

PRINCE ALFRED

RICHMOND

Beers on Tap

- CARLTON DRAUGHT
8 | 11
- HAWTHORN PILSNER
9.5 | 12.5
- STONE & WOOD
PACIFIC ALE
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
- HEINEKEN
10 | 14
- 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
- DOS BLOCKOS
PALE LAGER
10
- BOAGS PREMIUM
LIGHT
8
- ASAHI
10
- HEINEKEN
10
- CORONA
10
- PERONI
10

Champagne & Sparkling

- EDGE OF THE WORLD 8.50 | 41
Sparkling Cuvee, SE AU
- LA MASCHERA PROSECCO 11 | 50
Barossa Valley, SA
- DOMAINE CHANDON 12.5 | 60
Brut, Yarra Valley, VIC
- CHANDON ROSE 12.5 | 60
Yarra Valley, VIC
- CHANDON S 12.5 | 60
Yarra Valley, VIC
- VEUVE CLICQUOT YELLOW LABEL BRUT 110
VEUVE CLICQUOT ROSE BRUT 135

Cocktails

- \$19
- ESPRESSO MARTINI
- FRENCH MARTINI
- COSMOPOLITAN
- DARK & STORMY
- NEGRONI
- BLOODY MARY
- \$20
- OLD FASHIONED
- \$25
- ROSE SANGRIA JUG
PIMMS JUG

White Wine

- EDGE OF THE WORLD 8.5 | 41
Sauvignon Blanc, SE AU
- 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
- 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
- WILD ONE 10 | 48
Moscato, South Eastern Aus
- LA LINDA 9.5 | 45
Riesling, Clare Valley, SA
- BERNARD DEFAIX 90
Chablis, Chablis, France

Rose Wine

- EDGE OF THE WORLD 9 | 43
Rose, SE AU
LA VIEILLE 10 | 46
Rose, France

Red Wine

- EDGE OF THE WORLD 8.5 | 41
Shiraz Cab, SE AU
- ROB DOLAN 'TRUE COLOURS' 10 | 49
Shiraz Cab Merlot, Yarra Valley, VIC
- DRAKE 9.5 | 45
Shiraz, Heathcote, VIC
- SYNONYMOUS 11 | 54
Shiraz, Barossa Valley, SA
- GUILTY BY ASSOCIATION 9.5 | 45
Pinot Noir, Adelaide Hills SA
- PENCARROW 11 | 54
Pinot Noir, Matinborough NZ
- THE LONG PADDOCK 10 | 48
Merlot, Redbank, VIC
- ALTACENA 10 | 49
Tempranillo, Manchuela Spain
- MAWSONS 10 | 46
Cab Sav, Limestone Coast, SA
- LANGMEIL 65
Blacksmith Cab Sav, Barossa SA
- HEATHCOTE ESTATE 95
Shiraz, Heathcote, VIC
- 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



Share/Small Plates

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

TRIO OF DIPS 16
Beetroot, Capsicum and Tzatziki w/ rustic bread extra bread - 3

HAM HOCK CROQUETTES 14
ham hock, peas, parmesan and chili relish

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

SWEET POTATO WEDGES 12
w/ sour cream

Sides

ROASTED BABY CARROTS 12 (GF)
parsnips, beans, minted peas and butter

ROASTED CHAT POTATOES 9 (GF)
rosemary, garlic and butter

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

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

Mains

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

TWICE COOKED CRACKLING PORK BELLY 27 (GF)
w/ cider poached pear, congo potato chips, cardamon vincotto

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

MARKET FISH OF THE DAY 32
please refer to specials

SEAFOOD PAELLA 32
w/ Portarlington mussels, prawns, chicken tenders, smoked chorizo, fluffy saffron herb rice

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

CAULIFLOWER ORECCHIETTE 24
w/ burned cauliflower, cauliflower puree, shimeji mushrooms and fried sage

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

PA'S EGGPLANT PARMIGIANA 24
w/ spinach, ricotta, mozzarella, 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/ prosciutto, fried egg & chili anchovy butter

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, almonds, Meredith goats cheese

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

ASIAN BEEF SALAD 22 (GF)
w/ salad mix, cashews, crispy shallots, vermicelli, chili and lime dressing

Desserts

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

BREAD AND BUTTER PUDDING 14
w/ lemon curd, almond flakes, coconut ice cream

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

BELGIAN CHOCOLATE MOUSSE 14 (GF)
frangelico strawberries

TRIO OF ICE-CREAMS 14

Please refer to staff for daily specials.

MONDAY

Local's Night
Select Mains \$15

TUESDAY

Trivia - from 7pm
Burger & Schooner or House Wine
\$25

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
Live Acoustic Duo From 7pm

SUNDAY

Sunday Roast \$25
2 cuts to choose from
Live Acoustic from 2pm

WEEKEND COCKTAILS

Aperol Spritz &
Espresso Martinis \$15
from Friday 4pm
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