

PRINCE ALFRED

R I C H M O N D

Bar Bites

Salted Cashews*	\$5
Old world style Marinated Olives*	\$5
Frites with aioli	\$9
Mini Burgers (3)	\$13.5
Mini Pulled Pork Burgers (3)	\$13.5
Pumpkin & Sage Arancini (5)	\$12
Fried Chicken Wings (5)	\$16
Lamb Cutlets with Minted Yoghurt (3)	\$18
Salt and Pepper Calamari with Lemon Dressing	\$12
Pan fried Saganaki	\$14
Traditional Meatballs with toasted sourdough**	\$14

Bar Bites (but bigger)

Pulled Pork Burger with apple slaw and crackle	\$19.5
Prince Alfred Traditional Beef Burger	\$19.5
Steak Sandwich with prosciutto and caramelised onion <i>- Burgers and Steak Sandwich served with Frites</i>	\$19.5
Smoked ham and swiss cheese grilled sandwich with dijon mustard with a side of pickle and crisps	\$16
Chicken tortilla with corn, beans, jalapenos, avocado and chipotle mayonnaise	\$14
Roasted pumpkin soup with cheesy bread**	\$12

Salads

Ancient grain salad with quinoa, wild rice, green beans, currants and Meredith goat's cheese*	\$15
Spring salad with green beans, peas, quinoa, kale and Meredith goat's cheese* Add Chicken +\$4	\$15
Salmon Nicoise with egg, cos lettuce, green beans, kipfler potatoes and cherry tomatoes**	\$19.50

Pizzas

* all available gluten free

Confit garlic and parsley	\$12
Fior di latte, olives, tomatoes and basil	\$18.5
Roasted pumpkin, pinenut, caramelised onion and goats cheese	\$21.5
San Marzanno tomatoes, mozzarella and basil	\$18.5
Prosciutto, rocket and buffalo mozzarella	\$21.5
Braised Lamb with pine nuts and sumac yogurt	\$21.5
Barbequed chicken, roasted capsicum, mushroom, parsley and mozzarella	\$21.5

Large Plates

Grilled Snapper, with mashed sweet potato, sauté asparagus and salsa verde*	\$32
Prince Alfred Steaks with green beans and frites - 180g Eye Fillet**	\$34
- 300g Porterhouse**	\$37
Fish and Chips, flathead fillets, fresh garden salad and house made tartare	\$29
Pumpkin and ricotta ravioli, with crispy sage, pinenuts and burnt butter sauce	\$18/26
Spaghettoni with prawns, mussels, diced tomato, chilli and garlic	\$27
Wild mushroom and thyme risotto with crisp parmesan wafers*	\$18/26
Parmesan and herb crumbed veal with crushed chat potatoes and an apple and cabbage slaw (contains nuts)	\$29
Slow roast lamb shoulder with parmesan mash, roasted baby carrots, parsnips and minted peas*	\$34

Sides

Roasted baby carrots, parsnips, beans and minted peas*	\$8
Rosemary and garlic roasted chat potatoes*	\$8
Sauteed Green beans with garlic butter and roasted almonds*	\$8
Wild rocket and honey roasted pear salad with walnuts and aged parmesan*	\$8

Desserts

Summer meringue with caramelised banana and fresh passionfruit cream*	\$14
Coconut Panna cotta with seasonal berries, frangelico and raspberry coulis	\$14
Cinnamon dusted bombolini (5) with choice of roasted chocolate and hazelnut or raspberry dipping sauce	\$14
Belgian chocolate mousse with frangelico strawberries*	\$14
Trio of ice-creams & Sorbets* <i>Salted caramel, Chocolate royal and vanilla bean</i>	\$14
Cheese board served with quince, lavosh and fruit bread - 2 Cheeses	\$18.5
<i>Choose from: Double Cream Brie, Pyengana Cheddar and Meredith Goat's Feta</i> - 3 Cheeses	\$24.5

*Gluten Free - **Can be made Gluten Free - No Split Bills

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R I C H M O N D

Ales and Cider on tap	425ml
Carlton Draught	\$7
Stone & Wood Pacific Ale	\$8.5
Little Creatures Pale Ale	\$9
Coopers Pale Ale	\$8.5
Fat Yak	\$8.5
Monteith's Cider	\$8.5
McCracken's Amber Ale	\$9
James Squire 150 Lashes	\$8.5
Brooklyn Lager (Front Bar)	\$9.5
Minimum Chips (Courtyard Bar)	\$8.5
Peroni Nastro Azzurro 300/500ml	\$8/13

Bottled Beers & Cider

Mildura Sunlight	\$6
Dos Blockoss Pale Ale	\$8
Bicycle Beer	\$9
Anytime IPA	\$9
Crown Lager	\$7.5
Corona	\$9.5
Pure Blonde	\$8
Bulmers Pear	\$8.5
Lick Pier Ginger Beer (alc) 330ml/600ml	\$9/16

Cocktails

all classics available upon request

Espresso Martini	\$20
Old Cuban	\$20
Lychee Martini	\$20
Garden Martini	\$18
Frangelico Sour	\$18
Clear Negroni	\$18
Aperol Spritz	\$16
Pimms Jug	\$30
Fog City Sangria Jug	\$30

Champagne & Sparkling	Glass	Bottle
Villa Sandi Prosecco, Italy		\$38 <small>(750ml)</small>
NV Paul Louis <i>Blanc de Blancs</i> Loire Valley, France	\$10	\$49 <small>(750ml)</small>
Pizzini Brachetto (Moscato Style Rosé) King Valley, VIC	\$9	\$45 <small>(750ml)</small>
NV Veuve Clicquot Ponsardin Brut A, Reims, France <i>(750ml)</i>		\$110 <small>(750ml)</small>

White Wine

Huia <i>Sauvignon Blanc</i> Marlborough, NZ	\$9.5	\$47
Cape Mentelle <i>Sem-Sauv Blanc</i> Margaret River, WA	\$12	\$62
BABO <i>Pinot Grigio</i> , Della Venezie, ITALY	\$9	\$42
Leura Park Estate, <i>Chardonnay</i> , Geelong, VIC	\$10	\$50
Stefano Lubiana <i>Riesling</i> Granton, TAS	\$10	\$50

Rosé

Medhurst <i>Rosé</i> , Yarra Valley, VIC	\$9	\$45
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Red Wine

Howard Park <i>Pinot Noir</i> Great Southern, WA	\$12	\$62
Glaetzer 'Wallace' <i>Shiraz</i> Grenache Barossa Valley, SA	\$9	\$45
Flametree 'Embers' <i>Cabernet Sauvignon</i> Margaret River, WA	\$9	\$45
VillaCampa <i>Tempranillo</i> Ribera del Duero, Spain	\$12	\$58