

# PRINCE ALFRED

RICHMOND

## Beers on Tap

CARLTON DRAUGHT  
8 | 11  
(only available on front bar)

HAWTHORN AUSSIE ALE  
9.5 | 13

STONE & WOOD  
PACIFIC ALE  
9.5 | 13

FURPHY  
REFRESHING ALE  
9 | 12.5

KOSCIUSZKO  
PALE ALE  
10 | 13

LITTLE CREATURES  
PALE ALE  
10 | 13

LITTLE CREATURES  
XPA  
10 | 13

WHITE RABBIT  
DARK ALE  
10 | 13

BOOKLYN LAGER  
10 | 13.50

HEINEKEN  
10 | 14

JAMES SQUIRE  
ORCHARD CRUSH CIDER  
10 | 13

## Stubbies

BOAGS PREMIUM  
LIGHT  
8

IRON JACK  
8

CROWN LAGER  
9

PURE BLONDE  
9

MELBOURNE BITTER  
8.5

DOS BLOCKOS  
PALE LAGER  
10

ASAHI  
10

HEINEKEN  
10

CORONA  
10

PERONI  
10

LITTLE CREATURES  
PIPSQUEAK APPLE CIDER  
10

SOMERSBY PEAR CIDER  
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

CAKE 11 | 49  
Sauvignon Blanc, Adelaide Hills, SA

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

WILLIAM FERVE 66  
Petit Chablis, Chablis, France

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

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

BEST'S GREAT WESTERN 55.5  
Cab Sav, Great Western VIC

LANGMEIL 65  
Blacksmith Cab Sav, Barossa SA

**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  
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  
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.*

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