

Coolangatta Estate Alexanders Restaurant

Entrée

'Bedrock' Greenwell Point Oysters Natural

1/2 Dozen \$16 1 Dozen \$26

'Bedrock' Greenwell Point Oysters Kilpatrick

1/2 Dozen \$19 1 Dozen \$28

We recommend a glass of Coolangatta Estate Semillon

Spicy Marinated Prawn & Asian Noodle Salad

\$22

We recommend a glass of Coolangatta Estate Sauvignin

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

\$19

We recommend a glass of Coolangatta Estate Verdelho

Thai Beef Salad with Lime & Chilli Dressing

\$19

We recommend a glass of Coolangatta Estate Berry's Blend

Twice baked Cheese Soufflé with Chive Sauce & a Cucumber & Tomato Salsa

\$19

We recommend a glass of Coolangatta Estate Sauvignon Blanc Semillon

Breads

Flower Pot Damper \$4

Garlic & Herb Bread \$4

Mains

*Char grilled Fish of the Day on Rocket & Kipfler Potato Salad
with Herb Butter*

\$33

We recommend a glass of Coolangatta Estate Sauvignon Blanc Semillon

*Char-grilled Eye Fillet with a Potato & Goats Cheese Galette,
Trilogy of Mushrooms & Coolangatta Estate Red Wine Jus*

\$34

We recommend a glass of Coolangatta Estate Cabernet Sauvignon

*Roast Chicken Breast with Cucumber, Tomato, Spinach, Fetta & Spanish Onion Salad
with a Lemon Dressing*

\$33

We recommend a glass of Coolangatta Estate Verdelho

Chermoula rubbed Lamb Rack with Crispy Potatoes

\$35

We recommend a glass of Coolangatta Estate Berry's Blend

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

\$30

We recommend a glass of Coolangatta Estate Alexander Berry Chardonnay

Coolangatta Regional Seafood Plate

*Grilled Local Fish Fillet, 'Greenwell Point' Oysters, Local Tahitian Style Fish, Spicy Marinated Prawns,
'Robertson Small Cow Farm' Fetta & 'Falls Creek' Olive Salad, Cucumber Salsa & Fries*

\$38

We recommend a glass of Coolangatta Estate Semillon

Sides

\$8

*Garden Salad
Glazed Spring Vegetables
Crispy Fries*

Desserts

*Coolie Chocolate Duo, Rich Chocolate Mousse, Chocolate Marquise with Double Thick
Cream*
\$15

Strawberry Rhubarb Short Cake with Strawberry Ice cream
\$15

Estate Fortified Verdelho & Raisin Bombe Alaska
\$15

Green Tea Panacotta with Almond Bread
\$15

*Regional Cheese Plate with 'Sunmuscats on the Vine',
& Estate Made Nut Bread*
\$15

Vittoria Coffee
Cappuccino, Latte, Short Black, Long Black, Macchiato

Tea, Caffeine Free Herbal Teas & Petit Fours
\$3.50

Liqueur Coffees
\$9

A Fine Range of Liqueurs, Ports & Dessert Wines Available

*ALL PRICES ARE GST INCLUSIVE
ONE ACCOUNT PER TABLE*

@ January 2012