

Dinner Menu

ALEXANDRA HOTEL

Spring 2018

Entree

Squab and chicken **Ravioli** in tarragon and asparagus butter sauce \$19

Warm **smoked pumpkin**, Meredith fetta, parsley, chives and pepitas \$14

Cherry smoked- house cured **duck** breast, sliced and served with Piccalilli salad \$18

Blood orange, zucchini, basil, mint salad with **pork belly** \$18

Main

Scotch fillet Steak, sweet potato and fontina gratin with merlot sauce \$39

Rabbit in white wine, artichoke and lemon on mashed potatoes \$34

Lamb rump on freekah, broad beans, fetta, roasted shallots and spring onion greens \$35

Beef cheek in red wine sauce served with soft parmesan polenta \$31

Squab and chicken **Ravioli** in tarragon and asparagus sauce \$36

Pork loin stuffed with pistachio and sage on carrot and white bean puree \$29

Polenta dusted **Trout** Fillet, Dobson's fried potatoes tartare and salad \$27

Sides \$9

Cabbage, mint, peas, parmesan and chilli salad

Green beans, confit garlic and almonds

Butter lettuce, cucumber, dill and avocado mayo

Smooth and rich mashed potatoes

House cut chunky Dobson's Fried potato chips

Chefs Menu 4 course \$60, 5 course \$70 & maybe lets chat about cheese course also
{let us do all the work and decision making for you, just relax & enjoy

*10% Surcharge for Public Holidays

Alexandra Hotel – Old world charm infuses with fresh style!
Boutique Accommodation 7 days, Food & Bar Thursday - Monday
www.alexandrahotel.net.au

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