

ALEXANDRA



HOTEL

Summer Dinner Menu

Entree

Cherry wood smoked **Duck** breast with beetroot, mayonnaise, pistachio and seeds \$21

House-made provolone and shallot **Tortellini** in white wine, cream, broad bean and pea sauce \$18

Pan fried **Trout** fillet, jalapeno salsa verde, avocado, coriander, garlic and butter milk dressing \$16

Cauliflower and haloumi cheese **Beignet** {fritters} with hollandaise and pickled vegetable salad \$16

Main

Wagyu fillet **Steak** with roasted sweet potato & green capsicum harissa \$45

Berkshire **Pork** belly with bean puree, scallops, apple and mint salad \$38

Quail confit pastry with roasted breast and carrot \$39

Herb stuffed **Chicken** with Paris mash, asparagus and jus gras \$36

Kangaroo tail in spiced red wine sauce with parmesan polenta \$32

House made provolone and shallot **Tortellini** in white wine, cream, broad bean and peas sauce \$30

Sides

Cabbage, mint, pea, parmesan & chilli salad \$11

Beetroot, Baharat, spinach \$11

Dobson's chunky cut fried potatoes with homemade relish \$9.5

Smoked **pumpkin** – quinoa, fetta and hazelnut dukkha \$11

Or Chef's Menu {let us do the decision making for you, just relax and enjoy!}

4 Course \$65 or 5 Course \$78

*Alexandra Hotel – Boutique Accommodation, Restaurant & Bar
Open Dinner Wednesday – Sunday *Menu subject to change along the season
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** please note that all equipment has been used to process nuts, seeds, gluten, dairy and other allergens*