

31 OCT 2025



ALFRED'S RESTAURANT

ENTREE

BEEF BROCHETTE - \$28

ARGENTINIAN STYLE SKEWER WITH HOUSE MADE SALSA VERDE

SEARED SCALLOPS - \$29

MUSHROOM PUREE - PROSCIUTTO CRUMB & ENOKI MUSHROOM

FRESH PRAWN SALAD - \$28

WATERMELON - MINT - FETA

MAINS

HERBED-CRUSTED LAMB RUMP - \$40

ROAST CHAT POTATOES - STEAMED BROCCOLINI

PAN-SEARED BARRAMUNDI FILLET - \$40

ANNA POTATOES - STEAMED GREENS - GREEN HOLLANDAISE SAUCE.

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

BURNT BUTTER - PINE NUTS - ASPARAGUS

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

Apple & Rhubarb Crumble \$15

with vanilla bean custard

Sticky Date Pudding \$15

Caramel sauce & vanilla ice cream

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