



entree + shared

Fresh Coromandel Oysters, natural with white balsamic & peach mignonette	36
Thai green curry prawn toast, nuoc cham dressing, kewpie mayo and crispy shallots	20
Whipped Goats cheese with caramelized onion & toasted baguette	22
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
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 & chips, chefs select cut, truffle fries, salsa verde & jus	MP
180g wagyu cheeseburger, melted cheese, pickles, burger sauce & fries	32
Prawn Linguine with garlic, lemon, chilli, fresh herbs & aged parmesan	29
- add free-range NZ made nduja	6
Pan-Seared market fish, warm herbed potato & radicchio salad, confit tamarillo vinaigrette	32
- vegan option available	28
Tempura battered fish & chips with tartare & green salad	29
Soup of the Day with toasted local sourdough	24

sides

French fries & mayo	13
Roquette salad, dates, sweet & sour red onion, lemon vinaigrette & toasted pumpkin seeds	14

pudding

Crema Catalana, Spanish style crème brûlée, citrus, spice & vanilla	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

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*