

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

**COOLANGATTA REGIONAL LUNCH PLATE**

*(our speciality)*

<i>Greenwell Point Oysters</i>	<i>Tabitian Local Fish Salad</i>
<i>Kalamata &amp; Manzanillo Olives</i>	<i>Highlands Thai Beef Salad</i>
<i>Small Cow Farm Fetta</i>	<i>Nowra Unicorn Brie</i>
<i>Trusst Cucumber Salsa</i>	<i>Shoalhaven Heads Bakery Flower Pot</i>
<i>Damper</i>	
<i>Trusst Oven Dried Tomatoes</i>	<i>Coolangatta Estate Almond Bread</i>

*Matched with Four 50 ml Taste Glasses of Coolangatta Estate  
Semillon, Sauvignon Blanc Verdelho, Chambourcin & Cabernet Sauvignon*

*'Greenwell Point' Oysters Natural or with an Asian inspired Dipping Sauce*

*½ Dozen \$15.00*

*1 Dozen \$25.00*

*We recommend a glass of Coolangatta Estate Semillon*

*Roasted Capsicum & Orange Soup with a dollop of European Yoghurt,  
Coriander and an Estate made Olive, Rosemary & Capsicum Bread*  
**\$18.00**

*Slow roasted 'Trusst' Tomato & Capsicum Bruschetta with 'Small Cow Farm' Fetta,  
'Falls Creek' Kalamata Olives & a Balsamic Dressing*  
**\$18.00**

*We recommend a glass of Coolangatta Estate Rose*

*Beer Battered Local Fish & Chips with Spring Garden Salad & Lemon Caper Aioli*  
**\$26.00**

*We recommend a glass of Coolangatta Estate Semillon*

*Char-grilled Organic Chicken on a Regional Salad of Roasted Tomatoes, grilled Sourdough, marinated Fetta,  
Lebanese Cucumber, Kalamata Olives & Tzatziki*  
**\$25.00**

*We recommend a glass of Coolangatta Estate Alexander Berry Chardonnay*

*Beef, Mushroom & Coolangatta Estate Chambourcin Pie in a Butter Puff Pastry  
with Tomato Relish, Small Leaf Salad & Shoestring Fries*  
**\$24.00**

*We recommend a glass of Coolangatta Estate Chambourcin*

*Char-grilled Local Fish on a Salad of Asparagus, Orange & Toasted Almonds  
with an Orange Sesame Chilli Dressing*  
**\$26.00**

*We recommend a glass of Coolangatta Estate Sauvignon Blanc Verdelho*

<i>Crusty Flower Pot Damper</i>	\$3.00
<i>Garlic &amp; Herb Bread</i>	\$4.00

## *Alexander's Treats*

*Scones with Farmgate Jam & Double Cream*  
\$7.50

*Lemon, Raspberry & Coconut Pudding with Raspberry Coulis & Double Cream*  
\$13.00

*Dark Chocolate Mousse with Ginger Caramel & Gingerbread Biscuits*  
\$13.00

*Orange Yoghurt Panacotta with Citrus Salad & Almond Praline*  
\$13.00

*Iced Nougat with 'Red Iron Bark' Honeyed Almonds & Almond Bread*  
\$12.00

*'Nowra Unicorn' Brie with Estate made Wheat Biscuits,  
Local Walnuts & Marinated Spiced Fruit*  
\$12.00

### *Vittoria Coffee & Tea*

<i>Cappuccino</i>	\$3.50
<i>Mugaccino</i>	\$4.50
<i>Latte</i>	\$3.50
<i>Flat White</i>	\$3.50
<i>Long Black</i>	\$3.50
<i>Hot Chocolate</i>	\$4.50
<i>Selection of Teas</i>	\$3.50

*ALL PRICES ARE GST INCLUSIVE*  
*One Account Per Table Please*

*10% Surcharge on Sundays & Public Holidays*

*@ September '08*