

Alfrescos Restaurant & Bar is a family business, established since October 2008 a favourite for locals and tourists alike.

Open every day from 8.00am till late serving freshly prepared food by our in-house chefs, so sit back and relax and enjoy a drink from our fully licensed bar.

If you have any dietary requirements or time constraints please inform our wait staff.

LIVE MUSIC every Sunday 3pm-6pm.

SUNDAY ROAST Sundays from 3pm.
\$16.5 roast meat with trimmings.

HAPPY HOUR every day on our Monteith's tap beers and house wine from 3pm-6pm.

We are available for
GROUP BOOKINGS

Enjoy a drink and get our
COURTESY VAN to drop you home.
(Subject to availability please enquire with staff)

FREE WIFI

CONTACT us on...

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www.alfrescosrestaurantpaihia.com

(v) Vegetarian (df) Dairy Free

(gf) Gluten Free

(gf opt) Gluten Free Option Available

(df opt) Dairy Free Option Available

Breakfast

Available from 8am-11.30am

Bay Breakfast **\$18.0**

Two eggs, streaky bacon, hash browns, artisan sausage, roasted tomato, multigrain toast.

Hot Cake Stack **\$17.5**

Stacked with bacon, banana, maple syrup, berry compote and Greek yoghurt.

Super Porridge (v)(df opt) **\$16.0**

Oat, date, nut, cocoa and chia seed porridge served with berry compote, fruit salad, and Greek yoghurt.

Eggs Benedictive (gf opt)

Poached eggs, spinach, toasted English muffin, hollandaise and your choice of-

Bacon **\$17.5**

Salmon **\$21.0**

Vegetarian (v) **\$18.0**

Light and Tasty (v)(df opt) **\$16.5**

House made granola topped with berry compote, Greek yoghurt, fruit salad and milk.

Fisherman's Breakfast (gf opt) **\$19.5**

Pan fried Dory, creamy spinach crushed potatoes, poached eggs, roasted tomato, toast and hollandaise sauce.

Alf's Mince on Toast (df) **\$17.5**

Classic savoury mince, poached eggs, chunky toast and onion rings.

Gluten free bread available add \$1.0

Mushrooms \$4.0 **Spinach** \$3.0

Fruit Salad \$6.0 **2x Eggs** \$3.5

Sausage \$3.5 **½ Roast Tomato** \$2.0

Hash brown \$2.0 **Toast** \$1.5

Creamy spinach crushed potato \$5.0

Lunch

Available from 11.30am-4pm

Bruschetta (v) \$17.0

Classic bruschetta served on a basil and garlic crostini with mozzarella, basil gel, leafy greens.

Add Cured Ham \$6.0

Beef Bourguignon \$18.5

Beef Bourguignon served with daily potato and green beans.

Pear & Goats Cheese Salad(v)(gf) \$17.0

Poached pear, goats' cheese, candied nuts, mixed leaf and mustard dressing.

Seafood Chowder \$19.0

Creamy seafood chowder served with toasted bread.

Ham Croquette (gf) \$17.5

Ham, apple and goats cheese croquette in a pea velouté with crispy leeks and gherkin.

Caesar Salad (gf opt)(df opt) \$15.0

Cos lettuce, crispy bacon, croutons, Parmesan, egg, anchovies and Caesar dressing.

Add Chicken or Prawn \$7.0

Minute Steak Sandwich (df opt) \$17.0

100g marinated beef rump, red onion marmalade, leafy greens, toasted ciabatta, edam cheese, and horseradish aioli.

Kiwi Fish n Chips (gf opt)(df) \$21.0

Beer battered or pan fried Dory, fries, garden salad and tartar sauce.

Soup of the Day \$16.0

Chef's house made soup served with toasted bread.

Grazers & Small Bites

Available from 11.30am

Salt & Pepper Calamari (gf) \$14.0

Crispy capers, lemon and thyme aioli.

Chicken Wings (gf) \$15.0

Choice of either honey soy or hot buffalo sauce.

Moules Marinara (gf) \$15.0

Steamed mussels in a white wine, garlic and cream sauce.

Garlic Loaf (v) \$8.0

Pull apart garlic and herb loaf.

Add Trio of dips \$6.0

Local Oysters (gf)(df)

Chilled oysters with bloody mary puree.

Half Dozen \$20.0 Dozen \$38.0

Olives (v)(gf)(df) \$8.0

Bowl of marinated warm olives.

Burgers

Available from 11.30am

All burgers served with lettuce, slaw, sliced tomato and side of fries. **(gf buns avail)**

Angus Beef \$19.0

Angus beef patty, beetroot puree, edam cheese and bacon bits.

Spiced Chicken \$19.0

Cajun chicken, brie cheese and cranberry aioli.

Veggie (v) \$19.0

Mushroom, chick pea and tarragon patty with brie cheese and tomato relish.

Entrees

Available from 5.30pm

Prawn & Crab Linguini **\$19.0**

Prawn & crab meat sautéed with local tomatoes, chilli and coriander, finished with a crayfish, brandy and mascarpone sauce.

