

ALFIE'S²²

Chef's Menu

Entrees

Garlic Bread (3) \$11

Mushroom & Cheese Arancini \$19 G/F V

Oysters

- Natural 1/2 - \$21 | 12 - \$40
- Killpatrick 1/2 - \$24 | 12 - \$45

Tempura Octopus \$29

Served with Kewpie mayo, shichimi togarashi (spices), tonkatsu (pork) and katsuobushi (fish flakes).

Mains

Duck Breast \$48

With potato and leek puree, peeled carrot deep fried, broccolini, and cherry morello sauce.

Maple Pumpkin & Ricotta Ravioli \$30

Served with thyme and garlic sauce, roasted pine nuts and feta. \$28

Potatoe Gnocchi

Served with burnt garlic butter and sage sauce, spinach, mushroom and panchetta.

Scotch Fillet Steak 220g \$55

Served with onion cream, broccolini, kale, herbs and garlic butter with red wine jus.

Desserts

Mango, white chocolate, passion fruit and coconut parfait. \$17

Sticky Toffee Date Pudding \$16

Served with caramel sauce and ice cream.

Cheese Platter \$36

Brie Cheese, blue cheese, gouda cheese, crackers, onion jam, olives, walnuts, apples, figs and apricots.

Functions & Catering

✉ alfiescafe22@gmail.com

