

Small + Shared Plates

- Bread & Butter, Volare sourdough, garlic, lemon, thyme butter | 12 (V)
- Fresh 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 | 26 (DF/GFO)
- Salt & Pepper Squid with kaffir lime & yuzu mayo | 22 (GFI)
- Karaage chicken, teriyaki glaze, kewpie mayo & lemon | 24 (DFI/GFI)
- Tuna tataki with miso mayonnaise, pickled daikon and tempura crisps | 24 (DFI/GFO)
- Burrata, nam jim sauce + fresh herbs & toasted sourdough | 28 (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 | 35 (Vegan option available)
- Lamb Rump, harissa pumpkin puree, greens, kawakawa salsa verde, pumpkin seed za'atar | 42 (GFI)
- Beer battered Fish & Chips, slaw, tartare & lemon | 32
- Pork Belly "Schnitzel", potato puree, sweet & sour red cabbage, apple caramel & jus | 40
- Steak & Chips: 200g Silver Fern Farms eye fillet, fries, burnt cream & mushroom bordelaise sauce | 46 (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 (GFI/DFI)
- Grilled broccolini, roasted sesame dressing | 15 (V)

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

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