



BISTRO MENU

Member discounts apply

Seasonal produce, coastal flavours and relaxed bistro classics

Small Plates

Charred sourdough \$9
cultured butter, Himalayan salt

Kingfish crudo \$24
cucumber, green chilli, native citrus, coriander **GF DF**

Roasted beetroot \$19
whipped goat's curd, macadamia, green lime salt **GF**

Salt & pepper calamari \$22
lemon myrtle aioli, pickled fennel

Grilled chicken skewers \$21
sweet & sour vinaigrette **GF DF**

Crispy arancini balls \$22
pumpkin & goat's cheese, Parmesan & aioli **V**

Garlic bread \$13
house-made herb & garlic butter

Salads



Halyards Caesar; cos lettuce, \$23
crispy bacon, parmesan, egg & garlic croutons
ADD CHICKEN +6



Check the specials board
for seasonal salads

Mains

Crispy-skin barramundi \$37
mussel beurre blanc, greens, roasted chat potatoes **GF**

Riverina lamb rump \$38
smoked eggplant, roasted chat potatoes, native pepper jus, greens

Crumbed Calamari rings \$25
Garden salad, tartare, lemon & chips

Chicken Kiev \$33
Panko crumbed chicken supreme, filled with camembert, chat potatoes, rainbow chard & mushroom gravy

Market fish pie \$34
leek, fennel, prawns, golden potato crust

Grilled pork cutlet \$38
apple, fennel, mustard seed, cider jus, roasted chat potatoes, seasonal greens **GF**

Roasted cauliflower \$31
romesco sauce, chickpeas, almond, herb salad **GF V**

Dry-aged beef burger \$28
beetroot relish, cheddar, pickles, tomato, lettuce, shoestring fries

Alfie's cheeseburger \$17
Lettuce, tomato, cheese, BBQ sauce
add chips \$4

Steak sandwich \$28
Grilled scotch fillet, caramelised onion, tomato, rocket & aioli on toasted turkish roll

Fish & chips \$31
beer battered NZ hoki, garden salad, tartare & chips

Poke bowl \$29
grilled salmon, black rice, avocado, edamame, pickles, roast sesame dressing **GF**

Sides

Hand-cut chips, rosemary salt, garlic aioli **GF** \$13

Butter lettuce, herbs, beetroot dressing **GF** \$12

Straight cut chips, tomato sauce \$14

Charred broccolini, lemon, chilli, toasted seeds **GF** \$14

Roasted pumpkin, pepita, yoghurt, bush honey **GF** \$15

Desserts



Australian cheese selection \$25
lavosh, fruit paste, muscatels

Affogato \$13
vanilla ice cream & hot espresso
ADD Frangelico, Kahlúa or Baileys +\$5

For daily specials, please check
the board and cabinet

Please advise staff of any dietary requirements