

Alexanders Function Menu

Entrée

1/2 dozen 'Greenwell Point' Oysters Natural or Kilpatrick

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

Ravioli of Local Fish & Dill Mousseline with Prawn Bisque

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

Chicken, Basil & Pinenut Risotto with Parmesan & Crispy Prosciutto

Mains

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

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

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

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

Desserts

Traditional Vanilla Bean Crème Brûlée

Chocolate, Rum & Raisin Bombe Alaska

Sticky Date Pudding with Caramel Sauce & Double Cream

Caramelised Apple & Rhubarb Mille-feuille

*Regional Cheese Plate with Red Wine Jelly, Marinated Spiced Dried Fruit
& Estate Made Nut Bread*



Alexanders Function Menu

*Menu applies to a minimum of 20 and a maximum of 50 guests
Dining in Alexanders Restaurant - non exclusive*

*Organiser to select 2 dishes from each course no later than 1 month prior to function.
(Meals served alternately)*

2 Course \$50.00 per person

3 Course \$64.00 per person

The above prices include French Bread Rolls, Selected Teas & Vittoria Coffee

Please Note: Menus change seasonally

*Prices apply Monday – Saturday
Room hire applies for private functions
Prices subject to change without notification.*