

small

- Fresh Oysters with blood orange ponzu sauce 1/2 dozen | 30 dozen | 60 (DF)
 Garlic baguette with smoked garlic & herb butter (2) | 10
 Marinated Mixed Greek Olives | 12 (Ve/GF)
 Salt & Pepper Squid with lemon & saffron aioli | 20 (GF)
 Woody's Farm Cured Meats, pickles & bread | 26 (DF)
 Karaage chicken, mother-in-law's sauce, kewpie mayo & lemon | 22 (DF + VeO)
 Mushroom & Miso Dumplings, soy & vinegar, furikake (6) | 18 (Ve)
 Smoked Hapuka Pate with salsa verde, pickles & grilled baguette | 22

large

- Prime Beef Ribeye, truffle mash, winter greens, prawn dumpling, smoked garlic & herb butter, jus | 43
 Lamb rump, sweet potato puree, purple carrots, horopito jus | 40 (GF)
 Market Fish: your host will let you know today's special | MP
 Crispy Pork Belly, kumara puree, winter greens, yuzu citrus caramel | 38 (GF)
 Slow-Roasted Duck Leg, potato mash, winter greens, yellow laksa sauce, crispy shallots | 37
 Smoked celeriac steak, truffle fries, winter greens, lemon & chilli "butter | 35 (Ve/GF)
 Pappardelle alla vodka, pumpkin, crispy sage, brown butter, pecans & parmesan | 34 (V)
 Steak Frites: grass-fed prime sirloin, onion ponzu salsa, furikake fries, yum yum sauce | 36 (DF)

sides

- French Fries, roasted garlic mayo | 10 (GF/DF)
 Mixed Salad, citrus vinaigrette | 12 (GF/DF)
 Seasonal Vegetables, lemon, olive oil, almonds | 14 (GF/DF)

GF = Gluten free DF = Dairy Free 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



*Tuesday - Sunday 11:30am til late
 phone: (07) 827 5596 | email: hello@alphast.co.nz*