

17 OCT 2025

ALFRED'S RESTAURANT



ENTREE

FRESH BURRATA (V) - \$26

HEIRLOOM TOMATO - BASIL - VINCOTTO REDUCTION

BEEF CARPACCIO - \$28

CAPERS - PICKLED CUCUMBER - HOUSE-MADE AIOLI

SEARED SCALLOPS - \$29

MUSHROOM PUREE, PROSCIUTTO CRUMB & ENOKI
MUSHROOM

MAINS

PAN-FRIED DORY FILLET - \$39

CAPER BEURRE NOISETTE - FONDANT POTATOES - WILTED
SPINACH

FILLET OF BEEF - \$42

SALSA VERDE - DAUPHINOISE POTATOES - HONEY-
ROASTED CARROTS - SEASONAL GREENS

HAND-ROLLED RICOTTA GNOCCHI (V) - \$32

SPINACH - ASPARAGUS - WALNUTS

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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Sticky Date Pudding \$15

Caramel sauce & vanilla ice cream

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