

## Small + Shared Plates

- Bread & Butter, Volare baguette, garlic, lemon, thyme butter | 12 (V)
- Fresh Clevedon oysters: natural with white balsamic & peach mignonette | 1/2 dozen 34 (GF/DF)
- House Mezze Board with babaganoush, hummus, Lebanese garlic toum, Greek olives, grilled and marinated eggplant, sundried tomatoes, pickles and fresh pita bread | 48 (Ve/GFO)
- Salt & Pepper Squid with roasted spice & curry leaf crumble and lemon | 22 (GFI)
- Chicken liver mousse, with apple syrup, cornichons, & toasted sourdough | 18 (GFO)
- Tuna Tataki with truffle ponzu, miso mayo, cucumber, & sesame | 24 (DFI/GFO)
- Burrata, with cherry tomatoes, spring herbs, sherry vinegar, olive oil & toasted sourdough | 28 (GFI)
- Yakitori glazed pork ribs with spring onion & toasted sesame | 26 (GFI/DFI)
- Malaysian "Mama's" Fried Chicken with honey, garlic & marmite glaze, kewpie mayo & lemon | 24 (DFI/GFoption)

## Large Plates

- Prawn Linguine with garlic, lemon, chilli, fresh herbs & aged parmesan | 32
- Ricotta gnocchi with Cambridge asparagus, lemon & truffle butter, macadamias and chives | 30 (GFI)
- Grilled sumac-spiced chicken with pearl couscous tabbouleh, Lebanese garlic sauce, mint & pomegranate | 32 (DFI)
- Or grilled sumac-spiced eggplant (Ve)
- Beer-battered Fish & chips with tartare, lemon & green salad | 29
- Steak & Chips: 200g Silver Fern Farms eye fillet, hand-cut agria truffle fries & crayfish butter | 44 (GFI)
- Wagyu Double Cheese Smash Burger, burger sauce, pickles & fries | 26
- Market Fish - you're server will let you know the story | 36 (usually GFI)
- Surf 'n' Turf - 400g Southern Station Wagyu Picanha (7+ MBS), grilled jumbo tiger prawns & jus | 64 (GFI/DFI)

## Sides

- French Fries with mayo | 13 (GFI/DFI)
- Roquette salad with dates, sweet & sour red onion, lemon vinaigrette & toasted pumpkin seeds | 12 (GFI/DFI)
- Grilled broccolini, roasted sesame dressing | 15 (V)
- Extra bread | 5 (DF)

*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*