

PRINCE ALFRED

RICHMOND

Beers on Tap

CARLTON DRAUGHT
5.5 | 8 | 11

HAWTHORN PILSNER
9.5 | 12.5

STONE & WOOD
PACIFIC ALE
6.5 | 8.5 | 13

FURPHY
REFRESHING ALE
8.5 | 12.5

KOSCIUSZKO
PALE ALE
9.5 | 13

LITTLE CREATURES
PALE ALE
10 | 13

WHITE RABBIT
DARK ALE
9.5 | 13

PANHEAD
EXTRA PALE ALE
9.5 | 13

JAMES SQUIRE
ORCHARD CRUSH CIDER
9.5 | 13

Stubbies

CROWN LAGER
9

PURE BLONDE
9

MELBOURNE BITTER
8.5

TEMPLE BICYCLE
10

TEMPLE ANYTIME
PALE ALE
10

RED ISLAND
'QUIET DEEDS' IPA
11

DOS BLOCKOS
PALE LAGER
10

BOAGS PREMIUM
LIGHT
8

ASAHI
10

HEINEKEN
10

CORONA
10

PERONI
10

LICK PIER
GINGER BEER
9 | 16

Champagne & Sparkling

ARROWHEAD BLOCK 8.5 | 41
Chardonnay Pinot Noir Brut NV, SA

MADAME COCO 10 | 49
Blanc de blanc, France

LA MASCHERA PROSECCO 11 | 50
Barossa Valley, VIC

DOMAINE CHANDON 12.5 | 60
Brut, Yarra Valley, VIC

VEUVE CLICQUOT YELLOW LABEL BRUT 110
Reims, France, NV

POL ROGER BRUT RESERVE 135
Champagne NV, France

Cocktails

\$19
ESPRESSO MARTINI

FRENCH MARTINI

COSMOPOLITAN

DARK & STORMY

NEGRONI

BLOODY MARY

\$20
OLD FASHIONED

\$25
ROSE SANGRIA JUG

PIMMS JUG

White Wine

ARROWHEAD BLOCK 8.5 | 41
Sauvignon Blanc, SA

JONES ROAD 11 | 49
Sauvignon Blanc, Yarra Valley, VIC

BREAM CREEK 10 | 49
Sauvignon Blanc, Bream Creek, TAS

KINDRED SPIRITS 9.5 | 45
Sauvignon Blanc, Marlborough, NZ

SERESIN ESTATE 11 | 50
Sauvignon Blanc, Marlborough, NZ

GUILTY BY ASSOCIATION 9.5 | 45
Chardonnay, Adelaide Hills

SUMMER POPPY 9.5 | 45
Pinot Gris, Marlborough, NZ

MISTER FOX 9.5 | 45
Pinot Grigio, King Valley, Vic

VOYAGER ESTATE 11 | 54
Chenin Blanc, Margaret River, WA

WEST CAPE HOWE 11 | 53
Moscato, Margaret River, WA

FREYCINET 13 | 60.5
Riesling, East Coast, TAS

BERNARD DEFAIX 90
Chablis, Chablis, France

Rose Wine

LA MASCHERA 11 | 49
Rose, Barossa Valley

LA VIEILLE 10 | 46
Rose, France

Red Wine

ARROWHEAD BLOCK 8.5 | 41
Shiraz Cab, SA

ROB DOLAN 'TRUE COLOURS' 10 | 49
Shiraz Cab Merlot, Yarra Valley, VIC

DRAKE 9.5 | 45
Shiraz, Heathcote, VIC

O'LEARY WALKER 14 | 70
Shiraz, Clare Valley SA

GUILTY BY ASSOCIATION 9.5 | 45
Pinot Noir, Adelaide Hills SA

PALLISER ESTATE PENCARROW 11 | 54
Pinot Noir, Matinborough NZ

ELDERTON ESTATE 12 | 60
Merlot, Barossa Valey, SA

ALTACENA 10 | 49
Tempranillo, Manchuela Spain

MAWSONS 10 | 46
Cab Sav, Limestone Coast, SA

HEARTLAND 'DIRECTORS CUT' 72
Cab Sav, Langhorne Creek SA

MOSS WOOD 120
Cab Sav, Margaret River

MONDAY
Local's Night
Select Mains \$15

WEDNESDAY
Meat Club
300gm Porterhouse \$15
300gm Scotch Fillet \$18
350gm Rib Eye \$24

THURSDAY
Parmas \$16
All Day

FRIDAY
\$7 Happy Hour
Pints, House Wine &
Basic Spirits
4pm to 7pm

SATURDAY
Book a table for 4 or more
before 4pm on Saturday and
get a free bottle of bubbles

