillet of Cone Bay barramundi, pea puree, charred sweetcorn, radish, pea tendrils (gf) **38**
Scotch fillet steak, 300g grain fed Riverine Angus, pommes Anna,
blistered grape tomatoes, asparagus, sauce Bordelaise (gf) **42**

Sides

Steamed broccolini, mustard dressing, chili pangrattato **9**
Salad of rocket, parmesan, Corella pear & balsamic **9**
House fries & aioli (v) **10**

Sweet

Affogato, Gundowring coconut ice cream, coconut liqueur, espresso **18**
Chocolate fudge brownie, salted butterscotch sauce, clotted cream **16**
'Raspberries & Cream' rich crème brûlée custard, fresh raspberries,
raspberry sorbet, raspberry macaroon **18**

(v) vegetarian option (gf) gluten 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.