

ALFIE'S Sharing Menu (two people minimum)– a changing selection of menu favourites for those who can't decide 48pp

House baked daily sourdough, condiments 2 per person

Toolunka Creek Tuscan olives 6 (add 36 month aged Parmigiano 4)

Claire de Lune oysters (Bateman's Bay NSW), elderflower & champagne vinegar 4.5ea

Cantabrian anchovies, croutons, pickled cucumber, red pepper jam 9

Rangers Valley Black Market MS5+ bresaola, charcoal sourdough grissini, porcini dust 10

Porcini & parmesan croquette, roast onion purée 7ea

Ham hock croquette, burnt pineapple, jalapeño 7ea

Fava bean bessara, heirloom radishes, bulgur chips 12

Grilled artichokes, aged Parmigiano, caramelised sunflower seeds, mint 15

Broccolini, oven dried tomato, watercress, freekeh, PX vinegar, crispy shallot 15

Grilled cauliflower Bleu d'Auvergne cream, parsley crumb 13

Spencer Gulf prawn with aglio olio peperoncino, burnt lime 9.5ea

Grilled octopus, Calabrian n'duja, charcoal mayo, compressed cucumber 18

Seared Kingfish, smoked mussel mayo, miso marinade, puffed wild rice, 16

Market Fish MP

Butcher's Cut MP

Roast half chicken, hassleback potatoes, roasting juices, sage 32

Rangers Valley Black Angus hanger steak, Bordelaise, bone marrow snow 35

Wagyu fat hassleback potatoes, thyme, garlic 9

BBQ Dutch carrots, treacle butter, grain mustard 9

Side Salad 9