

18 SEPT 2026

ALFRED'S RESTAURANT



ENTREE

CRISPY ROLLED CHICKEN \$24

SPICED VINAIGRETTE, CHEF'S SEASONAL GARNISH

CHILLI MUSSELS (A) \$26

FRESH TASMANIAN BLACK MUSSELS, TOMATO AND CHILLI RAGÙ, CHARRED SOURDOUGH

MAINS

LAMB & PRAWNS \$38

CHARGRILLED PREMIUM LAMB RUMP, CRISPY FRIED PRAWN CUTLETS, CRUSHED BUTTERED CHAT POTATO, OVEN-ROASTED TRUSS CHERRY TOMATO

BARRAMUNDI (A) \$38

CHARGRILLED BARRAMUNDI FILLET, MASHED POTATO, TRUSS CHERRY TOMATO, GARLIC HERB BUTTER SAUCE

HEIRLOOM TOMATO & BURRATA SALAD \$32

HERBS FORAGE, BALSAMIC GLAZE, LEMON MYRTLE SALT

MEMBERS' DISCOUNTS APPLY
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING
(A) SEAFOOD IS FROM AUSTRALIA

18 SEPT 2026



SIDES \$14

TRUFFLE PARMESAN CHIPS,
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

DESSERT \$16

MANGO CHEESECAKE
FRESH BERRIES, VANILLA BEAN CREAM

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