

04 SEPT 2026

ALFRED'S RESTAURANT



ENTREE

PRAWNS & CHORIZO \$ 26

TOMATO RAGU, CHILLI, BASIL LEAVES,
ESCHALLOTS & GARLIC BREAD

PORK & BEANS \$ 24

SLOWLY BRAISED MIXED BEANS & DICED PORK FILLETS
IN CUMIN-BAKED TOMATO RAGU
SERVED WITH FLAT BREAD TORTILLA

MAINS

CHAR GRILLED WAGYU SIRLOIN \$ 47

MB6 WAGYU SIRLOIN FILLET, SEASONAL STEAMED
GREENS, ROASTED CHAT POTATO

LAMB SHANK \$ 38

MASHED POTATO, GREEN PEAS, BROCCOLINI

GRILLED BARRAMUNDI \$ 38

WILD-CAUGHT QUEENSLAND BARRAMUNDI FILLET,
ROASTED CHAT POTATO, MUSSEL BEURRE BLANC,
SPINACH

HEIRLOOM TOMATO SALAD \$ 32

SEASONAL HEIRLOOM TOMATO, BURRATA CHEESE,
HERBS, BALSAMIC DRESSING, ROASTED CAULIFLOWER

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

TIRAMISU

FRESH BERRIES & CHEF'S GARNISH

STICKY DATE PUDDING

WITH ICE CREAM & STRAWBERRIES