



## nibbles

Fresh Volare baguette with garlic & herb butter	13
Mixed marinated Greek olives	12
Bruschetta with Goats cheese and caramelized onion(2)	14
Fresh Coromandel Oysters (6):	-
- natural with white balsamic & peach mignonette	36
- beer-battered with tartare & lemon	39

## entree + shared

Salt & pepper squid with roasted spice & curry leaf crumble, mayo and lemon	25
Smoked Kahawai pâté with salsa verde, pickled onions and grilled bread	24
Burrata with house-made hot honey, olive oil, fresh oregano and baguette	32
Tuna Tataki with truffle ponzu, miso mayo, cucumber, & sesame	26
Teriyaki-glazed fried chicken with kewpie mayo and lemon	26

## mains

Madras-spiced Lamb rump, coconut & kumara dhal, mint coyo, curry leaf & pistachio pesto	44
- or butternut pumpkin	39
Steak & Chips, seasonal greens, hand-cut agria fries & bone marrow bordelaise:	-
- 200g prime grass-fed eye fillet	48
- 270g Speckle Park Bavette (served medium-rare or medium)	39
- Chefs select cut	MP
Pork Belly Schnitzel, agria mash, sweet & sour red cabbage, apple cider & mustard sauce	40
Market fish, confit potatoes, sauteed greens, grilled prawn, lemon, caper & parsley sauce	MP
Prawn Linguine with garlic, lemon, chilli, fresh herbs & aged parmesan	38
- add free-range NZ made nduja \$6	

## sides

French fries & mayo	13
Roquette salad, dates, sweet & sour red onion, lemon vinaigrette & toasted pumpkin seeds	14
Grilled broccolini, roasted sesame dressing & za'atar	16
Extra bread	6

## pudding

Crema Catalana, Spanish style crème brûlée scented with orange, cinnamon and vanilla bean	17
Chocolate lava cake, hazelnut & cornflake crunch, vanilla bean ice cream, Koko Samoa	17
Sticky date pudding, orange caramel sauce and vanilla bean ice cream	17
Affogatto, espresso, vanilla bean ice cream, Amaretto or Frangelico	20

## night caps

Espresso Martini, espresso, vodka, coffee liqueur	20
The Macallan 12yo Double Cask, Speyside Single Malt Whiskey	22
Averna Amaro over ice, orange wheel	15
Valdespino El Candado, Pedro Ximenez Sherry	15
Taylor's 10yo Fine Tawny Port	17
Fonseca Bin 27 Reserve Ruby Port	14
Misha's Vineyard 'The Cadenza' Late Harvest Gewurztraminer	80

**Glass 17 - Bottle**

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

*Tuesday - Sunday 12pm til late  
1.8% Credit card/contactless payment surcharge applies  
phone: (07) 827 5596 | email: hello@alphast.co.nz  
15% surcharge on all public holidays.  
One bill per table preferred*