

3 JUL 2026

ALFRED'S RESTAURANT



ENTREE

OCEAN TROUT CRUDO - \$26

CUCUMBER - RED CHILI - NATIVE CITRUS & CORIANDER

CHICKEN LIVER PARFAIT - \$24

KOREAN RELISH - TOASTED BRIOCHE BREAD

ROASTED BEETROOT SALAD \$23

GOATS CHEESE CURD - MACADAMIA & GREEN LIME SALT

MAINS

CRISPY SKIN BARRAMUNDI FILLET \$39

MUSSEL BEURRE BLANC - SEA HERBS & ROASTED CHAT POTATOES

GRILLED PORK CUTLET - \$38

APPLE PUREE - CHARRED BABY FENNEL - MUSTARD SEED & BLACK GARLIC BUTTER

ROASTED CAULIFLOWER - \$34

ROMESCO SAUCE - CHICKPEAS - BEETROOT - WALNUTS & HERBS SALAD

MEMBERS' DISCOUNTS APPLY
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING

3 JULY 2026

ALFRED'S RESTAURANT



SIDES – \$14

TRUFFLE PARMESAN CHIPS
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

DESSERT

STICKY DATE PUDDING \$16

WARM CARAMEL SAUCE - VANILLA ICE CREAM

APPLE CRUMBLE \$16

BAKED APPLE & RHUBARB CRUMBLE -
VANILLA ICE CREAM

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