

DINNER MENU

 ALEXANDER SECRETS

Entrees:

Mediterranean Dips

(served with pita bread)



Hummus

Olive Dips

Spicy greek fetta

\$18.99 or \$8.99/each

Garlic Pita Bread

warm pita bread
with herb garlic
butter \$11.99



Bruschetta

Toasted sourdough,
fresh mix of diced
tomatoes, garlic,
basil & extra virgin
olive oil, drizzle of
balsamic glaze \$14.99



(1)





Hand-cuts Fried Calamari

served one bed of rocket
w/ zesty tahini and lemon
wedges. \$13.99

T'aamya (Falafel) 4 (Authentic Egyptian)

ground fava beans, fresh
herbs, garlic, onion, aromatic
spices. served , creamy tahini
sauce & pita bread \$11.99



Grilled Haloumi cheese

grilled Cypriot haloumi
served w/ bruschetta mix &
balsamic glazed \$21.99





Garlic Prawns

prawns, garlic butter & olive oil simmered in napolitana sauce served w grilled sourdough

\$23.99

Oregano & Fetta Chips

topped with Greek feta and oregano

\$13.99



Alexander Board

tzatziki, hoummos, spicy greek feta, olives,dips, ta'amyia, fried calamari, Haloumi & pita bread

\$37.99



SALAD EMPIRE



Acropolis Salad

lettuce, cherry tomatoes, cucumber, carrot, red onion, fresh herbs drizzled w coriander ,dressing \$17.99

Greek Salad

cucumbers, tomatoes, red onions, capsicum, Kalamata olives, feta cheese, olive oil & oregano \$20.99



Halloumi

baby rocket, cherry tomatoes, cucumber, spinach onion almond & balsamic glazed \$20.99



Tabbouleh

(Authentic Lebanese)



finely chopped parsley,
tomatoes, bulgur wheat, mint,
spring onions & pomegranate
tossed in a lemon and olive
oil dressing. \$20.99



ADD ON

T'aamya (3) \$.6.99



Halloumi (2) \$.5.99

Grilled Chicken \$9.99

Lamb Shish Kabab \$11.99

(5)



Main Course Marvels



Slow-cooked Lamb shoulder (1.6kg)

8hrs slow roast aromatic lamb shoulder marinated with a blend of Mediterranean spices, olive oil, garlic & lemon served w Greek roasted, potatoes& butter braccolini

Full \$88.99

For one \$43.99

Meat Shawarma

(Authentic Egyptian)

48hrs marinated thinly sliced yearling beef & lamb, in a blend of spices, yoghurt, vinegar & citrus topped with onion, tomatoes, and parsley served with pita bread & tahini

\$27.99



(6)



Grilled Chicken thigh Skewers (2)

tender, juicy chicken thighs marinated in a blend of olive oil, garlic, lemon, and aromatic herbs . Served with Mediterranean roasted potatoes, tomatoes, pita bread& tzatziki \$28.99

Lamb Shish Kabab (2)

open flame grilled premium lamb cuts . served with Mediterranean roasted, potatoes, tomatoes, broccolini, tahini sauce & pita bread \$30.99





Teta's T'aamya (Authentic Egyptian)

served w/ green salad,
tahini sauce and pita
bread \$18.99

Rustic Lamb Shank

Slow roast with aromatic
herbs and garlic. served w/
spiced basmati rice & nuts,
topped with garlic butter,
tomato salsa, cherry
tomatoes, parsley & olive oil
sauce \$31.99



Eskandrani Liver (Authentic Egyptian)

lean stir fry beef liver, blend
of house marinate spices,
lemon juice, and a hint of
chilli served with tahini and
pita bread. \$18.99





Koushary

(Authentic Egyptian)

A layered mix of warm rice, lentils, pasta, and chickpeas topped with golden fried onions, on side served with a tomato salsa, garlic vinegar sauce and chilli sauce

\$18.99

Alexander Mix Plate

For 1

1 Chicken thigh skewer,
1 lamb kabab skewer,
1 lamb shank, \$48.99

For 2

2 Chicken thigh skewers,
2 lamb kabab skewers,
1 lamb shank \$67.99

served w chips, tabouleh,
hummus & tzatziki





Stifado

(Authentic Greek)

slow cooked beef stew, in a rich tomato sauce with aromatic pearl onions, and a blend of warm spices served with

Vercelli rice

\$25.99

Molokhia (V)

(Authentic Egyptian)

Molokhia, aromatic stew made from finely chopped jute leaves simmered slowly with garlic & coriander, served with

Vercelli rice

\$13.99



- add juicy roasted chicken breast \$15.99
- add garlic prawns \$17.99



Stuffed Chicken Supreme

Juicy roasted chicken breast stuffed with Greek feta & oregano served with Greek roasted potatoes, broccolini topped with citrus & butter creamy sauce

\$25.99



Spaghetti Ocean Delight

mix seafood in creamy sauce & gold melted cheese

\$35.99

Moussaka

eggplant, caramelised onion, capsicums & tomato sauce; seasoned with a perfect blend of spices served with pita bread & side Greek salad

\$25.99



Seafood Symphony



Atlantic Grilled Salmon

Served w/ Greek potatoes,
broccolini topped w citrus
butter creamy sauce \$37.99

Prawns Sayadieh Rice

butter prawns mixed with
gold sayadieh rice \$25.99





Santorini Prawns

Prawns & cherry tomatoes sizzling in garlic & rich napolitana sauce, served w
Sayadieh rice \$37.99

