Lunch

snacks

Bread & Butter, Volare baguette, garlic, lemon, thyme butter | 12 (v)

Goats cheese & caramelized onion bruschetta (2) | 12 (v)

Nduja Croquettas with lemon aioli (3) | 15

Mozzarella stuffed "Scotch Olives" with chorizo & salsa verde (2) | 14

Fresh Pacific Oysters (6):

- Natural with white balsamic & peach mignonette | 34 (gfi/dfi)
- Tempura, with tartare & lemon 38 (df)

small + shared

House Mezze Board with babaganoush, hummus, Lebanese garlic toum, Greek olives, grilled & marinated eggplant, sundried tomatoes, pickles and fresh pita bread | 56 (ve/gfio)

Salt & Pepper Squid with roasted spice & curry leaf crumble, mayo & lemon | 24 (gfi)

Tuna Tataki with truffle ponzu, miso mayo, cucumber, & sesame | 26 (dfi/gfi)

Burrata, with heirloom tomatoes, fresh herbs, sherry vinegar, olive oil & baguette | 28 (v/gfio)

Teriyaki glazed fried chicken with kewpie mayo & lemon | 24 (dfi/gfi)

Large

Prawn Linguine with garlic, lemon, chilli, fresh herbs & aged parmesan | 32 (dfo)

Harissa-spiced Eggplant with smoked garlic yoghurt, antipasto pearl couscous and salsa verde | 30 (v/veo)

Beer-battered Fish & chips with tartare sauce, lemon & green salad | 32 (df)

Wagyu 180g Cheese Burger, burger sauce, pickles & fries | 28

Steak & Chips: 200g prime Eye fillet, hand-cut agria truffle fries & black peppercorn sauce | 44 (gfi/dfo)

Market Fish: your host will let you know the story | 38 (usually gfi)

Sides

French Fries with mayo | 13 (gfi/dfi/v/veo)

Roquette salad with dates, sweet & sour red onion, lemon vinaigrette & toasted pumpkin seeds | 12 (gfi/dfi)

Grilled broccolini, roasted sesame dressing | 16 (v)

Extra bread | 6 (ve)

 $GFI = \textit{Made with gluten free ingredients} \ \ \textit{GFIO} = \textit{Gluten Free ingredient Option} \ \ \textit{DFI} = \textit{Made with dairy free ingredients} \ \ \textit{V} = \textit{vegetarian Ve} = \textit{Vegan VeO} = \textit{Vegan option}$

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