



The Lord Alfred

- EST 1868 -



Light Plates

Housemade bread

herb and garlic cheese focaccia

6.50

Hot & sour calamari

Cajun fried calamari with hot & sour dressing, toasted sesame seeds and wakame pickle

12.50

King prawns

King prawn and haloumi wrapped in prosciutto, mango salsa, char grilled asparagus with charred lime (GF)

15.00

Fritters

Roast pumpkin and sweet corn fritters, poached egg, onion jam, caper dill yoghurt and pine nut crunch (v)

14.00

Loaded hot chips

with smoked bacon, grilled cheese and sweet chilli sauce

10.00

Salads

Watercress salad

Roasted sweet potato, pickled fennel, feta cheese, orange and watercress salad with creamy mustard dressing (V) (GF)

12.00

Chicken teriyaki salad

Chicken teriyaki wombok salad with zesty avocado and charred lime add bacon \$2

15.00

Greek cous cous salad (V)

10.00

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Steaks & Mains

250gm grain fed Angus rib fillet

22.00

300gm Nolans eye fillet beef mignon

32.00

All steaks served with chips, fresh salad, your choice of (GF) red wine jus, mushroom sauce, pepper sauce, hot chilli sauce or creamy garlic

F.O.D - Grilled or battered fresh fish

served with wombok salad with zesty avocado and charred lime

22.00

Herb crumbed chicken schnitzel

with truffle potato, vegetables, basil, olive and tomato sauce

18.00

Moroccan lamb rump

with Greek cous cous salad and a smoked spiced capsicum cream sauce

24.00

Sides

Rosemary salted chips

6.50

Grilled corn

with chilli and herb butter

6.50

Coleslaw or Greek side salad

5.50

Duck fat potatoes

6.50

Lemon sautéed beans

6.50

Pizza & Pasta

Buffalo mozzarella, vine ripened tomato and basil pesto (V)

16.00

Pappardelle pasta

Mushroom, asparagus and spinach with creamy marsala sauce (V)

16.00

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Burgers

All burgers served with chips

Gourmet beef burger

with chef's special hot sauce

15.00

Crispy chicken burger

with grilled cheese and pineapple relish

15.00

Grilled steak burger

with beetroot and feta puree,
caramelised onion, chipotle aioli and BBQ sauce

16.00

Kids' Menu

All children's meals 7.50

Beef burger

with chips

120gm rib fillet

with vegetables

Chicken schnitzel

with chips

Ham & pineapple pizza

Creamy bacon & mushroom pasta

Kids icecream with choice of chocolate, strawberry or caramel topping

5.00

Desserts

All desserts 12.00

Peanut butter and chocolate fondant

with vanilla bean ice-cream

Cherry ripe baked cheesecake

with toasted coconut and whipped butterscotch crème

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We are excited to be the nurturers of this historic building. Named The Prince Alfred back in 1868 following the Prince's visit to Australian soils that year, Alfred renounced his Prince's obligations, opting to maintain his knighting as a Lord. This decision came about following the birth of his older brother's two boys that relegated him from 2nd to 4th in line to the throne.

Welcome to "The Lord Alfred".

Great care is being taken to be respectful of the site, ensuring the style of the refurbishment is tasteful and centred around an inviting and contemporary design that is pleasing to both men and women of all ages. We look forward to unveiling each of the many rooms, including the old underground Police cells soon to be re-named The Watch-house.

Our goal is to provide the community with family friendly affordable options using the freshest ingredients. Our produce is selected with care from local growers and farmers.

Please follow us on instagram @thelordalfred and visit our website thelordalfred.com.au to keep updated on the many exciting developments and promotions.

Functions

The Lord Alfred offers 8 private function rooms available for hire year round. All events are ensured to run seamlessly following the critical detail that has been applied throughout the refurbishment including state of the art AV, high quality sound systems, high speed internet and of course delicious and affordable menu's and drinks packages.

The Lord Alfred is ideal for small intimate affairs or large scale cocktail parties for up to 300 people for both private and corporate functions. Exclusive use of the entire venue is also available for 900 people. Ask any of our Lord Alfred team today for further information!

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