

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

- Beer Battered Market Fish & Chips, salad & tartare | 28 (DF)
 Prime Beef Ribeye, agria truffle fries, salad, jus, smoked garlic & herb butter | 32 (GF)
 Pork Belly, kumara puree, winter greens, yuzu citrus caramel | 30 (GF)
 Pan-Seared Market Fish, confit potatoes, salad, tartare | 28 (GF/DF)
 Smoked celeriac steak, truffle fries, salad, lemon & chilli "butter | 30 (Ve)
 Pappardelle alla vodka, pumpkin, crispy sage, brown butter, pecans & parmesan | 28 (V)
 Fried Chicken Burger, brioche bun, swiss cheese, pickles, kewpie mayo, fries | 26
 Flash-Fried Calamari Salad, citrus vinaigrette, smoked tamari almonds | 28 (GFO)

sides

- French Fries, herb salt, 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*