

3 OCT 2025



ALFRED'S RESTAURANT

ENTREE

SZECHUAN STYLE BABY SQUID – \$29

LIME - AIOLI

GRILLED LAMB CUTLETS – \$29

SALSA VERDE - LEMON

BUTTERFLIED PRAWNS – \$30

CHILLI & GARLIC BUTTER

MAINS

CRAB & CLAM LINGUINI – \$38

TOMATO SUGO - LEMON - PARSLEY

SLOW-COOKED BEEF CHEEKS – \$40

MASHED POTATO - HONEY GLAZED CARROTS

ROASTED PUMPKIN – \$32

CAPONATA - FETA CRUMBLE

SIDES – \$14

TRUFFLE PARMESAN CHIPS

SEASONAL STEAMED VEGETABLES

FRESH GARDEN SALAD

MEMBERS' DISCOUNTS APPLY
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING

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DESSERT

Classic Crème Caramel \$15

With strawberry & orange salad

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Tiramisu \$15

with coffee-soaked ladyfingers,
mascarpone cream & chocolate

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