

10 OCT 2025



# ALFRED'S RESTAURANT

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## ENTREE

### **SEARED SCALLOPS - \$29**

FENNEL & CAULIFLOWER PUREE,  
TOPPED WITH PANGRATTATO

### **BEEF CARPACCIO - \$28**

CAPERS & PICKLED CUCUMBER,  
SERVED WITH TASTY HOUSE AIOLI

### **4 CHEESE ARANCINI (6) - \$24**

WITH PARMESAN CRÈME (V)

## MAINS

### **HERB-CRUSTED LAMB RUMP - \$40**

RED WINE JUS, DAUPHINOISE POTATOES,  
PEA PUREE & DUTCH CARROTS,  
TOPPED WITH ROASTED ESCHALOTS

### **PAN-SEARED OCEAN TROUT - \$39**

LEEK FONDUE, KIPFLER POTATOES & BABY SPINACH

### **PRAWN CAESAR SALAD - \$32**

BABY COS, BACON, PARMESAN, POACHED EGG & HERB  
CROUTONS

**(GF & VEGETARIAN OPTIONS AVAILABLE)**

## **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

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**Classic Crème Caramel \$15**

With strawberry & orange salad

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**Chocolate Mousse \$15**

with fresh strawberries

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