

# PRINCE ALFRED HOTEL

## BBQ FUN TIMES

*Pricing starts from \$28 per head for starters, meats & salads. Menus can be 'optioned up' & tailored to your requirements on request.*

### TO START

House made dips with toasted Turkish bread:tzatziki, creamy olive & salsa verde (v)

Mezze plates: selection of cured meats, dolmades, marinated olives & vegetables (v, gf)

### BBQ MEATS & VEG

*Served with bread & condiments, choose up to three*

Sausages (choose one): pork sausages, spicy beef bratwurst or continental beef & pork (gf)

Soy & miso marinated chicken thigh fillets

Mediterranean vegetable kebab with zucchini, capsicum, onion & eggplant in oregano, lemon & garlic (v, gf)

Lamb shoulder steaks with smoked paprika & cumin (gf)

Slow cooked beef brisket

Our famous Duke burger patties, cooked on the barbie (gf)

### SALADS

*Choose up to two*

Creamy kipfler potato salad with horseradish cream, cornichons & spring onions (v, gf)

Red & white cabbage slaw with onion, parsley & house dressing (vg, gf)

Greek salad of tomato, cucumber, onion, feta, parsley & oregano with lemon & olive oil (v, gf)

Freekeh salad with Persian spices, almonds, dried fruits & yoghurt (v)

Roasted beetroot & red rice salad with soy & black vinegar dressing (vg)

### DESSERTS

*Choose up to two*

Selection of Dixie cup ice creams (v, gf)

Choc Ripple biscuit cake (v)

Fresh fruit cups (vg, gf)

### MORE OPTIONS

*These special treats require a minimum of 7 days notice, price & availability is market dependent*

Freshly shucked oysters, served natural (gf)

Cooked king prawns (gf)

Slow cooked smoked pork butt (gf)

Barbecued ribs: beef, slow smoked lamb or pork (gfo)

Barbecued Australian king prawns (gf)

Whole barbecued fish (gfo)

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

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