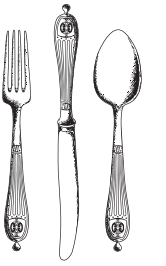


# The Lord Alfred

## SNACK OR SHARE - YOU CHOOSE



<b>Garlic Bread</b>	7
Crusty toasted French stick smothered in Chefs own garlic butter	
<b>Seasoned Fries (DF)</b>	9
Super crunchy sprinkled with house seasoning. Choose Aioli or Red Jus	
<b>Bruschetta (V)</b>	12
Char-grilled Ciabatta floated with fresh tomato, Spanish onion, bocconcini finished with a balsamic glaze	
<b>Crispy Pumpkin Flowers (V)</b>	15
Ricotta & sweetcorn stuffed pumpkin flowers with a light tempura batter	
<b>Lords Meat Balls</b>	15
Authentic Italian meat balls cooked in rich homemade Napoli topped with fresh Parmesan and served with char grilled ciabatta	
<b>Karaage Chicken (DF)</b>	16
Japanese (Tang Fry Style) chicken served on crisp iceberg with Japanese mayo and Korean chilli	

<b>Porky's Pin Ribs (GF, DF)</b>	14
BBQ glazed. Simply rip it off the rib	
<b>Just Wing It (500g) Choose Your Flight</b>	17
Buffalo Wings (Chilli) & Blue Cheese Sauce House made Smokey BBQ & Aioli (DF) Cajun Spiced with Chipotle Mayo (DF)	
<b>Spring Rolls- Housemade (DF)</b>	15
Prawn & crab meat sautéed in sesame oil, chilli & coriander wrapped in flaky pastry fried into a golden treat and ready for dipping in our own soy sauce	
<b>Pork Belly (DF)</b>	16
Master stock braised crispy pork belly with Asian slaw & chilli caramel	
<b>Calamari</b>	16
Strips of calamari marinated in lemon myrtle, chilli, lime & coriander served crispy with a lime aioli	
<b>Garlic Prawns (6)</b>	20
Local cutlets sautéed & finished in a rich garlic butter with grilled ciabatta	

<b>Paratha Roti Tacos:</b>	1 for 11 / 2 for 20
Indian Flat Bread	
Lamb: 12hr slow roasted with roquette, roasted capsicum and tzatziki	
Tempura Prawn: Crispy prawns on iceberg and avocado served with a lime and dill aioli. (DF)	
<b>BOARD COMBOS / Serves 2</b>	
<b>Board Combo One:</b>	40
Bruschetta, Lords Balls, Karaage Chicken and Pork Belly	
<b>Board Combo Two:</b>	42
Garlic Bread, Calamari, Spring Rolls and Garlic Prawns	
<b>Board Combo Three:</b>	
<b>1 Cheese / 2 Cheese / 3 Cheese</b>	14 / 20 / 28
Select hard, soft and/or blue	
Selection of Australian and International Cheese accompanied by pickled baby figs, dried apricots, roasted almonds, quince paste, lavosh and garnished with fresh fruit	

### LORD ALFRED'S PUB FAVOURITES

<b>Chicken Schnitzel (DF)</b>	18
Served with crispy seasoned fries, chipotle slaw and red wine gravy	
<b>Parmy Upgrade</b>	4
Just add Napoli, ham and mozzarella	
<b>Wagyu Beefy Burger</b>	Single 17 / Double 22
Beef patty with bacon, caramelized onion, tomato, cheese & iceberg with a splash of BBQ sauce, aioli & crispy seasoned fries	
<b>Barra (DF)</b>	25
Dipped in beer batter, fried till golden crisp & served on crushed minted peas with cherry tomato, baby watercress, lattice sweet potato with a zesty lime and dill aioli	
<b>Southern Fried Chicken Sandwich (DF)</b>	18
Toasted Turkish enveloping crispy chicken our house made slaw with a spread of chipotle sauce plus seasoned fries	
<b>The Stack (DF, VEG)</b>	17
Char roasted medley of Mediterranean vegetables (Eggplant, zucchini, trio of capsicum, Kent pumpkin, & Spanish onion) finished with tomato salsa	
<b>Atlantic Salmon (GF, DF)</b>	28
Served with a warm Asian inspired rice noodle salad, Nam Jim dressing and fresh lime	
<b>Porky's Ribs (GF, DF)</b>	500g 24 / 1kg 45
Australian pork shoulder ribs smokey BBQ glaze and grilled to sticky perfection accompanied by crunchy seasoned fries and apple slaw	
<b>Beef Cheeks (250G+) (GF)</b>	1 for 22 / 2 for 39
Succulently braised in red wine resting on Parmesan polenta finished with a zesty gremolata	
<b>SOME DISHY PASTAS &amp; YOUR SAUCY CHOICE</b>	
Fettuccine, Penne, Gnocchi or GF Penne (add \$2)	
<b>Boscaiola</b>	17
Sautéed ham, garlic & button mushrooms tossed with a creamy white wine sauce and topped with parmesan	
<b>Mediterranean Veg (GF)</b>	16
Spanish onion, fire roasted red capsicum & zucchini sautéed with chilli and garlic tossed through with a sauce rosé, peaking with baby spinach & parmesan	
<b>Beef Cheek Ragù (GF)</b>	22
Slow braised beef cheek, roasted red capsicum, black olives all introduced to our homemade Napoli sauce & of course parmesan	

