PRINCE ALFRED

Food & Drinks

ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App?
Simply open the app & choose how to order.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan
LGO – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: **A** - Australian | **I** - Imported | **M** - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: 15% public holiday surcharge applies.

Starters & Sharing

HALF SHELL PACIFIC OYSTER (EACH) 7
mignonette chardonnay vinegar, lemon, house hot sauce (LG, LD, A)

SALMON CRUDO 24
chives, ponzu, soy, sesame oil, nori rice cracker (LD, I)

SALT & PEPPER CALAMARI 23
aioli, lemon (LGO, LD, I)

CARBONARA CROQUETTES 22.5
truffle aioli, black pepper, parmesan

CHEF'S PICK

BUTTERMILK FRIED CHICKEN 23.5
sticky buffalo sauce, guindilla peppers, blue cheese dressing (LDO)

FRIED HALOUMI 24
apricot + gin marmalade, pink peppercorn, lemon (LG, V)

BUTTERNUT PUMPKIN ARANCINI 22.5
garlic mayo, crispy sage (LG, LD, V, VG)

CHARRED TURKISH BREAD + DIPS 23
spiced capsicum, beetroot hummus, mt zero olives, crispy chickpeas, evoo (LDO, V, VGO)

WAGYU BEEF SLIDERS (3PCS) 26
cheddar, ketchup, american mustard, dill pickles

GARLIC BREAD 15
mozzarella, grana padano, chives (V)

SKIN ON FRIES 14.5
lemon pepper, confit garlic aioli (LG, LD, V, VGO)

Mains

BEEF NACHOS 30
chilli beef con carne, warm corn chips, mozzarella, sour cream, guacamole, coriander, lime (LG, LDO)

CHERMOULA HALF ROAST CHICKEN 42
saffron & herb couscous, blistered peppers, pickled onions, preserved lemon, yoghurt (LDO)

SALT + PEPPER CALAMARI 34
house salad, skin on fries, aioli, lemon (LGO, LD, I)

CHICKEN PARMA 34
hand crumbed chicken schnitzel, napoli sauce, smoked ham, mozzarella, pickled slaw, skin on fries (LDO)

CHICKEN SCHNITZEL 33
herb crumbed chicken schnitzel, pickled slaw, skin on fries, lemon, red wine jus (LD)

BATTERED FISH & CHIPS 34
mushy peas, house salad, skin on fries, tartare sauce, lemon (LD, A)

STEAK + CHEDDAR PIE 36
buttered mash, mushy peas, red wine jus

PAN FRIED POTATO + RICOTTA GNOCCHI 31
kent pumpkin puree, local asparagus, soft feta, pepitas, sage, burnt butter (V)

HERB CRUMBED EGGPLANT PARMA 32.5
napoli, mozzarella, pickled slaw, skin on fries (LDO, V, VGO)

Grill

All served with house salad, fries with choice of sauce peppercorn, red wine jus, bernaise or gravy

200G EYE FILLET, SOUTHERN RANGES, GRASS FED, MB1+ 60
house salad, skin on fries with a choice of sauce - green peppercorn, red wine jus, bearnaise, gravy (LG, LD)

250G PORTERHOUSE, SOUTHERN RANGES, GRASS FED, MB1+ 52
house salad, skin on fries with a choice of sauce - green peppercorn, red wine jus, bearnaise, gravy (LG, LD)

300G SCOTCH, SOUTHERN RANGES, GRASS FED, MB1+ 69
house salad, skin on fries with a choice of sauce - green peppercorn, red wine jus, bearnaise, gravy (LG, LD)

Salads

CAESAR SALAD 30
cos lettuce, streaky bacon, croutons, soft egg, parmesan, caesar dressing (LGO, LDO, VO)

GREEK CHICKEN GYROS BOWL 31
cherry tomatoes, soft feta, kalamata olives, crispy chickpeas, baby cucumber, pickled onion, tzatziki, charred turkish (VO, VGO)

CHARGRILLED TUNA 39
asian slaw, coriander, mint, cherry tomatoes, lime, soy & chilli dressing, crispy shallots (LG, LD, VO, VGO, I)

