

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

Spicy Marinated Calamari Salad with Vermicelli Noodles

\$19

We recommend a glass of Coolangatta Estate Verdelho

Slow-roasted Trusst Tomato & Capsicum Sourdough Bruschetta with 'Small Cow Farm' Fetta, 'Falls Creek' Kalamata Olives & a Balsamic Dressing

\$18

We recommend a glass of Coolangatta Estate Rose

Twice Baked Seafood Souffle with a Prawn Bisque

\$19

We recommend a glass of Coolangatta Estate Alexander Berry Chardonnay

Pan seared Cup Mushroom Risotto with crispy Prosciutto & Shaved Parmesan

\$19

We recommend a glass of Coolangatta Estate Chambourcin

Breads

Flower Pot Damper \$4

Garlic & Herb Bread \$4

Mains

*Lemon & Herb Crusted Local Catch with Creamy Potato Mash &
Steamed Asian Greens*

\$32

We recommend a glass of Coolangatta Estate Sauvignon Blanc Verdelho

*Mediterranean inspired Fettuccine with Trusst Tomato, 'Falls Creek' Olives,
Basil & Pinenuts topped with Shaved Parmesan*

\$29

We recommend a glass of Coolangatta Estate Chambourcin

*Char-Grilled 'Highlands' Eye Fillet with Roasted Cup Mushrooms,
Crispy Chat Potatoes & 'Coolangatta Estate' Red Wine Jus*

\$34

We recommend a glass of Coolangatta Estate Berry's Blend

*Pan seared Chicken Breast with Unicorn Brie, Asparagus, Prosciutto,
Sweet Potato & Toasted Almond Salad with a Coolangatta Verdelho Reduction*

\$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, Spicy Marinated Calamari,
'Robertson Small Cow Farm' Fetta & 'Falls Creek' Olive Salad, Cucumber Salsa*

\$38

We recommend a glass of Coolangatta Estate Semillon

Sides

\$8

*Garden Salad
Seasonal Vegetables
Beer Battered Fries*

Desserts

Apple & Pecan Torte with Apple Gelati

\$15

Chocolate, Rum & Raisin Bombe Alaska

\$15

Vanilla Bean Panacotta with Mixed Berry Compote

\$15

Banana Pudding with Toffee Sauce & Honeycomb Ice Cream

\$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