

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, & baguette | 18 (GFO)
- Tuna Tataki with truffle ponzu, miso mayo, cucumber, & sesame | 24 (DFI/GFI)
- Burrata, with cherry tomatoes, spring herbs, sherry vinegar, olive oil & baguette | 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/GFO)

Large Plates

- Prawn Linguine with garlic, lemon, chilli, fresh herbs & aged parmesan | 36
- Ricotta gnocchi with Cambridge asparagus, lemon & truffle butter, macadamias and chives | 38 (GFI)
- Grilled sumac-spiced chicken with pearl couscous tabbouleh, Lebanese garlic sauce, mint & pomegranate | 38 (DFI)
- Or grilled sumac-spiced eggplant (Ve)
- Lamb Shank Kleftiko, Greek braised lamb & potatoes with kalamata salsa & a volare dinner roll | 42
- Steak & Chips: 200g Silver Fern Farms eye fillet, hand-cut agria truffle fries & crayfish butter | 46 (GFI)
- Market Fish: your host will let you know the story | MP
- Surf 'n' Turf - 400g Southern Station Wagyu Picanha (aka rump cap), Grilled jumbo 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 brocolini, roasted sesame dressing | 15 (V)
- Extra bread | 5

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