



## entree + shared

Warm bread with whipped garlic & herb butter	13
Fresh Coromandel Oysters (6):	-
- natural with white balsamic & peach mignonette	36
- beer-battered with tartare & lemon	39
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, 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

Pan-seared Market fish with confit potatoes, sautéed kale, lemon, parsley & caper sauce	38
Beer-battered Fish & chips, with tartare & green salad	30
180g wagyu cheeseburger, melted cheese, pickles, burger sauce & fries	32
Soup of the day, with grilled bread	24
Steak & Chips, sautéed 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
Prawn Linguine with garlic, lemon, chilli, fresh herbs & aged parmesan	32
- 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

*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*