

28 AUG 2026

ALFRED'S RESTAURANT



ENTREE

LAMB & PRAWN - \$26

PANKO CRUMBED LAMB CUTLET, GRILLED YAMBA PRAWN, GREENS, RED WINE JUS

GRILLED WHOLE YAMBA PRAWNS - \$28

WILD CAUGHT YAMBA PRAWNS, GARLIC HERB BUTTER, SEASONAL GARNISH

MAINS

DUCK À L'ORANGE - \$38

GRILLED PREMIUM DUCK BREAST FILLET, MASHED POTATO, WILTED RAINBOW CHARD, SPINACH, CARAMELISED ORANGE SAUCE

BEEF CHEEK - \$38

SLOW-BRAISED RIVERINA BEEF CHEEK FILLET, MASHED POTATO, SEASONAL GREENS, RED WINE JUS

DEEP SEA BASS - \$39

PAN FRIED WILD CAUGHT NZ DEEP SEA BASS, BROCOLLINI, BEURRE BLANC

GRILLED HALOUMI - \$32

ROASTED PUMPKIN, BEETROOT & FENNEL SALAD

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

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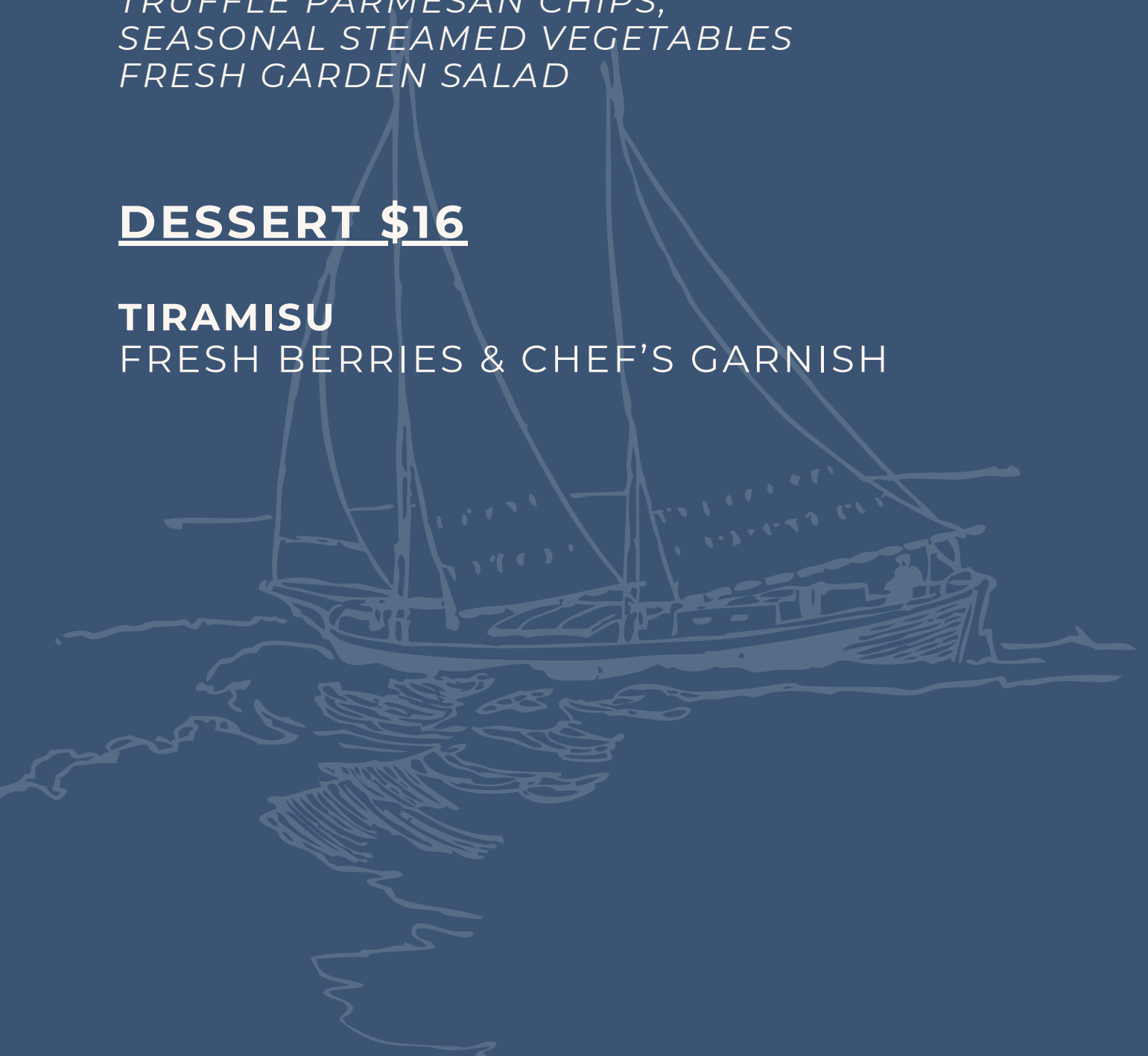


SIDES \$14

TRUFFLE PARMESAN CHIPS,
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

DESSERT \$16

TIRAMISU
FRESH BERRIES & CHEF'S GARNISH



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