# THE ALEXANDER BAR

# Breakfast

Served between 6.30 - 9.30 (weekday) 7.00 - 10.30 (weekend)

# Eggs of Choice (DF) (GFO) \$14.00

Two eggs cooked to your liking served on toasted sourdough

# Ancient Grain Muesli (V) (VGO) \$15.00

Macadamia, goji berries served with pot set yogurt and seasonal fruit.

#### Brioche French Toast (V) \$16.00

Served with elderflower Chantilly cream, maple, fresh berries and brûlée banana.

#### Breakfast Burger (DF) (VO) (DFO) \$18.00

Bacon, fried egg, cheddar, fresh tomato, onion jam, house made HP sauce and lettuce.

#### Truffle Mushrooms (V) (DF) (GFO) \$22.00

Whole roasted mushrooms, tarragon, onion jam, aged comte, poached egg served on toasted sourdough.

#### Alexander Benedict (V) (DF) (GFO) \$24.00

Two poached eggs, smoked ham, spinach, hollandaise sauce served on English muffin.

# Corn & Coriander Fritters (GF) \$24.00

Smashed avocado, smoked salmon, chimichurri and heirloom tomato with a corn salsa.

# The Grand Savoy (VO) (DFO) \$28.00

Two eggs cooked to your liking served with bacon, English black pudding, roasted mushroom, house baked beans, Roma tomato, potato rosti, house made HP sauce and toasted sourdough.

#### Add On \$5/serve

Mushrooms, Avocado, Smoked Salmon, Bacon, Potato rosti, Spinach, Roma tomato, Extra egg, Extra toast

(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 orderto 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.