



## ABOUT

ALEX&Co. is a playful and cosmopolitan dining and bar destination located in the heart of Parramatta. What began as a venture to merge Parramatta's dining and bar culture, has expanded to an elevated destination experience.

Offering a modern-fusion menu, sexy ambiance, and vibrant service, ALEX&Co. is the place that transforms even your most ordinary weeknights to weekends.

Complimenting their open dining and bar spaces, ALEX&Co. offers contemporary spaces ideal for any type of celebration, event, or function. From corporate events to family functions, our space sets the tone for a comfortable and welcoming setting.

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## STARTERS

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### GF MARINATED MIXED OLIVES | 9

E.v.o.o, chili, garlic, sumac

### GARLIC BREAD | 10

Homemade garlic & herb butter on fresh baked cha cha  
Add cheese | 2

### WOODFIRED FLATBREAD | 13.5

Sheep's milk labneh, chili oil

### GF SYDNEY ROCK OYSTERS | 5.5 EA

natural w/ a prosecco raspberry vinaigrette

### GF SYDNEY ROCK FINGER LIME OYSTERS | 7.5 EA

natural w/ chardonnay vinaigrette, finger lime and salmon pearls  
Minimum 2 per order

## ENTRÉES

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### ALEX & CO.'S TOMATO BRUSCHETTA | 18

Roma tomatoes, Spanish onions, guacamole, balsamic glaze, parmesan

### GF GRILLED HALLOUMI | 18

pomegranate, herbs, pure honey

### GF A&CO. WINGS | 19

House marinated wings w/ your choice of  
Hot sauce | A&Co. signature BBQ | plain

### TASTE OF TACOS | 19.5

Spiced rub brisket, guacamole, chili mayo & coriander leaves  
| Tuscan chicken add tofu tacos (Vegan option)

### STUFFED ZUCCHINI FLOWERS | 21

Truffle mushroom, pecorino, romesco infused cous cous w/ truffle mayo

### BURRATA | 25.5

Burrata cheese, heritage tomatoes, E.v.o.o & basil, balsamic  
glaze, homestyle bread (GF bread available)

### SZECHUAN CALAMARI | 24

Lightly floured & fried with sea salt & cracked pepper,  
Szechuan spice, lemon, aioli.

### GF HIRAMASA KINGFISH SASHIMI | 26.5

Salmon roe caviar, sesame seeds, baby cucumber, wasabi mayo,  
lemon ponzu, radish w/ micro herbs

### GF CARPACCIO DE BRESOALA | 28

Wagyu cured Bresaola, truffle mustard, pickled golden beetroot,  
crispy pecorino, lemon oil, fine herbs.

# PIZZAS

(Vegan pizzas available upon request)

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## **GARLIC CHEESE | 18**

Garlic, cheese & oregano

## **AUTHENTIC MARGHERITA | 23.5**

Fior de latte mozzarella, cherry tomato, basil & parmesan

## **CLASSIC PEPPERONI | 22**

mozzarella, pepperoni

## **HAWAIIAN | 22**

Mozzarella, ham & pineapple

## **TRUFFLE MUSHROOM | 24**

Truffle mushroom, mozzarella, parmesan & e.v.o.o.

## **SUPREME | 25**

mozzarella, pepperoni, ham, kalamata olives, capsicum, mushroom, Spanish onion, pineapple

## **TRIO CHEESE & PROSCIUTTO | 26**

mozzarella, gorgonzola, parmesan, fresh prosciutto, rocket

## **BBQ MEAT LOVERS | 26**

mozzarella, pepperoni, ham, wagyu brisket, cabanossi, BBQ sauce

## **MOROCCAN LAMB | 27**

mozzarella, lamb, sundried tomato, kipfler potato, spinach, smoked paprika hinted Greek yoghurt.

## **CHICKEN DELUXE | 27**

mozzarella, diced chicken, sundried tomatoes, mushroom, Spanish onions, napoli

## **CHILI PRAWN | 28**

mozzarella, prawns, cherry tomato, Spanish onion, oregano, chili oil, napoli

## **WAGYU BRISKET | 27**

Napoli, braised brisket, capsicum, Spanish onion, kipfler potato & parsley

## **ADD ON EXTRAS**

Ham/salami | 4    Chicken/brisket/prosciutto | 5

Vegan cheese | 4    Prawn | 6    Gluten free base | 6

## PASTAS

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### CHILI PRAWN LINGUINE | 33

