

14 NOV 2025



ALFRED'S RESTAURANT

ENTREE

OCEAN TROUT GRAVLAX - \$28

CRUSTY BREAD - CRÈME FRAÎCHE - HERBS

STEAMED MUSSELS - \$29

GARLIC BUTTER - PARSLEY - WHITE WINE SAUCE -
SOURDOUGH BREAD

MAINS

BEEF SHORT RIBS \$40

MASHED POTATOES, DUTCH CARROTS & JUS

PAN-FRIED DORY FILLET \$40

CAULIFLOWER & FENNEL PUREE - STEAMED SEASONAL
GREENS

PUMPKIN RAVIOLI (V) - \$32

VODKA SAUCE - PARMESAN CHEESE - OLIVE OIL

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 Tiramisu \$15

with coffee-soaked ladyfingers,
mascarpone cream & chocolate



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