

Winter 2019
- ALEXANDRA HOTEL -
DINNER

Chefs Menu

4 Course \$65 or 5 Course \$75

{let us do all the work and decision making, just relax & enjoy}

To Start

*Platter ~ house smoked pastrami & cherry smoked duck with
piccalilli salad, bread \$32*

*Beignet {fritters} ~ roasted cauliflower and haloumi with hollandaise
and pickled fennel \$15*

Quail ~ grilled, balsamic, mandarin and winter salad \$20

*Tortellini ~ filled with provolone & shallot, garlic and leek cream
sauce \$18*

Main Course

*Chicken ~ free range breast with celeriac, truffle salt, pickled
mushrooms \$34*

*Steak ~ Porterhouse, garlic potato, roasted shallot, red wine sauce
\$45*

Beef cheek in white wine sauce served with soft parmesan polenta \$32

*Lamb-rump with spiced lentils, spinach, potatoes, coriander &
cashew pistou \$35*

Berkshire Pork Belly ~ bean puree, scallops, apple & mint salad \$36

*Trout ~ polenta dusted fillet on beetroot puree with apple & fennel
\$30*

*Tortellini ~ filled with provolone & shallot, garlic and leek cream
sauce \$30*

On the Sides

Smoked pumpkin ~ quinoa, fetta and hazelnut dukkha \$11

*Chips ~ hand cut, thrice cooked, farmed by Dobson's {just down the
road} \$9.5*

Salad ~ cabbage, mint, pea, chilli & parmesan \$10

Baharat roasted beetroot ~ spinach & butter milk dressing \$10

*Most of our menu is gluten free except for the pasta, please inform us
of any allergies or dietary requirements*