


PRINCE ALFRED HOTEL

We're back, baby!
Lunch & dinner 7 days 

Small plates

Peanuts fried with chilli, garlic, ginger & anchovies (gf) \$5
Curry spiced cashews (gf, vg) \$6
Marinated olives with toasted Turkish bread (vg) \$8

BAR SNACKS

Our famous hot chips with mayo or gravy (v, vgo) \$10
House made beef jerky (gf) \$12
Parmesan crusted mozzarella sticks (4) with Catalan tomato (v) \$14

SHARE PLATES

Korean BBQ wings (10) with blue cheese cream \$16
LBLT: grilled lamb belly bacon, lettuce, tomato & bacon mayo on Turkish bread \$15
Chilli cheese fries with house made chilli con carne \$13
Zucchini & fennel carpaccio with blood orange, walnuts, capers, chilli, crostini & saffron dressing (vg, gfo) \$13
add prosciutto \$5
Pan fried squid & chorizo with tomato & red onion salad & saffron dressing (gf) \$18
Grilled lamb cutlet with salsa verde (gf) per piece \$6
House made Duke burger spring rolls (2) with secret sauce \$12

Breads, dips, meats, cheeses...

Epic cheesy garlic toasted Turkish bread (v) \$10
add bacon \$4
Trio of house made dips with toasted Turkish bread: tzatziki, creamy black olive & salsa verde (v) \$12
Charcuterie plate: salami, prosciutto, pork terrine, olives, cornichons, Dijon mustard & toasties (gfo) \$19
Cheese of the week with quince paste & lavosh (v, gfo) 1 cheese \$12 / 2 cheeses \$20

PUB CLASSICS

CHICKEN PARMA \$24
with chips & salad
TOFU PARMA \$24
panko crumbed, topped with fresh tomato, house made Napoli & mozzarella, served with chips & salad (v, vgo)
CHICKEN SCHNITZEL \$24
with chips, salad & your choice of sauce
MARKET FRESH FISH & CHIPS \$22
served with salad & Thousand Island dressing (gfo)
ITALIAN STYLE SAUSAGES \$22
with kipfler potato salad, salsa verde & green beans (gf)
FROM THE GRILL
all served with chips, salad & sauce
200g eye fillet \$32
300g sirloin \$29
500g rib eye \$39

SAUCES

Pepper jus (gf), red wine jus (gf), creamy mushroom (gf), blue cheese cream (v, gf) \$4
BBQ, chilli (gf), garlic butter (v, gf), chilli mayo (v, gf), mayo (v, gf), gravy (v) \$3

SIDES

Broccoli & green beans with salsa verde (vg, gf) \$7
Garden salad with cos lettuce, tomato, cucumber, red onion & olives (vg, gf) \$7
Chilli con carne \$7
Creamy mashed potato with garlic & Parmesan (v, gf) \$7
Onion rings (v) \$7

To Finish...

CHOCOLATE BROWNIE \$9
with vanilla ice cream & popcorn butterscotch sauce (v)
BERRIES ROMANOFF \$9
boozy macerated berries, Chantilly cream & crostoli (v, gfo)
CHEESE OF THE WEEK
with quince paste & lavosh (v, gfo)
1 cheese \$12 / 2 cheeses \$20
DIGESTIFS
Port, sherry, brandy, whisky, whiskey...



Alf Burgers

Served with hot chips (v, vg)
Upgrade to onion rings (v) \$3

THE DUKE ORIGINAL \$17
Classic 'royale with cheese' style burger, makes a quarter pounder blush with embarrassment at how much better a burger can be with the exact same ingredients. Beef patty, cheese, pickles, onions, ketchup & mustard on brioche
Honouring our namesake Alf, Prince Alfred the Duke of Edinburgh, the layabout second son of Queen Victoria.

THE DUKE 2.1 \$19.
The Duke OG with lettuce, tomato & mayo
Because even Prince Alfred, lover of boozing and bordellos, needed some salad in his life sometimes.