Chicken Roulade (gf)(df) **\$17.0**

Warm Caribbean spiced chicken roulade wrapped in pancetta, on a sweet corn puree, with mango and pineapple relish, and feijoa gel.

Bruschetta (v) **\$18.0**

Classic bruschetta served on a basil and garlic crostini with pine nut and parmesan crusted mozzarella, basil gel, leafy greens.

Add Cured Ham **\$6.0**

Risotto (gf) **\$21.0**

Smoked fish, minted pea and garden herb risotto finished with a lemon and parmesan crusted hens egg.

Seafood Chowder **\$19.0**

Creamy seafood chowder served with toasted bread.

Soup **\$17.0**

Slow cooked pea and ham soup, crème fraîche, chives and apple finished with crusty tiger bread.

Local Oysters (df)(gf)

Chilled oysters with Bloody Mary puree.

Half Dozen **\$20.0**

Dozen **\$38.0**

Garlic Loaf (v) **\$8.0**

Pull apart garlic and herb loaf.

Add Trio of dips **\$6.0**

Mains

Available from 5.30pm

Beef Sirloin (gf) **\$34.0**

250g peppered Sirloin Steak, Sardalaise potatoes, sautéed bacon, shallot & garlic brussels sprouts, green beans, and wild mushroom cream sauce.

Souffle (v) **\$25.0**

Twice baked parmesan and onion souffle glazed with a black beer and cheese cream, tomato carpaccio, caramelised shallot puree, basil gel.

Duck duo **\$36.0**

Seared duck breast, duck and red cabbage straw, butternut puree, wilted spinach, potato gateau, poached pear and a black cherry and port jus.

Lamb Rump **\$33.0**

Garlic and rosemary roasted lamb, minted pea puree, manuka roasted roots, Parmentier potatoes, mini Irish stew, quince glaze.

Fish of the Day **\$POA**

Ask your server for today's catch.

Pork Fillet (gf) **\$29.5**

Roasted pork fillet, smoked bacon, vegetable and buck wheat broth, served with an apple and sage mash.

No Batter Seafood Platter (To Share) **\$70.0**

Selection of mussels, oysters, pan seared fish, prawns, scallops, salt n pepper calamari, chef's choice, salad and garlic loaf.

Sides

Fries	\$6.0	Toasted Bread	\$2.5
Green Salad	\$7.5	Butternut Puree	\$7.0
Green Vegies	\$8.0	Sardalaise Potato	\$7.0
House made		Apple and Sage	
Fries	\$10.0	Mash	\$6.0

Desserts

Available from 11.30am

Classic Tiramisu (v) \$16.0

Layered chocolate genoise sponge, marsala cream cheese, date, banana and chocolate straw, candied nut.

Mille faille (v) \$14.0

Flaky pastry layered with thick anglaise sauce, caramelized apple and pear finished with vanilla bean ice cream and caramel sauce.

Milk Chocolate Brulee (v) \$14.0

Brandy infused Brulee, poached strawberry compote, house made strawberry and black pepper ice cream, poppy seed and hazelnut snap.

Deconstructed Lemon Tarte (v) \$14.0

Sweet pastry, raspberries, meringue and honeycomb crumb, berry sorbet and candid zest.

Night Cap

Available from 11.30am

Dessert Wine

Okahu 90 Mile Beach Northland \$8.0 Gls

Liqueur Coffee \$13.0

Black espresso coffee or hot chocolate topped with whipped cream and your choice of selected liqueur- Jameson, Baileys, Kahlua, Cointreau, Drambuie, Frangelico or Galliano.

Alf's Espresso Martini \$16.0

Irish cream, vodka, white chocolate liquor, espresso and chocolate bitters.

Honey Bee \$16.0

Irish cream, Ballentine's Whiskey, and honey.

Kids Breaky

Available from 8am-11.30am

Bacon and Egg (gf opt) \$8.0

Egg cooked to your liking with bacon and toast.

Hot Cakes (v) \$8.0

Two hotcakes, banana and maple.

Fresh Fruit Cup (v)(gf)(df) \$7.0

Fresh fruit salad.

Kids Lunch & Dinner

Available from 11.30am-late

Shark and Chips (df) \$12.0

Battered Fish, chips and tomato sauce.

Burger and Chips (df) \$12.0

Beef burger with lettuce, tomato, tomato sauce and chips.

Mini Pizza and Chips \$12.0

House made ham and cheese pizza with chips.

Chicken Carbonara \$14.0

Creamy chicken and bacon pasta.

Kids Dessert & Drinks

Banana Split \$8.0

Banana, vanilla ice cream, chocolate sauce and sprinkles.

Ice Cream Sundae \$7.5

Vanilla ice cream topped with sprinkles and Berry or chocolate sauce.

Witches Brew \$7.0

Sprite, Raspberry and vanilla ice cream.

Berry Berry Bear \$7.0

Berry sauce, sprite and gummy bears.