

Alexanders

DINNER MENU

ENTRÉE

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| Olive loaf, Dukkah, Olive Oil, Balsamic | 8 |
| Pizza: Fresh Herbs, Garlic, Potato, Crème Fraiche | 12 |
| Soup Of The Day | 10.5 |
| WA Oysters: Natural | 3.8 |
| Kilpatrick | 3.8 |
| Garlic Butter | 3.8 |
| Calamari with Fresh Herb Crumbs, Spanish Salad, Hand cut Chips, Lemon Aioli | 18 |
| Kangaroo Fillet, Spicy Eggplant and Currant Chutney, Baby Spinach, with Red Wine Dressing | 21 |
| Roasted Pumpkin and Sage Lasagne, Chilli and Herb Ricotta, Pine Nut and Rocket Salad | 17 |
| Kataifi Prawns, Moroccan Cous Cous, Cumin and Avocado Yoghurt | 21 |
| Lamb Kofta Roasted Red Pepper and Walnut Sauce, Fresh Parmesan | 18 |
| Brocken Scallop, Mint and Currant Spaghettoni, Chilli and Garlic Crumbs | 19/32 |

A 15% surcharge applies to public holidays

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DINNER MENU

MAINS

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| Oven Baked Summer Vegetable Puff Pie, Szechuan Eggplant, Dukkah Bread and Curry Aioli | 26 |
| Crispy Battered Snapper, Beer Battered Fries, House Salad | 29 |
| Japanese Chicken Curry, Steamed Rice and Mango Chutney | 27 |
| Mustard Pork Wellington, Parmesan Polenta, Fresh Asparagus, Apple and Sage Cream Sauce | 30 |
| Crispy Skin WA Barramundi, Olive and Caper Crushed Potatoes, Scorched Cherry Tomatoes, Salsa Verde | 33 |
| Lamb Rack, Caramelized Onion Hummus, Broccolini, Roasted Parsnip, Olive and Lemon Jus | 38 |
| Ferguson Valley Chicken Involtoni, Spinach and Muscatel Filling, Potato and Dijon Gratin, Peperonata | 30 |
| Twice Cooked Duck, Ginger and Parsley Potatoes, Crisp Chilli and Herb Salad | 38 |
| Black Angus Sirloin, Truffle Mash, Field Mushroom, Dried Roma Tomatoes, Red Wine Jus with Prawns | 34 38 |

SIDES

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| Seasonal Vegetables | 7 | Creamy Mash | 7 |
| Hand Cut Chips | 7 | Alexander Salad | 7 |

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