



nibbles

Fresh Volare baguette with garlic & herb butter	13
Mixed marinated Greek olives	12
Thai green curry prawn toast, nuoc cham dressing, kewpie mayo and crispy shallots	20
Whipped Goats cheese with caramelized onion & toasted baguette	22
Fresh Coromandel Oysters (6):	-
- natural with white balsamic & peach mignonette	36
- battered with tartare & lemon	39

entree + shared

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
Sweet & sour pork ribs with spring onion & sesame	32
Tuna Tataki with truffle ponzu, miso mayo, cucumber, & daikon	26
Fried Chicken, Mother-in-laws sauce, crispy garlic, kewpie mayo and lemon	26

mains

Steak Frites (aka steak & chips), winter greens, salsa verde & jus:	-
- Southern Stations Wagyu Rump Cap MBS 5+	49
- 55 day aged hand-picked Ribeye MBS 4+	58
Grilled Lumina lamb rump, agria mash, peas & carrots, mint chimichurri & sherry jus	44
Pan-roasted chicken breast, hot honey agrodolce, mash, Venetian herb sauce & cashews	42
Pork Belly Schnitzel, agria mash, sweet & sour red cabbage, apple cider & mustard sauce	40
Prawn Linguine with garlic, lemon, chilli, fresh herbs & aged parmesan	38
- add free-range NZ made nduja \$6	-
Market fish, warm herbed potato & radicchio salad, pine nuts and a tamarillo sauce vierge	MP
• vegan option available	39

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

night caps

Espresso Martini, espresso, vodka, coffee liqueur	20
The Macallan 12yo Double Cask, Speyside Single Malt Whiskey	24
Averna Amaro over ice, orange wheel	15
Valdespino El Candado, Pedro Ximenez Sherry	15
Taylor's 10yo Fine Tawny Port	17
Fonseca Bin 27 Reserve Ruby Port	14
Misha's Vineyard 'The Cadenza' Late Harvest Gewurztraminer	Glass 17 - Bottle 80

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