



Small Plates

Coromandel Oysters

Natural with white balsamic and peach mignonette	36
Tempura battered with tartare	39

Thai green curry prawn toast

Nuoc cham dressing, lime mayo and crispy shallots	20
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Whipped goats cheese

Caramelized onion & toasted sourdough	24
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Yakitori beef skewers (3)

Teriyaki-glaze & house made yuzu kosho mustard	22
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Salt & pepper squid

Roasted spice & curry leaf crumble, mayo and lemon	24
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Tuna tataki

Truffle ponzu, miso mayo, daikon and sesame	28
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Fried chicken

Mother-in-laws sauce, crispy garlic, kewpie mayo and lemon	25
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Mains

Steak & chips... or mash

Your choice of steak, with truffle fries or mashed potato, salsa verde & jus:	
- 200g Eye Fillet, 100% pasture fed Waikato beef	48
- 300g Ribeye, 55 day aged, hand-picked, 4+ marble score	59
- 275g Celeriac steak, smoked garlic & truffle rub, vegan garlic & herb butter	39

Pork Belly Schnitzel

Agria mashed potatoes, sweet & sour red cabbage, apple caramel & jus	40
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Slow-roasted Southland lamb rump

Potato pave, pea puree & sherry jus	44
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Prawn Linguine

Garlic, lemon, chilli, fresh herbs & aged parmesan	39
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Market fish

Warm herbed potato & radicchio salad, pine nuts and tamarillo sauce vierge	45
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Sides

French fries

with mayo	13
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Roquette salad

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

Tahini dressing & za'atar	16
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Pudding

Crema Catalana

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

white chocolate crumble, chocolate coffee rubble ice cream, Koko Samoa	17
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Sticky date pudding

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

espresso, vanilla bean ice cream, Amaretto or Frangelico	20
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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