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**Please note all credit card payments incur a 1.5% surcharge*

**For reservations of 10 guests or more the Yia Yia's Table menu applies and a 10% service charge is added to the final bill.*

**Seasonal menu- Subject to change*



HELLENIC CLUB

“Here at Alpha, I’ve tried to take a classic, more relaxed approach to Greek food, indicative of the lifestyle I’ve grown up with in Australia.

By relying on the best local ingredients and my need to recreate, explore and rework traditional recipes, I always aim for my food to evoke that feeling of freshness, simplicity, and balance that I have grown up with.

Knowing and appreciating Greek cuisine as I do.” Peter Conistis.



HELLENIC CLUB

LUNCH & DINNER

MEZE

Pita Bread / GF Bread	3/3.5
Marinated Greek & Local Olives , Citrus Zest, Garlic, Oregano	9
Tzatziki , Sheep's Milk Yoghurt, Cucumber, Mint, Garlic	10
Taramosalata , White Cod's Roe Dip	14
Split Pea Fava , Caramelised Onions, Lemon Oil	11
Melitzanosalata , Smoked Eggplant Dip	13
Tomatokeftedes , Fried Green Tomatoes, Mint, Kalamata Olives	14
Pickled Green Chilli Loukoumades , Sheep's Milk Feta, Thyme Honey	12

GRILL & WOOD FIRE OVEN

Baked Barrel Aged Feta , Pickled Peppers, Roast Garlic, Capers, Lemon	13
Clarence River Calamari , Smoked Eggplant, Sweet Corn, Borlotti Bean Salad	32
Octopus Twice Cooked , Braised White Beans, Wilted Spinach, Olive Vinaigrette	29
Baby Snapper , Grilled Over Bay Leaves, Horta, Lemon, Oregano	39
Twice Cooked Thirlmere Chicken , Ouzo Spices, White Bean Skordalia, Toursi	26/42
Wagyu Beef Souvlaki , Cretan Style Braised Lentils, Rice, Smoked Eggplant Jam	42
Fire Roasted Veal Shoulder Stifadtho , Root Vegetable Briam, Hilopittes, Yoghurt	35
Fire Roasted King Prawns , Fennel, Pine Nut Currant Dressing	32

FROM THE KITCHEN

Fassoulada , Rustic White Bean Soup, Loukaniko, Cavalo Nero	16
Spanakopita , Spinach Pie, Leeks, Feta, Dill	26
Halloumi Saganaki , Caramelised Figs, Lemon, Thyme Honey, Pistachio	26
Spiced Chicken Manti , Saffron Avgolemono, Peas, Asparagus	22/32
Moussaka of Eggplant , Seared Scallops, Taramosalata	32
Pan Roasted Dory , Lobster Dolmades, Kakavia Broth, Basil Cream	36
Ruby Tuna Plaki , Slow Braised (6hrs), Chickpeas, Parsley Skordalia	32
Beef Cheek Pastitsio , Tomato Noodles, Eggplant Cream, Anthotyri	28
Greek Spiced Lamb Shoulder , Lemon Roasted Potatoes, Tzatziki	42/72
Slow Roasted Lamb Spare Ribs , Pea Puree, Kefalotyri, Mint Salad	28

SIDES

Greek Slaw , Kohlrabi, Fennel, Kefalotyri, Verjuice	11
Roast Potatoes , Lemon, Oregano, Thyme	10
Cauliflower Salad , Grains, Greens, Almonds, Pomegranate	15
Horiatiki Salad , Tomatoes, Cucumbers, Peppers, Olives, Feta	18
Fire Roasted Tomatoes , Whipped Feta, Sundried Olives, Basil	15

Y I A Y I A ‘ S T A B L E

\$65 pp // MINIMUM OF 4 PEOPLE, WHOLE TABLE ONLY

\$70 pp // YIAYIA’S TABLE with Mastiha or Muscat to finish

\$105 pp // “THE PAPPOUS” add matching wines (4 Glasses)

Pita Bread

Marinated Greek and Local Olives

Taramosalata, White Cod’s Roe Dip

Melitzanosalata, Smoked Eggplant Dip

Cauliflower Salad, Grains, Greens, Almonds, Pomegranate

Saganaki Cheese, Caramelised Figs, Lemon, Thyme Honey, Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

Slow Roasted Lamb Shoulder, Greek Potatoes, Lemon, Thyme, Oregano

Horiatiki Salad, Tomatoes, Cucumbers, Peppers, Olives, Feta

Kataifi Baklava Rolls, Sour Cherry & Chocolate Metaxa Ice Cream

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DESSERT

Loukoumades , Greek Doughnut Balls, Spiced Honey Syrup, Candied Walnut Ice Cream	13
Chocolate Hazelnut Baklava , Dark Chocolate Metaxa Sorbet, Sour Cherry Ice cream	16
Pineapple Galaktoboureko , Passionfruit Custard, Custard, Mango, Pineapple Ouzo Sorbet	15
Kataifi Trifle , Ekmek Cream, Cherries, Almond Ice Cream, Pistachio	15
Greek Coffee Chocolate Cheesecake , Melomakarona Crumbs, Halva Ice Cream	15
Poached Quince Tsoureki , Lemon Ice Cream, Rose Geranium Syrup	14

DESSERT WINE

GREEK

2013	Samos Muscat Vin Doux 375ml	8 / 40
2009	Alpha Estate Omega Gewurztraminer Florina 500ml	95

NEW WORLD

2013	Torbreck the Bothie Barossa Valley SA 375ml	10/50
2016	Frogmore Creek Iced Riesling TAS 375ml	60

COFFEE AND TEA

WILL & CO

BRAVO GREEK COFFEE

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