



Dinner Menu as at

15th October 2020

### ***Chef's Menu***

**4 Course \$65 or 5 Course \$80 per person**

*Or a 'la carte*

#### To Start

House made **smoked** duck ham, kangaroo pastrami, smoked pumpkin and cashew with pickled vegetables \$24

Wood grilled spicy lamb **koftas** with yoghurt and chilli coriander sauce \$17

Smoked Trout **beignets** with lemon mayonnaise \$16

Ricotta and lemon **tortellini** in a cream and leak sauce \$18

#### Mains

Char-grilled **Prawns** with green chilli sauce and broad bean snow pea salad \$40

Crispy skinned **duck** with roasted beetroot and sweet and sour shallots \$34

Grilled Porterhouse **steak** (Marble 4) with chips, horseradish and celeriac salad \$48

House-made **Fettucine** in pork cotechino sausage, red wine ragu \$23

Tender roasted **lamb** on spiced lentils and spinach \$39

Ricotta and lemon **tortellini** in cream and leak sauce \$30

#### Sides

Dobson's Potato **chips** with mayo \$12

Green **vegetables** with salsa verde \$9

**Asparagus**, fetta, currants and freekah, hazelnut dukkah \$15 \*{as a main course \$22}

#### Desserts

La grand **opera cake**, layers of chocolate, almond and coffee cream with ice cream \$13

**Mandarin curd**, poached rhubarb, white chocolate caramel and hazel nut meringue \$14

**Espresso Martini** with a side of chocolate peanut bon-bon \$20

**Mademoiselle** Violetta {she's a cocktail} & cheese \$22

*Alexandra Hotel – Old world charm infuses with fresh style!*  
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