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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

BREAKFAST

7-11am Mon – Fri

Sonoma Sourdough Toast, Preserves, Olive Whipped Butter	6
House Made Toasted Muesli, Blueberries, Vanilla Yoghurt	9
Avocado Toast, Broad Bean Hommous, Feta, Tomatoes	13
Spelt Pita, Poached Egg, Cauliflower Salad, Grains, Tahini Yoghurt	16
Bacon & Egg Pita Roll, Wilted Spinach, House Made Ketchup	12
Spanakopita, Coiled Spinach Pie, Feta, Leek, Dill Salad	26
Strapatsada, Scrambled Eggs, Roast Tomato Saltsa, Sheep's Milk Feta, Olives	14
Rizogalo, Rice Pudding, Lemon, Cinnamon, Poached Quince	11

Additions 5 ea

Egg, Bacon, Avocado, Wilted Spinach, Grilled Halloumi, Marinated Sheep's Milk Feta (7)

DRINKS

Coffee		T2 Tea	4.5	Cocktails	
Will & Co Espresso	4	English Breakfast		Alpha Bloody Mary	19
Greek Coffee	3	Earl Grey		Mimosa	16
Nescafe Frappe	4	Peppermint		Alpha Bellini	18
Chai Latte	4	Chai			
		Camomile		Juice	4.5
		Lemongrass & Ginger		Orange	
		Greek Mountain		Apple	
				Pineapple	
				Cranberry	
				Pink Grapefruit	

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, Avrugá	16
Split Pea Fava, Grilled Calamari, Cucumber	16
Melitzanosalata, Smoked Eggplant Dip, Caramelised Tomatoes	15
Tomatokeftedes, Fried Green Tomatoes, Mint, Kalamata Olives	14
Baccaliaro Fritters, Ouzo Skordalia, Bonito Flakes	18

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
Fire Roasted Veal Shoulder Stifadtho, Root Vegetable Briam, Hilopittes, Kasseri	35

FROM THE KITCHEN

Fassoulada, Rustic White Bean Soup, Loukaniko, Cavalo Nero	16
Spanakopita, Spinach Pie, Leeks, Feta, Dill	16/26
Halloumi Saganaki, Persimmon, Lemon, Thyme Honey, Pistachio	16/26
Red Pepper Yemistes, Chickpeas, Pumpkin, King Mushrooms, Barley Pilaf	25
King Prawns, Spanakopita Filled Manti, Dill, Peas, Burnt Butter	29/39
Moussaka of Eggplant, Seared Sea Scallops, Taramosalata	32
Pan Roasted Dory, Lobster Dolmades, Kakavia Broth, Basil Cream	36
Greek Spiced Lamb Shoulder, Lemon Roasted Potatoes, Tzatziki	42/72

SIDES

Greek Slaw, Kohlrabi, Fennel, 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
Roast Parsnip Filo Cigars, Kefalotyri, Caramelised Onions	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, Grilled Calamari, Cucumber

Cauliflower Salad, Grains, Greens, Almonds, Pomegranate

Saganaki Cheese, Persimmon, Lemon, Thyme Honey, Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

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

Greek Slaw, Kohlrabi, Fennel, Kefalotyri, Verjuice

Kataifi Baklava Rolls, Sour Cherry & Chocolate Metaxa Ice Cream

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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, Persimmon, Ouzo, Pistachio, Lemon Olive Oil

Winter Vegetable Briam, Fried Chickpeas, Fava, Almond Pilaf

Loukoumades, Mavrodaphne Syrup, Poached Quince, Rose
Geranium

DESSERT

Loukoumades, Greek Doughnut Balls, Spiced Honey Syrup, Walnut Ice Cream	14
Chocolate Hazelnut Fig Baklava, Chocolate Metaxa & Fig Ice cream	15
Pineapple Galaktoboureko, Passionfruit Custard, Roast Pineapple Sorbet	16
Kataifi Trifle, Ekmek Cream, Cherries, Almond Ice Cream, Pistachio	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

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