

31 JUL 2026

ALFRED'S RESTAURANT



ENTREE

LAMB AND PRAWNS \$28

PAN-SEARED LARGE YAMBA PRAWN, HERB-CRUMBED LAMB CUTLET, LEMON MYRTLE JUS, CHARRED SPINACH

DUCK AND BUTTER \$26

PAN-SEARED DUCK BREAST FILLET, JAPANESE GREEN BEAN SALAD, BURNT BUTTER

PUMPKIN, MONK FISH & LEEK SOUP \$21

CHARRED LEEK AND PUMPKIN SOUP WITH GRILLED MONK FISH

MAINS

WAGYU RUMP \$47

MB4+ PORTERO WAGYU RUMP, RIVERINA NSW, MASHED POTATO, RED WINE JUS, GREENS

GRILLED MULLOWAY FISH \$37

GRILLED MULLOWAY FISH, CHARRED RAINBOW SPINACH, KIPFLER POTATO, HERB BUTTER

ROASTED BEETROOT \$32

RED BEETROOT, PUMPKIN, GREEN BEANS, BASIL LEAVES, GOAT CHEESE, AGED BALSAMIC DRESSING

MEMBERS' DISCOUNTS APPLY
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING

31 JUL 2026

ALFRED'S RESTAURANT



SIDES \$14

TRUFFLE PARMESAN CHIPS,
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

DESSERT \$16

MANGO CAKE

CREAMY MANGO LAYERED CAKE,
VANILLA CREAM, FRESH BERRIES,
SEASONAL GARNISH

MEMBERS' DISCOUNTS APPLY
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING