



Coromandel Oysters

Natural with white balsamic and peach mignonette 36

Tempura battered with tartare 39

ASK Platter for two

Salt & pepper squid, fried chicken, Thai green curry prawn toast, fennel & black pepper salami, local gouda, Greek olives, red pepper dip, Volare bread & crackers 63

Teriyaki Donburi Bowl

Sushi rice, slaw, yuzu mayo, pickled ginger, toasted sesame

- Japanese fried chicken 25

- Miso roasted eggplant 27

Wagyu Beef Smash burger

180g wagyu beef patty, double cheese, pickles, burger sauce, fries 28

Steak & Chips

200g Pure South Bavette, fries, salad greens, salsa verde 29

Market Fish

- Tempura battered, with fries, slaw, tartare & lemon 29

- Pan-seared with confit potatoes, slaw, tartare & lemon 29

Beef & Guinness Bangers & Mash

Onion & mustard seed gravy & spring peas 26

Seared tuna & salt & pepper squid salad

With miso mayo, ponzu vinaigrette & spring onion 28

Prawn Linguine

Parsley, lemon, garlic & white wine with garlic butter breadcrumbs 27

Sides

French fries

with mayo 13

Roquette salad

Dates, sweet & sour red onion, lemon vinaigrette & toasted pumpkin seeds 14

Grilled broccolini

Tahini dressing & za'atar 16

Pudding

Crema Catalana

Spanish style crème brûlée scented with orange, cinnamon and vanilla bean 17

Chocolate lava cake

white chocolate crumble, chocolate coffee rubble ice cream, Koko Samoa 17

Sticky date pudding

orange caramel sauce and salted caramel & cacao crumb ice cream 17

Affogato

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 - Saturday, 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