

# PRINCE ALFRED

## RICHMOND

### Bar Bites

Salted Cashews & old world style marinated olives*	\$9
Frites w/ aioli	\$9
Mini Prince Alfred Burger (3)	\$13.5
Mini Pulled Pork Burger (3)	\$13.5
Pumpkin & Sage Arancini (5)	\$12
Lamb Cutlets w/ minted yoghurt* (3)	\$18
Salt & Pepper Calamari w/ lemon dressing*	\$12
Pan fried Saganaki w/ fresh lemon & sea salt**	\$14
Traditional Meatballs w/ toasted sourdough**	\$14

### Bar Bites (but bigger)

Pulled Pork Burger w/ apple slaw, crackling & frites	\$19.5
Prince Alfred Traditional Beef Burger w/ frites	\$19.5
Steak Sandwich w/ prosciutto, caramelised onion & frites	\$19.5
Smoked ham, swiss cheese & dijon mustard grilled sandwich w/ a side of pickles	\$16
Chicken tortilla w/ corn, beans, jalapenos, avocado & chipotle mayonnaise	\$14
Roasted pumpkin soup w/ cheesy bread**	\$12

### Salads

Ancient grain salad w/ quinoa, wild rice, green beans, currants*	\$15
Autumn salad of green beans, peas, quinoa, kale & Meredith goat's cheese* Add Chicken +\$4	\$15
Salmon Nicoise w/ egg, cos lettuce, green beans, kipfler potatoes & cherry tomatoes **	\$18

### Pizzas

\*\*all available gluten free

Confit garlic & parsley	\$12
Fior di latte, olives, tomatoes & basil	\$18.5
Roasted pumpkin, pine nuts, caramelised onion & goats cheese contains nuts	\$21.5
San Marzanno tomatoes, mozzarella and basil	\$18.5
Prosciutto, rocket & fior di latte	\$21.5
Braised lamb w/ pine nuts & sumac yogurt	\$21.5
Roast chicken, mushroom, parsley & fior di latte	\$21.5

### Large Plates

Grilled Snapper w/ sweet potato gratin, asparagus & citrus butter**	\$32
Prince Alfred Steaks w/ green beans & frites - 180g Eye Fillet**	\$34
- 300g Porterhouse**	\$37
Fish & Chips - flathead fillets, fresh garden salad & house made tartare	\$29
Pan fried lemon ricotta gnocchi w/ creamy leek puree, spinach & pine nuts contains nuts	\$26
Spaghettini w/ prawns, mussels, tomato, chilli & garlic	\$27
Roasted pumpkin & sage risotto w/ fresh parmesan *contains nuts	\$26
Pomegranate pork fillet w/ caviar lentils & fennel, almond, rocket salad*contains nuts	\$29
Parmesan & herb crumbed veal w/chat potatoes, apple & cabbage slaw*	\$29

### Sides

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

### Desserts

Coconut panna cotta w/ seasonal berries, frangelico & raspberry coulis *	\$14
English bread & butter pudding served w/ traditional anglaise	\$14
Apple Tarte Tatin, w/ calvados creme friache & vanilla bean icecream (for two)	\$20
Cinnamon dusted bombolini (5) w/ choice of roasted hazelnut & chocolate; or raspberry dipping sauce	\$14
Belgian chocolate mousse w/ frangelico strawberries*	\$14
Trio of ice-creams Salted caramel, chocolate royal and vanilla bean	\$14
Cheese board served w/ quince, lavosh and fruit bread	- 2 Cheeses \$18.5
Choose from: Double Cream Brie, Pyengana Cheddar or Meredith Goat's Cheese	- 3 Cheeses \$24.5

\*Gluten Free - \*\*Can be made Gluten Free

# PRINCE ALFRED

## R I C H M O N D

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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

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### 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

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### 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

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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>

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### 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

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### 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
Katnook Founders Block '15 <i>Shiraz</i> Coonawarra, SA	\$13.5	\$38
Flametree 'Embers' <i>Cabernet Sauvignon</i> Margaret River, WA	\$9	\$45
VillaCampa <i>Tempranillo</i> Ribera del Duero, Spain	\$12	\$58