

Alexanders

DINNER MENU

DESSERT

Saffron and Cardamom Panacotta, Almond and Coconut Tuille	16
Glazed Pear Tart, Honey, Pistachios and Kataifi	14
Chocolate and Quince Pudding, Dried Strawberries, Double Cream	16
Rhubarb Tart with Grenadine and Champagne Sauce	15
Cheese Plate: Double Cream Brie, Black Label Cheddar, King Island Blue, Muscatels, Peppered Strawberries, Crispbread, Quince Paste	26

LIQUEUR COFFEES

10

Irish—Irish Jamieson Whisky
Jamaican—Bailey's
Mexican—Kahlua
Royal—Brandy
Roman—Galliano
Almond Mocha—Amaretto
Monte Cristo—Kahlua, Grand Marnier

A 15% surcharge applies to public holidays