

# FOOD MENU

## TO SHARE

<b>GARLIC BREAD</b>	\$7
<b>SPICY KOREAN CHICKEN WINGS</b> (GF)	\$16
<b>LOADED NACHOS</b> (GF)	\$20
<b>MEDITERRANEAN LAMB SKEWER</b> (GF/DF)	\$18
<b>SALT AND PEPPER SQUID</b> (GF)	\$18
Upgrade to main size with chips and garden salad	\$10
<b>FISH TACOS (2)</b> Battered fish with, shredded lettuce, pineapple salsa and ranch dressing and lemon wedge	\$18
<b>CHIPS</b> Add cheese and gravy \$2	\$10
<b>WEDGES</b> Extra sweet chilli and sour cream \$2	\$12

## BURGERS

All served with chips

<b>CLASSIC CHEESEBURGER</b> Beef patty, lettuce, American cheese, pickle, onions, tomato sauce, American mustard.	\$20
<b>ALFRED BEEF BURGER</b> Beef patty, American cheese, bacon, lettuce, tomato, onion, beetroot relish, pickle mustard.	\$24
<b>CRISPY CHICKEN BURGER</b> Crispy chicken fillet (tossed in hot sauce), shredded lettuce, cheese, ranch and pickle.	\$24
<b>STEAK SANGA</b> Grilled steak, cheese, rocket, tomato, pickle mustard, Dajon mustard, on Turkish bread.	\$26

All burgers can be vegetarian - crumbed mushroom patties

<b>MAKE IT GLUTEN FREE</b>	\$2
not available with <u>vegetarian mushroom patties</u>	
<b>ADD EXTRA PATTIES</b>	\$6
<b>ADD BACON</b>	\$4

## SALADS

<b>ROASTED PUMPKIN SALAD</b> (V/GF) Spiced Roasted pumpkin, baby spinach, marinated feta, maple dressing, sumac roasted pepitas. (VE without cheese)	\$20
<b>HEIRLOOM TOMATO</b> (V) Ox heart tomatoes, shredded buffalo mozzarella, balsamic dressing, toasted almond flakes, crostini and Basil. (VE without cheese)	\$24
<b>DUCK SALAD</b> (GF) Shredded duck leg, rocket, pickled pear, orange segments, orange mustard dressing, radish.	\$26
<b>ADD GRILLED CHICKEN</b> (GF)	\$6
<b>GRILLED HALLOUMI CHEESE</b>	\$8

## DAILY SPECIALS AVAILABLE

GF = GLUTEN FREE  
V = VEGETARIAN  
VE = VEGAN

—EST1939—  
**ALFRED**  
— HOTEL —

Our menu is prepared in a kitchen that handles nuts, shellfish, & gluten. Whilst we strive to accommodate dietary requirements, we cannot guarantee all meals will be allergen free. For dietaries or allergies please inform a waiter before ordering.

## GRILL

<b>RUMP STEAK GRAIN FED 250GM</b>	\$30
Chips, mix leaf salad, choice of sauce	
<b>SIRLOIN STEAK RIVERINA ANGUS MB3+ 300GM</b>	\$42
Black garlic butter, Herb roasted chat potatoes, garden salad, choice of sauce.	
<b>ADD GARLIC PRAWNS</b>	\$10

## MAINS

<b>CHEFS SPECIAL BUTTER CHICKEN CURRY</b> (GF) served with, jasmine rice, raita and pickle.	\$22
<b>ADD ROTI AND PAPADUM</b>	\$3
<b>GRILLED EGGPLANT</b> (V) Tahini yoghurt, pomegranate molasses, crispy garlic, parsley, eggplant puree.	\$22
<b>PORK BELLY PORCHETTA</b> Herb roasted chat potatoes, Brussel sprouts, and veal jus.	\$32
<b>PRAWNS' AND SCALLOPS' LINGUINI</b> Chilli charged scallops and prawn linguine with spinach, capers, cherry tomato, and lemon butter broth.	\$28
<b>MARKET FISH</b> (please see chefs special)	

## ALFRED CLASSICS

<b>CHICKEN SCHNITZEL</b> Panko crumbed chicken breast, with Chips, Garden salad and choice of sauce.	\$22
<b>CHICKEN PARMIGIANA</b> Panko crumbed chicken breast, smoked Ham, Tomato sugo, chips and salad.	\$25
<b>EGGPLANT PARMIGIANA</b> (V) Tomato sugo, mozzarella, chips and salad.	\$22
<b>FISH &amp; CHIPS</b> Beer battered fish, garden salad, chips, tartare sauce, and lemon wedge.	\$24
<b>BANGERS &amp; MASH</b> Pork and fennel sausages, creamy mash, peas and chefs' onion gravy.	\$22

## EXTRAS

<b>UPGRADE TO MASH AND VEG</b>	\$3
<b>SAUCES</b> Aioli, BBQ, Gravy, Mushroom, Peppercorn	\$1
<b>JUS</b>	\$2

## SIDES

<b>GARDEN SALADS</b> (V/VE/GF)	\$6
<b>MASH POTATO</b> (V/GF)	\$8
<b>SEASONAL VEGETABLES</b> (V/VE)	\$8
<b>BRUSSEL SPROUT</b> (GF/V) Crispy fried Brussel sprouts, balsamic glaze, parmesan cheese and toasted pepitas (VE without cheese)	\$14
<b>GARLIC PRAWNS</b>	\$10

## KIDS

served with chips and tomato sauce

<b>CHEESEBURGER</b>	\$12
<b>FISH AND CHIPS</b>	\$12
<b>SCHNITZEL</b>	\$12
<b>PASTA</b>	\$12

## DESSERT

<b>CHEESECAKE</b>	\$14
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