

19 JUN 2026

ALFRED'S RESTAURANT



STARTER

LEEK, PRAWNS & CLAM SOUP - \$22

CREAMY BOUILLON OF FRESH CLAM, PRAWNS & ROASTED LEEK. SERVED WITH GARLIC BREAD

ENTREE

EGGPLANT BRUCHETTA - \$23

CREAMY BOUILLON OF FRESH CLAM, PRAWNS & ROASTED LEEK. SERVED WITH GARLIC BREAD

FIGS & PROSCIUTTO - \$27

GRILLED FRESH FIGS, PROSCIUTTO & GOAT CHEESE. SERVED WITH TOASTED TURKISH BREAD

CHILLI STEAMED MUSSELS \$26

PAN TOSSED FRESH MUSSELS, TOMATO RAGU, CHILLI, ESCHALLOTS. SERVED WITH TOASTED BREAD

MAINS

GRILLED BARRAMUNDI FILLET \$39

WILD CAUGHT BARRAMUNDI FILLET, WILTED SPINACH, SEASHELL & PRAWN BOUILLON

CHAR-GRILLED RIB EYE BEEF FILLET - \$55

TAJIMA WAGYU BONE IN BEEF FILLET - ROASTED TRUSS CHERRY TOMATO, CHAT POTATOES & RED WINE JUS

FIGS & BEETROOT - \$36

BURRATA CHEESE, GRILLED FRESH FIGS, RED & YELLOW BEETROOT, GRILLED ESCHALLOTS, WILD ROCKET & TRUFFLE OIL DRESSING

MEMBERS' DISCOUNTS APPLY
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING

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SIDES – \$14

TRUFFLE PARMESAN CHIPS
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

DESSERT

COCONUT CRÈME BRÛLÉE \$16
SERVED WITH CHEF'S BERRIES

PANNA COTTA \$16
SERVED WITH CHEF'S BERRIES

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