SUNDAY
Sunday Roast \$25
12pm to 9pm
2 cuts to choose from

WEEKEND COCKTAILS
Aperol Spritz &
Espresso Martinis \$15
from Friday 4pm
to Sunday close

PRINCE ALFRED

RICHMOND

Share/Small Plates

CHARCUTERIE BOARD (FOR 2) 28 (CGF)
prosciutto, Italian olives, salami, chorizo, cheese, fruit and
sourdough

SPICED LAMB MEATBALLS 16
on sumac yoghurt, pita bread, lemon and herb salad

SOUP OF THE DAY 12
please refer to specials

PRINCE ALFRED BEEF SLIDERS (3) 14

PULLED PORK SLIDERS (3) 14

PUMPKIN AND SAGE ARANCINI (5) 13

SALT AND PEPPER CALAMARI 13 (GF)
w/ lemon dressing

PAN FRIED SAGANAKI 14 (GF)
w/ fresh lemon and sea salt

BEER BATTERED FRIES 10 (CGF)
w/ aioli and tomato sauce

Sides

ROASTED BABY CARROTS 9 (GF)
parsnips, beans and minted peas

ROASTED CHAT POTATOES 9 (GF)
rosemary and garlic

SAUTEED GREEN BEANS 9 (GF)
w/ garlic butter and roasted almonds

BOCCONCINI SALAD 9 (GF)
w/ heirloom cherry tomatoes, basil, anchovies, lemon dressing

Mains

GRILLED CHICKEN CAESAR WRAP 18
w/ crispy bacon, parmesan, croutons, anchovies, cos lettuce &
caesar dressing

PULLED PORK BURGER 20
w/ apple slaw, crackling and fries

PRINCE ALFRED BEEF BURGER 23
w/ bacon, egg, tomato, lettuce, caramelised onion, swiss cheese,
tomato relish mayo & fries

STEAK SANDWICH 20
w/ prosciutto, caramelised onion and fries

FISH AND CHIPS 29
w/ fresh garden salad and house made tartare

PIE OF THE DAY 22
please refer to specials

BANGERS AND MASH 27
w/ trio of meat sausages, creamy mash, peas, caramelised onion
gravy

SPAGHETTI MEATBALLS 25
house made veal & chicken meatballs topped with parmesan

MARKET FISH OF THE DAY
please refer to specials

PAN FRIED LEMON RICOTTA GNOCCHI 26
w/ creamy leek puree, spinach and pine nuts

ROASTED PUMPKIN AND SAGE RISOTTO 26 (GF)
w/ fresh parmesan

PARMESAN AND WALNUT CRUMBED VEAL 29
w/ chat potatoes, apple and cabbage slaw

PA'S CHICKEN PARMIGIANA 25
w/ champagne ham, vintage cheddar, salad and fries

Pizzas

CONFIT GARLIC 12
and parsley

FIOR DI LATTE 19
olives, tomatoes and basil

ROASTED PUMPKIN 21
pine nuts, caramelised onion and goats cheese

SAN MARZANO TOMATOES 19
mozzarella and basil

PROSCIUTTO 21
rocket and fior di latte

SLOW COOKED LAMB 21
pine nuts and sumac yogurt

PORK SAUSAGE, CHORIZO 21
mild salami, pine nuts, gorgonzola cream

gluten free base 4

Prince Alfred Grill

150g MINUTE STEAK 22
w/ fried egg & chili anchovy butter

300g PORK CUTLET 30
w/ chili jam

300g PORTERHOUSE 37

300g SCOTCH FILLET 38

350g RIB EYE 39

all served with green beans and fries
mushroom | pepper | red wine jus

Salads

ANCIENT GRAIN SALAD 16 (GF)
w/ quinoa, wild rice, green beans, currants

GRILLED CHICKEN SALAD 19 (GF)
w/ green beans, peas, quinoa, kale
and Meredith goats cheese

CALAMARI SALAD 20 (GF)
w/ cos lettuce, roasted capsicum, marinated olives, cucumber,
tomato, Meredith goats cheese, lemon dressing

Desserts

COCONUT PANNA COTTA 14 (GF)
w/ seasonal berries, frangelico

BAKED FLUFFY PANCAKE 14
w/ bananas, roasted macadamias & vanilla ice-cream

STICKY DATE PUDDING 14
w/ butterscotch sauce & vanilla ice-cream

BELGIAN CHOCOLATE MOUSSE 14 (GF)
frangelico strawberries

TRIO OF ICE-CREAMS 14

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