THE FLAMIN' GALAH \$21
Double layered fried chicken, stacked with burger melt cheese & topped with creamy chilli slaw on brioche
"Strewth! That's a flamin' ripper chicken burger!" – Alf Stewart

THE BURGER WITHOUT MURDER \$17
Panko crumbed tofu, lettuce, tomato, cheese, pickles, onions, ketchup & mustard on brioche (v, vgo)
This ALF (Animal Liberation Front) burger is consumed predominantly by lost Fitzroy types who've stumbled off their 86 tram & onto a 109 & wandered in here by mistake.

THE THIN WHITE DUKE \$17
Fish fingers, cos lettuce, tomato, pickles, onions & Thousand Island dressing on brioche
Cos, well, 'Duke', and cos fish fingers are thin and white, and, well, who doesn't love Bowie?

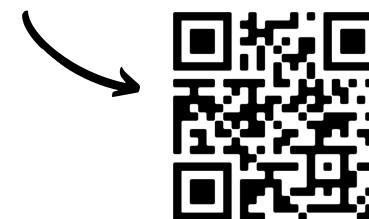
THE JOHN WAYNE \$25
Double beef patty, double bacon, double cheese, jalapeños, pickles, BBQ sauce & onion rings on brioche
Not so much an Alf burger, rather an extension of the Duke theme. A burger fit for a bloke who played a cowboy his whole life and died of stomach cancer.

THE ALFONSO ZAMORA CHILLI CHEESEBURGER \$21
Beef patty, chilli con carne, double cheese, creamy slaw on brioche
The chilli con carne packs a punch like the 1970s bantamweight champ the burger is named after, though eating too many is likely to see you not make weight to fight in his division.

THE AL HORFORD \$23
A Philly Cheesesteak sammich – steak, cheese, caramelised onion, roasted peppers, ketchup, mustard on Turkish bread
Alfred Joel Horford is a Dominican born 5 times NBA Allstar most famous in Australia for being a Philly 76ers teammate of Aussie Ben Simmons... Aussie, Aussie, Aussie...

Add on
+ beef patty \$5
+ bacon, egg \$4
+ cheese, tomato, jalapeños \$2
+ lettuce \$1

Mains specials



v: vegetarian | vg: vegan | vgo: vegan option
gf: gluten free | gfo: gluten free option

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PRINCE ALFRED HOTEL

Open til 11pm Sunday - Thursday
Open til 1am Friday & Saturday nights



VINO

SPARKLING

Paul Louis NV Blanc de Blancs \$11/55
Loire Valley, FR | White fruits, blossoms & chamomile
Ruggeri 'Argeo' Prosecco \$12/59
Veneto, ITA | Elegant bouquet, fruity harmony, apple

WHITE

Starborough Sauvignon Blanc \$10/45
Marlborough, NZ | Citrus, passion fruit, guava & kiwi
Tenuta Maccan delle Venezie Pinot Grigio DOC \$10/45
Friuli, ITA | Sharp bouquet, floral notes & white fruit
Port Phillip Estate 'Quartier' Pinot Gris \$12/54
Mornington, VIC | Pear, stone fruit, rosewater & musk
Bellvale Chardonnay \$11/52
Gippsland, VIC | White peach, nectarine & wood spice
The Sum Riesling \$10/45
Great Western, WA | Orange blossom, lime, hint of spice
Halls Gap Estate 'Fallen Giants' Riesling \$14/63
Grampians, VIC | Dry style, notes of citrus & kaffir lime

ROSÉ

Mitolo 'The Jester' Rosé \$11/49
McLaren Vale, SA | White peach & strawberry, dry finish
Montevecchio Rosato \$11/49
Heathcote, VIC | Fragrant, fresh & fruity; red apple

