

# *Alexander's Restaurant -- Lunch Menu*

## *Monday – Saturday 12 noon – 2.30 pm Daily*

### **COOLANGATTA REGIONAL LUNCH PLATE**

*(our speciality )*

*Bed Rock Oysters*

*Tahitian 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, Verdelho, Berry's Blend & Cabernet Sauvignon*

**\$28.00**

*'Bed Rock' Oysters Natural or with a Ginger & Coriander Dressing*

*½ Dozen*

**\$17**

*1 Dozen*

**\$27**

*We recommend a glass of Coolangatta Estate Semillon*

*An Assortment of Dips with Estate made Turkish Bread*

**\$18**

*We recommend a glass of Coolangatta Estate Verdelho*

*A Salad of Roasted Trusst Tomatoes, Buffalo Mozzarella, Basil & Lemon Pressed Olive Oil*

**\$18**

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

*Roasted Baby Beetroot & Marinated Goats Cheese, Walnut, Spinach & Rocket Salad*

*with a Caramelised Beetroot Dressing*

**\$20**

*We recommend a glass of Coolangatta Estate Semillon*

*Local Beer Battered Fish & Chips with a Lemon & Roasted Garlic Aioli*

**\$27**

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

*Char-grilled Chicken on Estate made Flat Bread with a Salad of Trusst Tomatoes, Cucumber, Spanish Onion,*

*Kalamata Olives, Roasted Garlic Labne with a Roasted Capsicum Pesto*

**\$28**

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

*'5 hour' Slow Cooked Moroccan Lamb Pie with Prunes, Honey, Almonds & Coriander in Cream Cheese Pastry with a*

*Fresh Herb Green Salad, Mango Chutney & Thick Yoghurt*

**\$27**

*We recommend a glass of Coolangatta Estate Cabernet Sauvignon*

*Char-grilled Local Fish with Roasted Lemon Pesto on a Salad of Baby Spinach, Cucumber Spaghetti, Manzanillo*

*Olives & Marinated Fetta*

**\$29**

*We recommend a glass of Coolangatta Estate Semillon*

*Chickpea & Vegetable Korma Curry Pastie with Mango Chutney, Yoghurt & Green Herb Salad*

**\$27**

*We recommend a glass of Coolangatta Estate Berry's Blend*

*Crusty Flower Pot Damper* **\$3.50**

*Garlic & Herb Bread* **\$4.00**

# *Alexander's Treats*

*Scones with Estate Made Jam & Double Cream*  
\$7.50

*Lemon & Raspberry Pudding with Raspberry Coulis & Thick Cream*  
\$15

*Iced Chocolate & Nougat Tartufo*  
\$15

*Chocolate Mousse with Ginger Caramel & Spiced Ginger Biscuits*  
\$15

*Iced 'Iron Bark' Honey & Almond Nougat*  
\$15

*Local Cheese Plate with 'Sunmuscats on the Vine',  
Almond Bread & Water Crackers*  
\$14

## *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***