KITCHEN & BAR
ALPHA ST

## Small + share Plates

**Coromandel Oysters (6)**
Natural with white balsamic and peach mignonette (gf/df) 39
Tempura battered with tartare (df) 42

**Bread & Butter**
Volare sourdough & garlic & herb butter (Vegan/gfo) 13

**Thai green curry prawn toast**
Nuoc cham dressing, lime mayo and crispy shallots (df) 18

**Salt & pepper squid**
Yuzu mayo & lemon (gf) 24

**Fried chicken**
Balinese Fried Chicken with sambal mayo & lemon (gf/df) 25

**Charcuterie Plate**
A selection of cured meats with cornichons & baguette (df/gfo) 32

**Burrata**
Pickled rhubarb, tarragon & roasted hazelnuts (gfo) 30
- add sourdough $5

## Mains

**Steak & Chips**
Hand-cut agria truffle fries, salsa verde & jus (gf/df)
- Pure South Bavette, 200g 32
- Prime eye fillet, 200g 48

**Teriyaki Donburi Bowl**
Sushi rice, slaw, miso mayo, pickled ginger & furikake (gf/df/)
- Fried chicken 27
- Grilled eggplant (vegan option) 26
- Tuna poke 28

**Wagyu Smash Burger**
180g Wagyu patty, double cheese, pickles, burger sauce & fries 30

**Prawn Linguine**
Parsley, garlic, lemon & white wine with aged parmesan and pangrattato 30

**Fish & Chips**
Tempura battered market fish, hand-cut chips, slaw, tartare sauce & lemon (df/gfo) 32

## Sides

**French fries** 13
with mayo (gf/df/vegan option)

**Sichuan smashed cucumbers** 14
peanuts, sesame & coriander (gf/vegan)

**Heirloom tomatoes** 22
basil oil, sherry vinegar & pine nuts (gf/vegan)

**Grilled asparagus** 18
XO butter & almonds (gf/vegan option)

*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*