UPGRADES & TOPPERS
Falafel +6 | Halloumi +6 | Egg +2 | Calamari +6 | Feta +4 | Chicken +6

Sides

1 for $13 | 2 for $18 | 3 for $24

SEASONAL GREENS
chardonnay vinaigrette, pangrattato (LGO, LD, V, VG)

SIDE CAESAR SALAD
cos lettuce, streaky bacon, croutons, soft egg, parmesan, caesar dressing (LGO, LD, VO)

SIDE HOUSE SALAD
cos, cherry tomato, red radish, pickled onion, house dressing (LG, LDO, V, VG)

BUTTERED MASH
chives (LG, V)

ONION RINGS
chipotle mayo (LD, V, VGO)

Handhelds

CHAR GRILLED STEAK SANGA - SOUTHERN RANGES, GRASS FED, MB1+ 34
150g rostbiff, streaky bacon, wild rocket, tomato onion, relish, swiss cheese, fries, turkish bread (LDO)

BUTTERMILK FRIED CHICKEN BURGER 31
cheddar, pickled slaw, dill pickles, fries, chipotle mayo, fries, milk bun

PLANT BASED BURGER 30
spinach + broad bean burger, cos, tomato, dill pickles, ketchup, mustard, fries, milk bun (LG, LDO, V, VGO)

WAGYU BEEF BURGER 31
streaky bacon, cos, cheddar, dill pickles, ketchup, mustard, fries, milk bun

UPGRADES
Bacon +5 | Double Pattie +6 | Gluten Free Bun +5 | Onion Rings +6 | Plant Based Pattie +5 | Fried Egg +2

Pizza

HAWAIIAN PIZZA 29
napoli, mozzarella, smoked ham, pickled pineapple (LGO, LDO)

MEAT LOVERS PIZZA 30
napoli, mozzarella, salami, bacon, pork sausage topped with blue cheese sauce (LGO, LDO)

MARGHERITA PIZZA 26
napoli, mozzarella, bocconcini , cherry tomato, basil (LGO, LDO, V, VGO)

SPICY PEPPERONI PIZZA 27
napoli. mozzarella, pepperoni, guindilla peppers, chilli flakes (LGO, LDO)

PROVENCAL GRILLED VEGETABLE PIZZA 29
napoli, mozzarella, grilled eggplant, grilled zucchini, roasted capsicum, red onion, olives (LGO, LDO, V, VGO)

Desserts

STICKY TOFFEE PUDDING 16
butterscotch sauce, vanilla ice cream (V)

LEMON MERINGUE PIE 16
citrus gelato, raspberry coulis (LD, V)

SUMMER BERRY PAVLOVA CRONUT 16
passionfruit, raspberry coulis, berry compote, mint (V)

VEGAN MUD CAKE
summer berry compote, freeze dried raspberry (LD, V, VG)

What's On

Happy Hour

Sunday-Friday from 3pm-6pm
$11 Schooners, $11 house wines
$11 basic spirits and $16.50 Cocktails *selected items*

Steak Night

Tuesday from 4pm
$30 Porterhouse 250g or $37 Scotch Fillet 300g served with chips, salad and your choice of sauce

Trivia Night

Wednesday from 7pm
Free entry, lots of prizes to be won

Parma Day

Thursday from 12pm
$26 Parma's Chicken or Eggplant

Locals Night

Friday from 4pm-8pm
Spin the wheel, live music & happy hour

Sunday Roast

from 12pm
Roast with all the trimmings & bottomless gravy

Workers Lunch

Monday to Friday 12pm-3pm
Choose from our $24 lunch menu

Live Entertainment

Friday 3pm-6pm - *Acoustic | 9pm-Late DJ*
Saturday 9pm-Late - *DJ*
Sunday 3pm-6pm - *Acoustic*

Drinks



Drinks

Cocktails

Topshelf Tommys Margarita 29.5
Top shelf blanco tequila, lime, agave

Spicy Watermelon Margarita 26
100% blue agave tequila, triple sec, agave, watermelon, lime, chilli

