

# ALFRED

HOTEL

## TO SHARE

### CHIPS \$8

Beer battered chips, sea salt and aioli (V)

### WEDGES \$10

With sour cream & sweet chilli (V)

### GARLIC BREAD \$6

Garlic, herbs, butter on Turkish bread (V)

### OLIVES & DIPS \$12

Beetroot hummus, mixed olives & Turkish bread (V)

### NACHOS \$16

Slow cooked beef OR a trio of refried beans, corn chips, cheese, jalapeno guacamole, tomato salsa & sour cream (GF,V)

### PANKO SQUID \$16

Panko crumbed salt and pepper squid, scallions, chilli & black garlic aioli

### SOUP OF THE DAY \$12

Served with sourdough

### TACOS

Our special soft flour torillas (GF available)

#### Single \$7

#### Any three \$16

#### - BEEF

Spiced beef, pico de gallo, pickle & chilli mayo

#### - CHICKEN

Chicken tinga, avocado, salsa verde, iceberg lettuce & lime crema

#### - BEANS (V, VE, DF)

Secret bean mix, guacamole, pico de gallo, slaw &

## SIDES ALL \$6

GARDEN SALAD

MASH POTATO

STEAMED VEG

SHERRY MUSHROOM

ROAST VEGETABLES

## BURGERS

(ALL SERVED WITH FRIES)

### CHEESEBURGER \$15

Wagyu beef patties, onion, pickle, lettuce, sliced tomato, cheese & tomato ketchup

### ALFRED CLASSIC \$18

Wagyu beef pattie, bacon, cheese, fried onion, lettuce, tomato, beetroot relish, pickle & homemade bbq sauce

### CRISPY CHILLI CHICKEN \$19

Butter milk fried chicken, tomato, Asian slaw, homemade tomato chilli jam & aioli

### BARRA BURGER \$20

Tempura barramundi fillet, lettuce, cucumber ribbon, spanish onion & Japanese tartare sauce

### FALAFEL BURGER \$17

House made falafel, lettuce, tomato, cucumber, pickle & tarator sauce (V)

## SALADS

### ANCIENT GRAIN & KALE \$18

Five mix grains, lentil, tomatoes, sweet corn, pomegranate, kale, spiced pepitas & tahini dressing (V, VE, DF)

### MISO EGGPLANT \$16

Roasted peanut butter and miso glaze eggplant, roasted pumpkin, avocado, baby spinach and beetroot hummus (V, VE, GF, DF)

### ROASTED VEGETABLE SALAD \$18

Pumpkin, zucchini, eggplant, cress mix, feta cheese & lemon herb dressing (V, GF)

### EXTRAS

Grilled chicken/ falafel \$4

Grilled salmon \$6

## CLASSICS

### CHICKEN SCHNITZEL \$19

Panko crumbed chicken breast, beer battered fries, garden salad & choice of sauce

### CHICKEN PARMIGIANA \$22

Panko crumbed chicken breast, double smoked ham, chef's napolitana sauce, beer battered chips & garden salad

### FISH & CHIPS \$20

Beer battered barramundi fillet, chips, garden salad, lemon & house made tartare sauce

### GOURMET BEEF BANGERS \$18

Two thick sausages, creamy mash, onion, green peas & chef's gravy

### 250GM RIVERINE ANGUS RUMP \$22

Chargrilled steak, beer battered chips, garden salad & choice of sauce

### 400GM MBS2 RIVERINE RIB EYE \$33

Sherry mushrooms, roasted potato, red wine jus or chimichurri sauce

### SALMON FILLET \$28

Tassie crispy skin salmon fillet, roasted potato & chimichurri sauce (GF, DF)

### PASTA OF THE DAY \$20

Chef's specials (Enquire at bar)

### LAMB SHANKS \$18

One lamb shank, twelve hour slow braised lamb, silky mash, seasoned vegetables and gravy

### PIE OF THE DAY \$18

(Enquire at bar) House made chef's special potpie, green peas and mash OR beer battered chips

### UPGRADE TO MASH & VEG \$3

### SAUCE \$1

Gravy

Peppercorn

Mushroom

Aioli

BBQ

**MONDAY** **\$14**  
Burger Day

**TUESDAY** **\$14/\$16**  
Schnitzel/Chicken Parmigiana

**WEDNESDAY** **\$14**  
Lamb Shank

**THURSDAY** **\$14**  
Rump Steak (Riverina Angus 250GM) +  
Chips and Salad, Choice of Sauce

**FRIDAY** **\$14**  
Chef's Curry with Jasmine Rice

**SATURDAY** **\$4 EACH**  
Tacos

**SUNDAY** **\$20**  
Sunday Roast