

Coolangatta Estate Alexanders Restaurant

Entrée

'Greenwell Point' Oysters Natural

1/2 Dozen \$15 1 Dozen \$25

'Greenwell Point' Oysters Kilpatrick

1/2 Dozen \$18 1 Dozen \$28

We recommend a glass of Coolangatta Estate Semillon

Pan Seared Salt & Chilli Calamari with Asian Noodles & Sweet & Sour Dressing

\$19

We recommend a glass of Coolangatta Estate Verdelho

Ravioli of Local Fish & Dill Mousseline with Prawn Bisque

\$19

We recommend a glass of Coolangatta Estate Savagnin

Stuffed Whole Field Mushroom with Trusst Tomato, 'Falls Creek' Olives, 'Unicorn' Brie Cheese & topped with a Lemon & Herb Crust

\$19

We recommend a glass of Coolangatta Estate Alexander Berry Chardonnay

Chicken, Basil & Pinenut Risotto with Parmesan & Crispy Prosciutto

\$19

We recommend a glass of Coolangatta Estate Chambourcin

Breads

Flower Pot Damper \$4

Garlic & Herb Bread \$4

Mains

*Grilled Local Catch with Creamy Polenta,
Capsicum & Coriander Pesto Sauce*

\$32

We recommend a glass of Coolangatta Estate Sauvignon Blanc Verdelho

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

\$34

We recommend a glass of Coolangatta Estate Berry's Blend

*Braised Lamb Shanks, Winter Root Vegetable Ragout
with Garlic & Rosemary Hash & Parsnip Crisps*

\$32

We recommend a glass of Coolangatta Estate Chambourcin

*Orange & Ginger Marinated Chicken Breast with Raisin,
Cumin & Citrus Scented Cous Cous & Steamed Greens*

\$32

We recommend a glass of Coolangatta Estate Verdelho

Coolangatta Regional Seafood Plate (Our Specialty)

*Grilled Local Fish Fillet, 'Greenwell Point' Oysters, Local Tabitian Style Fish, Salt & Chilli Calamari,
'Robertson Small Cow Farm' Fetta & 'Falls Creek' Olive Salad, Cucumber Salsa*

\$38

We recommend a glass of Coolangatta Estate Semillon

Sides

\$8

*Rocket, Cherry Tomato & Parmesan Salad
Seasonal Vegetables
Beer Battered Fries*

Desserts

Traditional Vanilla Bean Crème Brûlée

\$15

Chocolate, Rum & Raisin Bombe Alaska

\$15

Sticky Date Pudding with Caramel Sauce & Double Cream

\$15

Caramelised Apple & Rhubarb Mille-feuille

\$15

*Regional Cheese Plate with Red Wine Jelly,
Marinated Spiced Dried Fruit & 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