

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

Oysters – From Moonlight Flat, Bateman's Bay NSW, Mignonette dressing 4.5ea

Cantabrian anchovies, pickled cippolini onions, croutons 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 & green tomato relish 7ea

Fava bean bessara, parsnip crisps, pickled heirloom carrots 12

Brussel sprouts, poached egg, Parmigiano, croutons, oregano 15

Ricotta and lemon gnocchi, squash, zucchini, mint, crème fraiche 17/24

Grilled cauliflower Bleu d'Auvergne cream, parsley crumb 13

Half cray tail, grilled sweetcorn, basil and tomato salad 24

Baked Spencer Gulf prawns with chilli and roast garlic 18

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

Cured scallops, pressed apple, confit artichokes, chive and citrus dressing 18

Market Fish MP

Butcher's Cut MP

Roast half chicken, hassleback potatoes, roasting juices, sage 30

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

250g Goulburn Valley eye fillet, grass fed, aged 42 days, green beans, peppercorn sauce 44

Add half a cray tail 64

Wagyu fat hassleback potatoes, thyme, garlic 9

Green beans, brown butter, crispy shallots 9

Side Salad 9