RED

Tenute Rossetti Chianti \$10/45
Tuscany, ITA | Wild berry, violet, tannins, herbs & spice
Matriarch & Rouge 'Jean' Malbec \$12/54
Clare Valley, SA | Black cherry, pomegranate, spice
San Pietro Pinot Noir \$10/45
Mornington, VIC | Berry & forest floor, tannin finish
Tokar Estate Pinot Noir \$12/54
Yarra Valley, VIC | Cherry, orange peel, boysenberry
Kennedy 'Henrietta' Shiraz \$10/45
Heathcote, VIC | Cherry, raspberry, pepper
Cooper Burns Shiraz \$15/64
Barossa, SA | Plum, blackberry, touch of spice
Round Two Cabernet Sauvignon \$10/45
Barossa, SA | Ripe juicy fruit, hint of mint & tobacco

Cocktails \$18



Try these fun & fresh versions. If you have a classic favourite, let us know. If you insist on an Espresso-fucking-Martini, we can make that too.

We use the good stuff - cocktails are a great way to enjoy back bar & top shelf products!

VODKA SPRITZ

Finlandia grapefruit vodka, Aperol, Ruggeri 'Argeo' Prosecco

MOSCOW MULE

Crystal Head vodka, lime juice, ginger beer, mint

PRICKLY LADY

The Journey gin, prickly pear liqueur, orange juice, lemon juice

CHERRY MARTINI

Poor Toms gin, vermouth, house made cherry jam, lemon

NEGRONI

Cedar Fox gin, Campari, vermouth rosso

COCONUT MARGARITA

1800 coconut tequila, pineapple juice, lime juice

POPCORN COLADA

1800 coconut tequila, pineapple juice, coconut milk, popcorn syrup, lemon juice, salt

BARBADOS ORANGE DAIQUIRI

Jimmy Rum Barbados Import, orange syrup, lemon juice

GRAPEFRUIT MOJITO

Nusa Caña rum, lime juice, grapefruit juice, fresh mint, soda

MAPLE SYRUP OLD FASHIONED

Russell's Reserve whiskey, maple syrup, bitters

BOOZY SANGRIA JUGS \$30

BLANCO Tenuta Maccan delle Venezie Pinot Grigio DOC, The Journey gin, peach liqueur, lemonade

ROSATO Montevecchio Rosato Rosé, Crystal Head vodka, Chambord, ginger beer

ROJO Tenute Rossetti Chianti, Sailor Jerry spiced rum, Cointreau, traditional lemonade, orange juice

VODKA

BOATROCKER VODKA (VIC) \$10
FINLANDIA GRAPEFRUIT (FIN) \$10
HIPPOCAMPUS (VIC) \$11
CRYSTAL HEAD (CAN) \$13
GREY GOOSE (FR) \$14



T-T-T-TEQUILA!

CORAZON BLANCO \$10
DON JULIO REPOSADO \$13
CORAZON ANEJO \$14
PATRON XO CAFE \$13
1800 COCONUT \$12

RUM

NUSA CAÑA \$10
HAVANA 7 \$11
KRAKEN \$11
SAILOR JERRY \$11
JIMMY RUM -
BARBADOS IMPORT \$14
DICTADOR 12YO \$14

WHISKEY

BUFFALO TRACE \$10
JAMESON \$11
JACK DANIELS \$11
CANADIAN CLUB \$11
RUSSELL'S RESERVE \$12
MAKER'S MARK \$12
EAGLE RARE 10YO \$13
KNOB CREEK \$14
BLANTON'S ORIGINAL
PRIVATE RELEASE \$12
SAZERAC RYE \$14

WHISKY

STARWARD TWO FOLD \$10
JOHNNIE WALKER BLACK \$11
GLENFIDDICH \$12
OLD PULTENEY 12YO \$12
OBAN \$17
TALISKER PORT RUIGHE \$14
LAPHROAIG \$13
KURAYOSHI PURE MALT 8YO \$17
STARWARD NOVA \$13

Aussie craft gins

THE JOURNEY \$12
Reservoir, VIC
CEDAR FOX \$13
Coburg, VIC
POOR TOMS \$15
Marrickville, NSW
ANIMUS \$17
Kyneton, VIC
FOUR PILLARS \$13
Healesville, VIC
PATIENT WOLF
SUMMER THYME \$13
Southbank, VIC
78 DEGREES SUNSET \$12
Adelaide Hills, SA

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