

Small + Shared Plates

- Bread & Butter, Volare sourdough, garlic, lemon, thyme butter | 10 (V)
 Clevedon oysters: natural with white balsamic & peach mignonette | 1/2 dozen 33 (GF/DF)
 Marinated Mixed Greek Olives | 12 (Ve/GF)
 Woody's Farm Cured Meats, pickles & bread | 25 (DF/GFO)
 Salt & Pepper Squid with kaffir lime & yuzu mayo | 22 (GFI)
 Seared Scallops (3), cauliflower puree, granny smith, and apple syrup | 25 (GFI)
 Karaage chicken, mother-in-law's sauce, kewpie mayo & lemon | 24 (DFI)
 Tuna Crudo, miso, citrus gel, honey dew melon, sesame & chilli sauce | 24 (GFI)
 Burrata, heirloom tomatoes, melon, nam jim + Vietnamese mint & basil | 26 (V/GFI)
 Thai Green Curry Prawn Toast, nuoc cham dressing, kewpie mayo & crispy shallots | 20 (DFI)

Large Plates

- Beetroot Ravioli, browned thyme butter, toasted walnuts & sourdough crumb | 32 (V)
 Sumac Roasted Eggplant, red pepper puree, date salad, walnut za'atar | 34 (Ve/GFI)
 Lamb Rump, whipped feta, tomato salad, pomegranate & almonds | 42 (GFI)
 Beer battered Fish & Chips, tartare & lemon | 32 (DFI)
 Pork Belly "Schnitzel", potato puree, slaw & apple caramel | 38
 Steak & Chips: 200g Silver Fern Farms Eye Fillet, agria chips, & crayfish butter | 45 (GFI)
 Market Fish: your host will let you know the story | MP

sides

- French Fries, ketchup | 12 (GFI/DFI)
 Vietnamese slaw, fresh herbs, nuoc cham, peanuts, crispy shallots | 12 (GF/DF)
 Sichuan smashed cucumbers, chilli oil, roasted peanuts | 10 (Ve)
 Steamed Choy Sum, dumpling sauce | 14 (Ve)

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

*1.5% Credit card/contactless payment surcharge applies
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