Paloma 26
100% blue agave tequila, lime, grapefruit soda

Margarita 25
100% blue agave tequila, triple sec, lime, salt

Spicy Pineapple Margarita 27
Spicy pineapple rum, tequila, lime, agave, pineapple

Passionfruit Therapy 26
Vodka, elderflower, agave, pineapple, passionfruit, lime

Dirty Chai Espresso Martini 26
Vodka, coffee, chai

Yuzu Highball 25
Yuzu, soda, citrus

Pink Bliss 26
Gordon's pink gin, lime, mint, strawberry, lemonade

Lychee Martini 25
Vodka, lychee liqueur, lemon, lychee

Amaretto Sour 25
Amaretto, whiskey, lemon

Strawberry Cosmopolitan 26
Vodka, triple sec, strawberry, cranberry, lime

French Martini 25
Vodka, chambord liqueur, pineapple, lime

Cocktails

Long Island Iced Tea 28
Vodka, rum, tequila, gin, triple sec, lemon, cola

Espresso Martini 25
Vodka, coffee liqueur, cold drip coffee

Pornstar Martini 25
Vanilla vodka, passionfruit liqueur, lemon, passionfruit with a side of sparkling

Pina Colada 26.5
White rum, lime, coconut, pineapple

Aperol Spritz 23
Aperol, sparkling, soda, orange

Limoncello Spritz 23
Limoncello, sparkling, Soda

Wild Hibiscus Spritz 23
Peach, wild berry, prosecco, hibiscus

Hugo Spritz 23
Elderflower, house sparkling, soda, lemon, mint

Rhubarb & Pomegranate Spritz 25
Rhubarb, pomegranate, sparkling

Non-alc Cocktails

Non-Alch Sippin Pretty 19
Mabel 0%, vanilla, passionfruit, lemon

Non-Alch Melon Dollar Baby 19
Mabel 0%, agave, lime, watermelon, chilli oil

Non-Alch Elderflower Fizz 19
Elderflower, bitters, citrus, soda

Fizz

	Reg	Lrg	Bottle
Plus & Minus Prosecco NV (0.0%) - 250ml Can *Multi Regional, SA*			*14.5*
Mr Mason Sparkling Cuvee Brut NV *Multi Regional, AUS*	*14.5*		*70*
Alpha Box & Dice Tarot Prosecco NV *Murray Darling, SA*	*16*		*77*
Bird in Hand Sparkling Pinot Rose NV *Adelaide Hills, SA*	*17.5*		*84*
Chandon Brut NV *Yarra Valley, VIC*	*17.5*		*84*
Moet & Chandon Imperial Brut NV *Epernay, France*	*28*		*133*
Veuve Clicquot Yellow Label Brut NV *Reims, France*			*185*
Ruinart Rose NV *Reims, France*			*285*
Dom Perignon Brut Vintage 2015 *Epernay, France*			*595*
Vivo Moscato *Riverina, NSW*	*16*	*26.5*	*77*

Rosé

	Reg	Lrg	Bottle
Hearts Will Play Rosé *Multi Regional, AUS*	*14.5*	*24*	*70*
Sud Rosé *Languedoc, France*			*77*
Sud Rosé Magnum *Languedoc, France*	*16.5*	*27.5*	*147*
Chateau D'Esclans Whispering Angel Rosé *Provence, France*			*120*

White

	Reg	Lrg	Bottle
Plus & Minus Zero Alc Pinot Grigio *Multi Regional, SA*			70
Dottie Lane Sauvignon Blanc *Multi Regional, AUS*	14.5	24	70
821 South Sauvignon Blanc *Marlborough, NZ*	16.5	27.5	80
Pennello Pinot Grigio DOC *Delle Venezie, Italy*	16	26.5	77
Paloma Riesling *Clare Valley, SA*			80
Tozzo Vermentino *Riverland, SA*			89
Unico Zelo 'Jade & Jasper' Fiano *Riverland, SA*			92
Little Giant Single Vineyard Pinot Gris *Limestone Coast, SA*			84
Pebble Point Chardonnay *Limestone Coast, SA*	16.5	27.5	80
Mountadam 'Five-Fifty' Chardonnay *Eden Valley, SA*	17.5	29	84
Scotchmans Hill Estate Chardonnay *Bellarine Peninsula, VIC*			98
Shaw & Smith Sauvignon Blanc *Adelaide Hills, SA*			92
Seppelt Drumborg Riesling *Henty, VIC*			96
Dom. Thierry Mothe Chablis AC *Burgundy, France*			135
Stonier Merricks Chardonnay *Mornington Peninsula, VIC*			128

