

11 SEPT 2026

ALFRED'S RESTAURANT



ENTREE

THAI CRISPY PRAWNS (A) \$28

PASTRY-WRAPPED LARGE YAMBA PRAWNS
SERVED WITH HOUSE-MADE SWEET SOY
VINAIGRETTE

SALMON TORTILLA (A) \$26

HIGH GRADE SALMON FILLET, MEXICAN STYLE SALSA
MELTED CHEESE, CHIPOTLE SAUCE

MAINS

GRILLED PORK CUTLET \$36

BROCCOLINI, ROASTED CHAT POTATO, CORN PUREE,
ROASTED SESAME JUS

BARRA & PRAWNS (A) \$38

RAINBOW CHARD SPINACH, CHARRED LEEK PUREE,
ROASTED TRUSS CHERRY TOMATO

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

SIDES \$14

TRUFFLE PARMESAN CHIPS,
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

DESSERT \$16

MANGO TIRAMISU

FRESH BERRIES, SWEET MANGO JUS

HOUSE-MADE STICKY DATE PUDDING

WITH VANILLA BEAN ICE CREAM,
CARAMEL SAUCE