

5 JUN 2026

ALFRED'S RESTAURANT



ENTREE

YAMBA PRAWNS MORNAY - \$25

PICKLED ZUCCHINI - SPRING ONION - CHARRED HALOUMI

SEARED BLUE FIN TUNA - \$26

MIX HERB BLACK RICE - MISO GLAZE - LIME - FRIED LEEK

BABA GANOUSH \$23

GRILLED BABY EGGPLANT, BURRATA - TAHINI - ROASTED GARLIC - LIME - CHILLI - TRUFFLE OIL & TOASTED BROKEN BREAD

MAINS

SLOW-COOKED BEEF CHEEK \$39

MASHED POTATO - SPINACH - GREEN BEANS & RED WINE JUS

GRILLED MULLOWAY FILLET - \$39

SEASONAL VEGETABLES RAGU & HOUSE-MADE TRUFFLE OIL

BRAISED LAMB PAPPARDELLE - \$38

FIOR DI LATTE - BABY SPINACH - PARSLEY - CHILLI - SPANISH ONION

EGGPLANT PARMIGIANA \$31

CHARRED TRUSS CHERRY TOMATO, BASIL OIL, GRILLED HALLOUMI

MEMBERS' DISCOUNTS APPLY
PLEASE ADVISE ANY DIETARY REQUIREMENTS WHEN ORDERING

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ALFRED'S RESTAURANT



SIDES – \$14

TRUFFLE PARMESAN CHIPS
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

DESSERT

RICH PEAR & APPLE CAKE \$15
WITH VANILLA BEAN GELATO

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