Red

	Reg	Lrg	Bottle
Plus & Minus Zero Alc Shiraz *Multi Regional, SA*			*70*
Point of Departure Pinot Noir *Yarra Valley & Bendigo, VIC*	*16.5*	*27.5*	*80*
Red Hill Estate Pinot Noir *Mornington Peninsula, VIC*	*17.5*	*29*	*84*
Dalrymple Pinot Noir *Pipers River, TAS*			*98*
Marques de Tezona Tempranillo *Castilla-La Mancha, Spain*	*16*	*26.5*	*77*
Maretti Sangiovese *Puglia, Italy*	*16.5*	*27.5*	*79*
Wirra Wirra Church Block Grenache Shiraz *McLaren Vale, SA*	*17*	*28.5*	*82*
Henry & Hunter Shiraz Cabernet *Multi Regional, AUS*	*14.5*	*24*	*70*
Saltram Skins Shiraz *Barossa Valley, SA*	*19*	*31.5*	*92*
Tellurian Redline Shiraz *Heathcote, VIC*			*92*
Wynns 'The Gables' Cabernet Sauvignon *Coonawarra, SA*			*78*
Henschke Keyneton Euphonium Shiraz Blend *Barossa Valley, SA*			*135*
Warramate Cabernet Merlot Malbec *Yarra Valley, VIC*			*93*
Penfolds St Henri Shiraz *Multi Regional, SA*			*165*
Yarra Yering 'Agincourt' Cabernet Malbec *Yarra Valley, VIC*			*190*
Wine Gringo Grenache 'Nouveau' Served chilled *Multi Regional, SA*	*16*	*26.5*	*77*

Shots

WAP Shot 17
Vodka, peach, cranberry

Pornstar Shot 17
Vanilla vodka, passionfruit liqueur, lemon, passionfruit with a chaser of sparkling

Jam Donut Shot 17
Chambord, baileys

Baby Guinness Shot 17
Coffee liqueur, baileys

Cowboy Shot 17
Butterscotch, baileys

Mini Beer Shot 17
Licor 43, baileys

Yuzu Shot 17
Kanade Yuzu liquer, lemon juice

Upside Down Pineapple 17
Spicy pineapple rum, baileys

Drop Bear Bomb 18
Spicy pineapple rum, energy drink

Jager Bomb 18
Jägermeister & red bull

Skittle Bomb 18
Triple sec & red bull

On Tap

Scan the QR code or head up to the bar to see what's on tap!

Stubbies & Tinnies

Somersby Apple Cider 330mL Bottle 13.7
Asahi Super Dry 330mL Bottle 13.7
Corona Extra 355mL Bottle 13.7
Great Northern Super Crisp 3.5% 330mL Bottle 12.7
Guinness Zero 440mL Can 11.7
Hahn Super Dry GF 330mL Bottle 13.5
Great Northern Zero 330ml Bottle 9.7
Peroni Nastro Azzuro 330mL Bottle 13.7
Somersby Pear Cider 330mL Bottle 13.7
Two Bays GFB Draught 375mL Can 13

Rtd's

Canadian Club & Dry 375mL Can 16.2
Hard Rated Zero Lemon Lime 375mL Can 14
James Squire Ginger Beer 330mL Can 13.5
Suntory 196 Double Lemon 330mL Can 17.7
White Claw Seltzer Lime 330ml Can 15.5
White Claw Seltzer Mango 330ml Can 15.5

Non-alc

Heineken 0.0 Bottle 10.5
Heaps Normal Another Lager 375mL Can 10
Heaps Normal XPA 375mL Can 10.5