

29 MAY 2026



ALFRED'S RESTAURANT

ENTREE

SALMON CRUDO \$22

CHILLI PEPPERS, RED ONION, CORIANDER, LIME, CHARRED CORN

BABA GANOUSH \$20

GRILLED BABY EGGPLANT, TAHINI, ROASTED GARLIC, LIME AND CHILLI, TRUFFLE OIL DRIZZLE, BURRATA CHEESE, TOASTED BROKEN BREAD

ADD SMOKED SALMON + \$5

ADD GRILLED SPICED BEEF + \$5

MAINS

LAMB SHANK \$38

RED WINE JUS, MASHED POTATO, GREEN BEANS

CHARRED SALMON FILLET \$38

LEMON BUTTER SAUCE, ROASTED BEETROOT, PUMPKIN, POTATOES, WILD BABY ROCKET, FETA CHEESE

EGGPLANT PARMIGIANA \$30

CHARRED TRUSS CHERRY TOMATO, BASIL OIL, GRILLED HALLOUMI

MEMBERS' DISCOUNTS APPLY
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING

29 MAY 2026

ALFRED'S RESTAURANT



SIDES – \$14

TRUFFLE PARMESAN CHIPS
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

DESSERT

APPLE CRUMBLE \$15

RED WINE POACHED PEAR, STRAWBERRIES, VANILLA
BEAN GELATO

CHOCOLATE LAVA \$15

FRESH BERRIES, VANILLA BEAN GELATO

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