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*\*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

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Pita Bread / GF Bread	3/3.5
Marinated Greek & Local Olives, Citrus Zest, Garlic, Oregano	9
Crumbed Green Olives, Whipped Bacaliaro, Black Garlic	12
Three Roe Taramosalata, White Cod's Roe, Salmon Roe, Avruga	16
Kopanisti, Whipped Feta, Dakos, Heirloom Tomatoes	14
Melitzanosalata, Smoked Eggplant Dip, Caramelised Tomatoes	15
Pastourmas, Lentil Salad, Feta, Pear, Black Olive	18
Ouzo Cured Ocean Trout, Parsley Salad, Fennel, Pomegranate	24

## GRILL & WOOD FIRE OVEN

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Baked Barrel Aged Feta, Pickled Peppers, Roast Garlic, Capers, Lemon	13
Grilled King Prawns, Olive Oil Braised Green Beans, Grape Must	33
Tomato Roasted Octopus, Kritharaki, Onion Stifthado, Mavrodaphne	36
Grilled Lamb Forequarter Chops, Smoked Eggplant, Lemon Tahini	30
Baby Snapper, Grilled Over Bay Leaves, Potato Scales, Lemon	39
Free Range Chicken Kapama, Fried Chickpeas, Tomato, Almond Pilaf, Feta	28
Slow Roasted Pork Loin, Loukaniko Stuffing, Braised Artichokes	32
Cone bay Barramundi, Potatoes Tsakistes, Roast Tomatoes, Tahini	38
Phoenix Wagyu Souvlaki, Greek Slaw, Fries, Dill Pickle Tzatziki	48

## FROM THE KITCHEN

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Pan Fried Keftedes, Zucchini Salad, Almond Skordalia	24
Spanakopita, Spinach Pie, Leeks, Feta, Dill	16/26
Halloumi Saganaki, Fig, Lemon, Thyme Honey, Pistachio	16/26
Red Pepper Yemistes Baked In Clay, Chickpeas, Pumpkin, King Mushrooms, Barley Pilaf	25
Manti, Spinach, Feta, Spanner Crab, Dill, Burnt Butter	29/39
Moussaka of Eggplant, Seared Sea Scallops, Taramosalata	32
Pan Roasted Garfish, Kataifi, Horta, Olive Saganaki	38
Greek Spiced Lamb Shoulder, Roasted Potatoes, Oregano, Lemon Yoghurt	42/72

## SIDES

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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
Grilled Asparagus, Shallot Oil, Cretan Style Orange Salad	14

## YIAYIA'S TABLE

65 pp // Minimum Of 4 People, Whole Table Only

105 pp // "The Pappous" With Matching Wines

Pita Bread

Marinated Greek and Local Olives

Taramosalata, White Cod's Roe Dip

Kopanisti, Whipped Feta, Dakos, Heirloom Tomato

*Plomari Ouzo or*

*Kir Yianni Akakies Xinomavro Sparkling Rose, Amyndeon GR*

Cauliflower Salad, Grains, Greens, Almonds, Pomegranate

Halloumi Saganaki, Fig, Lemon, Thyme Honey, Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

*Domaine Porto Carras 'White Soul' Athiri, Halkidiki GR*

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

Greek Slaw, Kohlrabi, Fennel, Kefalotyri, Verjuice

*Alexakis Estate, Kotsifali/Syrah, Crete GR*

Chocolate Hazelnut Fig Baklava, Fig Ice Cream, Poached Fig

*Samos Vin Doux Muscat, Samos GR*

*\*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

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Loukoumades, Greek Doughnut Balls, Spiced Honey, Walnut Ice Cream	13
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	14
Lemon Kataifi, Yoghurt Parfait, Burnt Marshmallow, Raspberry	15
Diples, Poached Peach, Kaimaki Icecream, Ouzo Jelly	14

## DESSERT WINE

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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

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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

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GRINDERS

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BRAVO GREEK COFFEE