



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

BROOKLYN 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, Marlborough 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
\$7 Happy Hour
Pints, House Wine & Basic Spirits
4pm to 7pm
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 2pm-9pm

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

TEMPURA ZUCCHINI FLOWERS 16
with buffalo ricotta and burned pepper hot sauce

PRINCE ALFRED BEEF SLIDERS (3) 14

PULLED PORK SLIDERS (3) 14

PUMPKIN AND SAGE ARANCINI (5) 13

CHILI SALT AND PEPPER CALAMARI 13 (GF)
w/ aioli

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 and 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

CRISPY SKIN PEKING DUCK BREAST 32 (GF)
w/ braised lentils, mushroom custard and orange reduction

TAGLIATELLE LAMB SHANK RAGU 25
w/ parmesan

MARKET FISH OF THE DAY 32
please refer to specials

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

BLUE CHEESE AND WALNUT RAVIOLI 26
w/ fennel cream and lemon oil

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

CHIMICHURRI LAMB SHOULDER 30 (GF)
w/ chickpea and fennel cream, balsamic baby beets and
handmade potato crisps

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

PA'S EGGPLANT PARMIGIANA 24 (CGF)
w/ spinach, ricotta, mozzarella, salad and fries

Pizzas

CONFIT GARLIC 12
and parsley

SAN MARZANO TOMATOES 19
mozzarella and basil

POTATO AND ROSEMARY 20
olives, mozzarella and parsley

ROASTED PUMPKIN 21
pine nuts, caramelised onion and goats cheese

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

YOGHURT PANNA COTTA 14 (GF)
w/ port muscatel

BREAD AND BUTTER PUDDING 14
w/ lemon curd, blue berries, 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

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