

Alexander's

Starters

Garlic OR herb Turkish bread
8

Tomato, onion and basil bruschetta
6 per serve

Trio of breads with virgin olive oil, aged balsamic
and roasted marinated olives
9

Antipasto plate to share
16

Entrees

Soup of the day
12

Grilled pancetta salad with peppered pear and blue cheese
17.5

Seared scallops with roasted butternut puree and saffron cream
19

Chilli mussels
19

Avocado and asparagus served with ginger and pink grapefruit
15.5

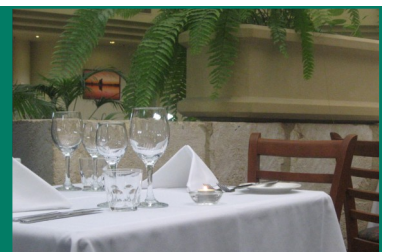
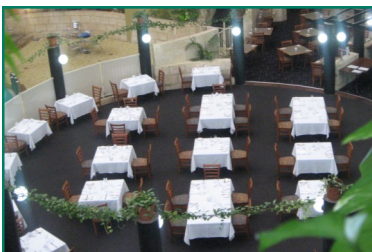
Carpaccio of Kobe beef, fresh lime juice, virgin olive oil with shavings of
parmesan and rocket leaves
18.5

Salads

Three coloured leaves - radicchio, arugula and Belgium endive
12.5

Classic Caesar
17.5

Baby string bean salad topped with red onion and goats cheese
12.5



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Mains

Pan seared, wild Mount Cook salmon served with potato colcannon,
soft poached egg and cream velouté
33

Beer battered Tasmanian blue eye trevalla and thick cut steak fries,
served with a fresh garden salad and tartare sauce
29

Authentic curry of the day
created by our International Chef's using the finest ingredients
with their own unique flavour combinations
(please ask the staff for today's selection)
27

Market catch of the day
(please ask the staff for today's selection)
market price

Oven roasted chicken on a bed of herb roasted potatoes
and a saffron infused crème fraîche
32

Four point rack of herb crusted Canterbury lamb
served on potato mash with a rosemary jus
36

250 gram fillet of Tasmanian, organic black Angus beef on a
horseradish potato gratin with watercress and beef jus
39

300 gram Aberdeen Angus strip loin with roasted field mushroom and
vine ripened tomatoes, served with béarnaise sauce
and thick cut steak fries
36

Sides

Seasonal vegetables
Mash potatoes
Thick cut steak fries
Green salad
all \$6

