

Small + Shared Plates

- Bread & Butter, Volare sourdough, garlic, lemon, thyme butter | 10 (V)
 Clevedon oysters: natural with white balsamic & peach mignonette | 1/2 dozen 33 (GF/DF)
 Marinated Mixed Greek Olives | 12 (Ve/GF)
 Woody's Farm Cured Meats, pickles & bread | 26 (DF/GFO)
 Salt & Pepper Squid with kaffir lime & yuzu mayo | 22 (GFI)
 Seared Scallops (3), cauliflower puree, granny smith, and apple syrup | 26 (GFI)
 Karaage chicken, teriyaki glaze, kewpie mayo & lemon | 24 (DFI/GFI)
 Tuna Crudo, miso, citrus gel, honey dew melon, sesame & chilli sauce | 24 (GFI)
 Burrata, nam jim + fresh herbs & toasted sourdough | 28 (GFI)
 Thai Green Curry Prawn Toast, nuoc cham dressing, kewpie mayo & crispy shallots | 20 (DFI)

Large Plates

- Beetroot Ravioli, browned thyme butter, toasted walnuts & sourdough crumb | 35 (Vegan option available)
 Lamb Rump, harissa pumpkin puree, greens, kawakawa salsa verde, pumpkin seed za'atar | 42 (GFI)
 Beer battered Fish & Chips, tartare & lemon | 32
 Pork Belly "Schnitzel", potato puree, slaw & apple caramel | 40
 Steak & Chips: 300g Silver Fern Farms Ribeye, fries, broccolini, burnt cream & mushroom bordelaise sauce | 48 (GFI)
 Market Fish: your host will let you know the story | MP

sides

- French Fries, ketchup | 12 (GFI/DFI)
 Vietnamese slaw, fresh herbs, nuoc cham, peanuts, crispy shallots | 12 (GFI/DFI)
 Sichuan smashed cucumbers, chilli oil, roasted peanuts | 12 (Ve/GFI)
 Grilled broccolini, roasted sesame dressing | 15 (V)

GFI = Made with gluten free ingredients GFIO = Gluten Free ingredient Option DFI = Made with dairy free ingredients

V = vegetarian Ve = Vegan VeO = Vegan option

Let us know if you have any dietary requirements or food allergies and we will steer you in the right direction.

15% surcharge on all public holidays.

One bill per table preferred



Tuesday - Sunday 12pm til late

1.8% Credit card/contactless payment surcharge applies

phone: (07) 827 5596 | email: hello@alphast.co.nz