

Alexander's Restaurant
Monday – Saturday
Lunch Menu
12 noon – 2.30 pm Daily

COOLANGATTA REGIONAL LUNCH PLATE

(our speciality)

Greenwell Point Oysters

Tabitian Local Fish Salad

Kalamata & Manzanillo Olives

Highlands Thai Beef Salad

Small Cow Farm Fetta

Nowra Unicorn Brie

Trusst Cucumber Salsa

Shoalhaven Heads Bakery Flower Pot Damper

Trusst Oven Dried Tomatoes

Coolangatta Estate Almond Bread

*Matched with Four 50 ml Taste Glasses of Coolangatta Estate
Semillon, Sauvagnin, Chambourcin & Berry's Blend*

\$28.00

'Greenwell Point' Oysters Natural or with Citrus Aioli

½ Dozen \$15.00

1 Dozen \$25.00

We recommend a glass of Coolangatta Estate Semillon

An Assortment of Dips with Estate made Turkish Bread

\$18.00

We recommend a glass of Coolangatta Estate Rose

*Slow Roasted 'Trusst' Tomato & Capsicum Bruschetta with Marinated 'Small Cow Farm' Fetta,
'Falls Creek' Kalamata Olives & a Balsamic Dressing*

\$18.00

We recommend a glass of Coolangatta Estate Semillon

Local Beer Battered Fish & Chips with a Garden Salad & Lime Aioli

\$26.00

We recommend a glass of Coolangatta Estate Alexander Berry Chardonnay

*Char-grilled Chicken on a Salad of Autumn Pears, Marinated Goats Cheese, Walnuts
& Salad Greens with a Roasted Pear Dressing*

\$27.00

We recommend a glass of Coolangatta Estate Alexander Berry Chardonnay

*Beef, Mushroom & Coolangatta Estate Chambourcin Pie with a Spicy Tomato Relish,
Small Leaf Salad & Fries*

\$26.00

We recommend a glass of Coolangatta Estate Chambourcin

*Char-grilled Local Fish with Roasted Capsicum Pesto on a Salad of Slow-Roasted 'Trusst' Tomatoes &
Capsicum, Marinated 'Small Cow Farm' Fetta, Falls Creek Olives & Baby Spinach*

\$28.00

We recommend a glass of Coolangatta Estate Verdelho

Crusty Flower Pot Damper \$3.50

Garlic & Herb Bread \$4.00

Alexander's Treats

Scones with 'Farmgate' Jam & Thick Cream
\$7.50

Chocolate Raspberry Pudding with Raspberry Sorbet & Double Cream
\$14.00

Rum, Pinenut & Praline Ricotta Tart with Toffee Sauce
\$14.00

Espresso Panacotta with Chocolate Sauce & Peanut Brittle
\$14.00

Lemon Ice-cream & Raspberry Sorbet Terrine with Raspberry Coulis
\$14.00

Warm Gingerbread with Brandied Poached Pears, Caramel Sauce & Thick Cream
\$14.00

*Regional Cheese Plate with Red Wine Jelly, Marinated Spiced Dried Fruit
& Estate Made Nut Bread*
\$14.00

Vittoria Coffee & Tea

Cappuccino \$3.50

Mugaccino \$4.50

Latte \$3.50

Flat White \$3.50

Long Black \$3.50

Hot Chocolate \$4.50

Selection of Teas \$3.50

ALL PRICES ARE GST INCLUSIVE
One Account Per Table Please