



Small Plates

Coromandel Oysters

Natural with white balsamic and peach mignonette (gf/df) 39

Tempura battered with tartare (df) 42

Thai green curry prawn toast

Nuoc cham dressing, lime mayo and crispy shallots (df) 20

Burrata

Hot honey, Thai basil oil, black sesame & toasted sourdough (gfo) 32

Yakitori beef skewers (3)

Teriyaki-glaze & house made yuzu kosho mustard (gf/df) 25

Salt & pepper squid

Japanese seven spice, yuzu mayo (gf) 24

Tuna tataki

Truffle ponzu, miso mayo, daikon and sesame (df) 28

Fried chicken

Mother-in-laws sauce, crispy garlic, kewpie mayo and lemon (gf/df) 25

Mains

Ribeye Steak

55 day aged hand-picked Ribeye, duck fat potatoes, salad greens & jus (gf) 54

Chicken Kiev

Confit garlic & herb butter stuffed free-range chicken breast, crushed baby potatoes, celeriac remoulade and a Cajun cream sauce 38

Slow-roasted Lamb Shoulder Rack

Agria mash, spring greens and Roni's caramelised coconut curry sauce (gf/dfo) 44

Prawn Linguine

Parsley, garlic, lemon & white wine with aged parmesan and garlic butter breadcrumbs 36

Market Fish

Your server will let you know today's special (usually gf and a dfo) 46

Miso-roasted Eggplant

kumara puree, grilled broccolini, pecans & furikake (vegan/gf) 38

Sides

French fries

with mayo (gf/df/vegan option) 13

Roquette salad

Dates, sweet & sour red onion, lemon vinaigrette & toasted pumpkin seeds (gf/vegan) 14

Grilled broccolini

Tahini dressing & za'atar (gf/vegan) 16

Pudding

Crema Catalana

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

Chocolate lava cake

white chocolate crumble, vanilla bean ice cream, Koko Samoa (gf) 17

Sticky date pudding

orange caramel sauce and salted caramel & cacao crumb ice cream (gf) 17

Affogato

espresso, vanilla bean ice cream, Amaretto or Frangelico (gf/dfo/vegan option) 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