

# PRINCE ALFRED

RICHMOND

## BAR BITES

Tapas Board (for 2 persons)	\$28
Prosciutto, grilled asparagus, Italian olives, pâté, artichoke, saganaki and charred sourdough	
Mini Prince Alfred Burger (3)	\$13.5
Mini Pulled Pork Burger (3)	\$13.5
Pumpkin and Sage Arancini (5)	\$12
Lamb Cutlets w/ minted yoghurt* (3)	\$18
Salt and Pepper Calamari w/ lemon dressing*	\$12
Pan fried Saganaki w/ fresh lemon and sea salt*	\$14
Frites w/ aioli	\$9

## BAR BITES (but bigger)

Pulled Pork Burger w/ apple slaw, crackling and frites	\$19.5
Prince Alfred Traditional Beef Burger w/ frites	\$19.5
Steak Sandwich w/ prosciutto, caramelised onion and frites	\$19.5
Spiced lamb meatball on sumac yoghurt, lemon and herb salad	\$16
Chicken Tortilla w/ corn, beans, jalapenos, avocado and chipotle mayonnaise	\$14

## SALADS

Ancient Grain Salad w/ quinoa, wild rice, green beans, currants*	\$15
Grilled Chicken w/ green beans, peas, quinoa, kale and Meredith goat's cheese*	\$19
Salmon Nicoise w/ egg, cos lettuce, green beans, kipfler potatoes and cherry tomatoes *	\$19.5

## PIZZAS

\*\*all available gluten friendly

Confit garlic and parsley	\$12
Fior di latte, olives, tomatoes and basil	\$18.5
Roasted pumpkin, pine nuts, caramelised onion and goat's cheese	\$21.5
San Marzano tomatoes, mozzarella and basil	\$18.5
Prosciutto, rocket and fior di latte	\$21.5
Slow cooked lamb w/ pine nuts and sumac yogurt	\$21.5
Roast chicken, mushroom, parsley and fior di latte	\$21.5

## LARGE PLATES

Prince Alfred Steaks w/ green beans and frites	
- 180g Eye Fillet*	\$34
- 300g Porterhouse*	\$37
Grilled Snapper w/ sweet potato gratin and asparagus*	\$32
Fish and Chips - flathead fillets, fresh garden salad and house made tartare	\$29
Pan fried Lemon Ricotta Gnocchi w/ creamy leek puree, spinach and pine nuts	\$26
Spaghettini w/ prawns, mussels, tomato, chilli and garlic	\$27
Roasted Pumpkin and Sage Risotto w/ fresh parmesan*	\$26
Parmesan and Walnut Crumbed Veal w/ chat potatoes, apple and cabbage slaw	\$29
PA's Chicken Parmigiana w/ champagne ham, vintage cheddar, salad and frites	\$27.5

## SIDES

Roasted baby carrots, parsnips, beans and minted peas*	\$8
Rosemary and garlic roasted chat potatoes*	\$8
Sauteed green beans w/ garlic butter and roasted almonds*	\$8
Baby cos w/ shaved parmesan and lemon oil*	\$8

## DESSERTS

Coconut Panna Cotta w/ seasonal berries, frangelico*	\$14
Shaved Chocolate, Roasted Almond and Fresh Berry Pavlova	\$14
Cinnamon Dusted Bombolini (5) w/ choice of roasted hazelnut and chocolate; or raspberry dipping sauce	\$14
Belgian Chocolate Mousse w/ frangelico strawberries*	\$14
Trio of Ice-creams <i>Salted caramel, chocolate royal and vanilla bean</i>	\$14
Cheese Board served w/ quince, lavosh and fruit bread <i>Choose from:</i>	
<i>Double Cream Brie, Local Cheddar or Meredith Goat's Cheese</i>	
- 2 Cheeses	\$18.5
- 3 Cheeses	\$24.5

\*can be made gluten friendly | PLEASE ADVISE STAFF OF ALLERGIES

# PRINCE ALFRED

R I C H M O N D

## ALES & CIDER ON TAP

425ml

Furphy Refreshing Ale	\$8.5
Goose Island Midway IPA (Beer Garden Bar)	\$10
Carlton Draught	\$8
Bonamy's Apple Cider	\$9.5
Brick Lane Pale Ale	\$8.5
Brick Lane Helle's Lager	\$8.5
Brooklyn Lager (Front Bar)	\$9.5
4 Pines Kolsch	\$8.5
Stone & Wood Pacific Ale	\$8.5
Little Creatures Pale Ale	\$10
Cooper's Pale Ale	\$8.5

## BOTTLED BEERS & CIDER

James Boag's Premium Light	\$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  
750ml

Villa Sandi <i>Prosecco</i> Treviso, Italy		\$38
NV Paul Louis <i>Blanc de Blancs</i> Loire Valley, France	\$10	\$49
Pizzini Brachetto <i>Moscato Style Rosé</i> King Valley, VIC	\$9	\$45

## 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

Ninth Island <i>Pinot Noir</i> Tamar Valley, TAS	\$14.5	\$48.5
Glaetzer 'Wallace' <i>Shiraz Grenache</i> Barossa Valley, SA	\$10	\$45
Katnook Founders Block '15 <i>Shiraz</i> Coonawarra, SA	\$13.5	\$38
Rob Dolan 'True Colours' <i>Shiraz Cab</i> Merlot, Yarra Valley, VIC	\$13	\$40.5
Langmeil Blacksmith 14' <i>Cab Sauv</i> Barossa Valley, SA	\$17.5	\$61.5
Katnook Founders Block '14 <i>Merlot</i> Coonawarra, SA	\$13.5	\$38