### A GRILLING FROM THE LORD

• 19 •	
<b>200G FREE RANGE COCKEREL CHICKEN BREAST</b>	
• 19 •	
<b>220G JUICY PORK LOIN FROM THE GRANITE BELT</b>	
• 19 •	
<b>180G PETITE TENDERS RANGERS VALLEY GRAIN FED MB+3 BLACK ONYX MEDALLIONS</b>	
• 21 •	
<b>200G CAPE GRIM GRAIN FED ANGUS RUMP</b>	
• 29 •	
<b>300G RIVERINA RIB FILLET GRAIN FED AND AGED 180 DAYS</b>	
• 41 •	
<b>400G BASS STRAIT OP RIB ON THE BONE "MSA" AND PASTURE FED</b>	
• 10 •	
<b>REEF &amp; BEEF TOPPER</b>	
LOCAL PRAWN CUTLETS & CALAMARI SAUTÉED IN GARLIC AND FINISHED WITH A WHITE WINE CREAM SAUCE (GF)	
.....	
<b>ALL SERVED WITH CRISPY SEASONED FRIES AND ONE SIDE</b>	
SAUCES: RED WINE GRAVY (GF,DF) GREEN PEPPERCORN (GF) OR CREAMY FIELD MUSHROOM & HERB (GF)	
EXTRA SAUCE \$3	
SIDES: CREAMY IDAHO MASH, GARLIC BUTTER SCENTED GREENS OR GARDEN SALAD WITH HOUSE DRESSING	
PLEASE ADVISE STAFF OF ALLERGIES OTHER OPTIONS AVAILABLE (GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN (VEG) VEGAN ADD \$2 FOR GF BREAD	

### A LITTLE BIT ON THE SIDE

Garlic butter scented greens w roasted almonds (GF, V)	9
Seasonal garden salad w honey mustard dressing (GF, DF, V)	7
Creamy Idaho mash with chives (GF, V)	8
Thyme & garlic roasted cap mushrooms with goats cheese and parsley (GF, V)	9
Beer battered onion rings (DF, V)	9

### SALADS

<b>Honey Pumpkin And Walnut (DF, V)</b>	16
Fresh roquette, Spanish onion, pumpkin seeds finished with a balsamic glaze	
<b>Tri Color Quinoa (GF, DF &amp; VEG)</b>	16
Broccoli, cherry tomatoes, baby spinach and fresh orange segments served with an orange vinaigrette	
<b>Poached Vietnamese Chicken (GF)</b>	18
Rice vermicelli, carrot, cucumber, mint, coriander, bean sprouts, snow pea sprouts, roasted peanuts, crispy shallots all married perfectly to fish sauce, sesame oil and fresh lime juice	
<b>Sumptuous Salads Add</b>	
Chicken	6
Calamari	6
Garlic Prawns	7
Haloumi	5

### KIDS ROW

Fish & chips with tomato sauce or aioli (DF)	9
Sliders: 2 x cheese & meat patty burgers with chips & tomato sauce	9
Chicken nuggets with chips & tomato sauce (DF)	9
Spaghetti with homemade Napoli sauce, topped with mozzarella	9
Ice cream, topping and a soft drink with each kid's meal	\$1 EXTRA

### YOUR JUST DESSERTS

<b>Pudding</b>	11
Banana macadamia with salted caramel sauce	
<b>Cheesecake</b>	12
Cookies & cream with a berry coulis (GF)	
<b>Brownie</b>	11
Chocolate fudge with chocolate sauce (GF)	
<b>Add Vanilla Bean Ice Cream</b>	3
<b>Kid's Ice-Cream</b>	5
Vanilla ice-cream with topping & 100's & 1000's	