



238 Castlereagh Street, Sydney 2000 Telephone + 612 9098 1111
Email eat@alpharestaurant.com.au Web www.alpharestaurant.com.au

**Please note all credit card payments incur up to 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
Three Roe Taramosalata, White Cod's Roe, Salmon Roe, Avruga	16
Split Pea Fava, Pickled Cucumber & Calamari	16
Melitzanosalata, Smoked Eggplant Dip, Caramelised Tomatoes	15
Brocolini, Yoghurt, Poached Egg, Burnt Almond Butter	18
Baccaliaro Fritters, Ouzo Skordalia, Bonito Flakes	18
Mackerel Toursi, Green Olives, Parsley Salad, Pomegranate	24

GRILL & WOOD FIRE OVEN

Baked Barrel Aged Feta, Pickled Peppers, Roast Garlic, Capers, Lemon	13
Octopus Twice Cooked, White Bean Skordalia, Wilted Spinach, Olive Vinaigrette	29
Baby Snapper, Grilled Over Bay Leaves, Horta, Lemon, Oregano	39
Free Range Chicken Kapama, Okra, Tomato, Almond Pilaf, Feta	26/42
Kefalotyri Crumbed Pork Cutlet, Citrus Salad, Parsley, Sweet Onion, Finger Lime	32
Cone Bay Barramundi, Potatoes Tsakistes, Roast Tomatoes, Tahini	35
Phoenix Wagyu Souvlaki, Greek Slaw, Fries, Dill Pickle Tzatziki	42

FROM THE KITCHEN

Spanakopita, Spinach Pie, Leeks, Feta, Dill	16/26
Halloumi Saganaki, Fig, Lemon, Thyme Honey, Pistachio	16/26
Red Pepper Yemistes, Chickpeas, Pumpkin, King Mushrooms, Barley Pilaf	25
Manti, Spinach, Feta, King Prawns, Dill, Burnt Butter	29/39
Moussaka of Eggplant, Seared Sea Scallops, Taramosalata	32
Pan Roasted Kingfish, Lobster Dolmades, Kakavia Broth, Basil Cream	38
Greek Spiced Lamb Shoulder, Roasted Potatoes, Oregano, Lemon Yoghurt	42/72

SIDES

Greek Slaw, Kohlrabi, Artichoke, Aged Graviera, Verjuice	11
Roast Potatoes, Lemon, Oregano, Thyme	10
Cauliflower Salad, Grains, Greens, Almonds, Pomegranate	15
Horiatiki Salad, Tomatoes, Cucumbers, Peppers, Olives, Feta	18
Brussel Sprouts, Ricotta, Smoked Chili, Preserved Lemon	12

YIAYIA'S TABLE

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

Split Pea Fava, Pickled Cucumber & Calamari

Cauliflower Salad, Grains, Greens, Almonds, Pomegranate

Halloumi Saganaki, Fig, Lemon, Thyme Honey, Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

Greek Spiced Lamb Shoulder, Roasted Potatoes, Oregano, Lemon
Yoghurt

Greek Slaw, Kohlrabi, Fennel, Kefalotyri, Verjuice

Chocolate Hazelnut Fig Baklava, Fig Ice Cream, Poached Fig

**Seasonal Menu- Subject to change*

GAIA MENU

Vegetarian/Vegan Set Menu 55pp

Grilled Pita Bread, Marinated Olives

Melitzanosalata, Smoked Eggplant Dip, Caramelised Tomatoes

Spanakopita, Spinach Filo Pie, Leeks, Dill, Fennel, Cretan Olianafeta

Tofumi Saganaki, Fig, Ouzo, Pistachio, Lemon Olive Oil

Red Pepper Yemistes, Chickpeas, Pumpkin, King Mushrooms,
Barley Pilaf

Loukoumades, Mavrodaphne Syrup, Poached Quince, Rose
Geranium

DESSERT

Loukoumades, Greek Doughnut Balls, Spiced Honey Syrup, Walnut Ice Cream	14
Chocolate Hazelnut Fig Baklava, Roast Fig Ice Cream, Poached Fig	15
Galaktoboureko, Rose Geranium, Rhubarb, Strawberry Ice Cream	15
Coconut Bougatsa, Hot Chocolate, Poached Cherries, Coconut Ice-Cream	15
Greek Coffee Chocolate Cheesecake, Melomakarona Crumbs, Halva Ice Cream	15

DESSERT WINE

2016 Samos Muscat Vin Doux 375ml	8 /40
2014 Alpha Estate Omega Gewurztraminer Florina 500ml	95
2014 Torbreck the Bothie Barossa Valley SA 375ml	10/50
2016 Frogmore Creek Iced Riesling TAS 375ml	60

DIGESTIFS / FORTIFIED

Bleasdale Rare Verdelho 16yo	15	Skinos Mastiha	12
Penfolds Grandfather	21	Mastic Tears Mastiha	10
St Nick Commandaria Port	11	Montenegro	10
Kretaraki Rakomelo	12	Dark Cave Aged Tsipouro	14
Esspresso Martini	18		

COFFEE & TEA

WILL & CO

BRAVO GREEK COFFEE

T 2