Flame-Kissed Butterfly Prawns

jumbo prawns, marinated in a rich blend of chili-infused oil and garlic butter. Served with herb-roasted Greek potatoes & garlic butter broccolini \$45.99



Whole baby Barramundi for 2

marinated whole butterflied baby Barramundi, served with Sayadieh rice and a citrus butter drizzle. \$75.99





Spaghetti seafood

Mix fresh seafood &
butterfly prawns in rich
napolitana sauce and a hint
of garlic & chili

\$32.99

Mix Ocean Plate for 1

Grilled Salmon, 2
butterfly prawns, fried
squid served with lemon
butter cream sauce, chips
& Greek salad

\$64.99



Kiddo's Feast

\$15.99

Chicken Nuggets & chips



Fried Calamari & chips



Spaghetti napolitana
& parmesan



(15)

Sides



Tahini \$4.99

Halloumi (2) \$5.99

Pita bread \$4.99

Vercelli rice \$5.99

Tzatziki \$6.99

Sayadeya Rice \$7.99

Grilled Sourdough (2) \$3.99

House steak chips \$9.99

Lamb Shish Kabab \$13.99

Grilled chicken thigh \$11.99

Greek roasted potatoes \$9.99

Egyptian mix pickles \$6.99

Spiced Basmati rice & nuts \$11.99

Garlic butter broccolini \$11.99



DESSERT Feast

OM-ALI



layers of flaky, golden-brown puff pastry & mix nuts soaked in sweetened cream & milk infused with vanilla, baked to perfection for a rich, creamy texture. Served warm with vanilla ice cream. \$17.99

Baklava

Delicate layers of buttery filo pastry, filled with a blend of crunchy, toasted nuts and sweetened with fragrant honey syrup. Served w/ vanilla ice cream \$13.99



Cheesecake

A rich and creamy cheesecake ,
buttery graham cracker crust.
served w/ vanilla ice cream &
mixed berries coulis \$15.99



Gelato of the Day

3scoops

Ask staff for today's
flavours \$15.99

Kids Ice Cream

2 scoops Vanila ice
cream \$6.99



(18)



Drinks Menu



Soft drinks

Cola, Coca Zero, Sprit, Fant.....	\$5.99
Iced tea (Mango, Peach).....	\$5.99
Energy drink regular.....	\$5.99
Sugar free Energy drink.....	\$5.99
Small Mineral Water 500ml.....	\$4.99
Large San Pellegrino.....	\$9.99

Caffeine Lovers

Cappuccino.....	\$6.99
Cafe Latte.....	\$6.99
Flat White.....	\$6.99
Piccolo Latte.....	\$5.99
Short black.....	\$5.99
Long black.....	\$6.50
Black tea, Tea w Mint, Green tea, English breakfast tea.....	\$5.50
Oriental Chai Pot.....	\$16.99
Turkish coffee for ONE....	\$7.50
Turkish Coffee for TWO..	\$12.99



Juices / Mocktails (Non-alcoholic)



Hibiscus Rose Mocktail.....	\$12.99
Hibiscus tea, Orange juice, Rose water	
Orange juice.....	\$9.99
Mano Juice.....	\$9.99
Fresh Watermelon Juice.....	\$13.99
Ice Watermelon Juice.....	\$13.99
Alexander ice Lemon Mint.....	\$13.99
Blue lagoon.....	\$12.99
Blue curacao syrup, Sprit, Rose Water, Mint	
Passion Fruit Mojito.....	\$15.99
Soda Water, Mint, Passion Fruit, Passion Fruit Seeds	
Lime Mango Mojito.....	\$15.99
Soda Water, Mano Juice, Mint, Lime	

Wine

White Wine

Marlborough NZ Sauvignon Blanc.....	\$52.99
Chapel Hill (The Parson Pinot Grigio).....	\$62.99
Jacobs Greek (Classic Chardonay).....	\$41.99
Knappstein Hand picked Riesling.....	\$79.99
Forester Estate Litestle Semilion.....	\$97.99
Sauvignon Blanc	



Red Wine

Porta 6 Lisboa (Portugal).....	\$9.99/\$45.99
2021 Tempus Two Varietal Marlot.....	\$9.99/\$43.99
Sicily Nero d'Avola (Italia).....	\$63.99
Bierzo Salterio Mencia (Spain).....	\$77.99
Pepperjack Carbenet Sauvignon.....	\$78.99



Beer

\$11.99

Floral hop Aroma. Stella Artois
Crisp refusing Peroni (4.5%)
Corona (4.5%)
Carlton dry Mid (3.5%)



Cocktails

\$19.99

Grapefruit negroni

Zesty grapefruit twist, Gin, Rose Wate

Passion fruit Mojito

Fresh Passion Fruit based, soda, Rum, Mint

Bloody Mary

Tomato juice, Black pepper, Voda, Lemon juice, Celery

Wild Blue Lagoon

Vodka and Blue Curaçao, Lemonade

Hibiscus Spritz

Soda, Vodka, Hibiscus setup, Dired hibiscus



Whiskey

Jack Daniel.....	\$10.99
Chivas 12 years....	\$11.99

Vodka

Smirnoff....	\$10.99
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