

Alexander's Restaurant
Monday – Saturday
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 & 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 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 & Berry's Blend*

\$28.00

'Greenwell Point' Oysters Natural or with Citrus Aioli

<i>½ Dozen</i>	\$15.00	<i>1 Dozen</i>	\$25.00
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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 Sauvignon Blanc 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