garlic, shallots, cherry tomatoes, wild rocket leaves  
& Napoli sauce

### PENNE CHICKEN MUSHROOM | 29

Marinated chicken, cream, garlic, onion, cream, pecorino

### WILD MUSHROOM GNOCCHI | 31

mushrooms infused with truffle oil & cream, pecorino

### LAMB RAGU TAGLIATELLE | 33

slow simmered lamb ragu, parmesan, mixed herbs,  
cherry tomatoes

### KING PRAWN SPAGHETTI | 34

King prawn, seafood mixed, mussels, garlic, chili,  
onion, butter & parsley

### RIGATONI BOLOGNESE | 29

rich minced beef ragout and basil

### CHICKEN RAGU CASSARECCE | 29

Slow simmered chicken ragu, mixed herbs & pecorino

## SIDES

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### FRIES | 9

w/ aioli

### TRUFFLE AND PARMESAN FRIES | 12

parmesan & truffle mayo

### BABY GEM AND CANDIED WALNUT SALAD | 10

Baby gem lettuce, pecorino, red wine vinaigrette

### TOMATO CUCUMBER SALAD | 9

Mixed tomatoes, cucumber, E.V.O.O

### MASHED POTATOES | 11

Butter and cream

### SEASONAL VEGETABLES | 12

Sea salt & e.v.o.o

## MAINS

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### **SZECHUAN CHICKEN BURGER | 24**

Chicken breast, tomato, pickle, coleslaw, American cheese, chili mayo w/ fries

### **ANGUS BEEF BURGER | 25**

Lettuce, tomato, pickle, American cheese, A&Co. burger sauce w/ fries

### **CRUMBED CHICKEN SCHNITZEL | 27**

House made crumbed chicken breast, pecorino, parsley w/ chips and a choice of side & gravy

### **CHEEKY BEEF | 42**

Slow cooked beef cheek, mash, steamed carrots, A&Co. red wine jus

### **SHISH PLATE | 34.5**

Lamb & chicken souvlaki, tzatziki, hummus, pickled turnip, house flat bread

### **SEARED BARRAMUNDI | 36**

Pan seared & oven baked, seasonal vegetables, truss cherry tomatoes, creamy polenta, lemon Dill Beurre Blanc

### **RIVERINE SIRLOIN STEAK 300GM | 46**

Grain-fed MB 2+ riverine, Café de Paris butter, w/ a choice of sauce and a side fries/mashed potatoes/ salad/seasonal vegetables

### **SCOTCH FILLET 300G | 52**

Grain-fed MB 2+ riverine, café de Paris butter, w/ a choice of sauce and a side/ fries/mash potatoes/salad/seasonal vegetables

### **CHICKEN SUPREME | 32**

Grilled chicken breast fillet, buttered mash, wild mushroom & cream sauce, broccolini

### **HERB CRUSTED LAMB CUTLET | 46**

Marinated with mixed herbs, mashed potatoes, broccolini & chimichurri

### **EYE FILLET 250G | 56**

Grain-fed MB 3+ eye fillet, mash potatoes, steamed carrots, broccolini, A&Co. red wine jus

### **THE LAMB SHOULDER FOR TWO | 75**

slow cooked lamb shoulder, seasonal vegies, Fattoush salad, mash potatoes & house flat bread w/ lamb jus

## KIDS

(12 years & under)

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**SPAGHETTI BOLOGNESE | 14**

**CHEESEBURGER | 14**

**NUGGETS & CHIPS | 12**

**KIDS MARGHERITA | 12**

## SALADS

(Vegan option available: Tofu w/spiced paprika/ roasted butternut pumpkin)

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### CHICKEN AND HALLOUMI SALAD | 24.5

Mesclun, tomato, capsicum, pomegranate, cucumber,  
feta w/ house dressing

### PRAWN AND AVOCADO SALAD | 26

rocket, fennel, tomato, pickled onion, chili oil, watermelon radish, lemon

### WARM LAMB SALAD | 25.5

Braised lamb, mesclun, tomato, pickled cucumber,  
roasted cashews nuts, sweet potato crisps, green peas & tzatziki

### CHICKEN & COUS COUS SALAD | 23

Baby gem lettuce, chickpea, dried cranberries, pickled onion,  
watermelon radish, cucumber, carrot, red cabbage

## DESSERTS

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### DECADENT MOUSSE | 17

Dark chocolate mousse, Chantilly cream w/cherry coulis

### MANGO VANILLA PANNA COTTA | 18

Berries, mango coulis, chocolate soil, edible flowers w/ mango sorbet

### TIRAMISU | 18

Traditional original and mixed berries w/ vanilla bean gelato

### APPLE CRUMBLE MUMBLE | 18

Oven baked green apples, on a bed of granola almond crumble,  
topped w/ vanilla bean gelato

### AFFOGATO | 18

espresso coffee, vanilla bean gelato, Frangelico, or Baileys

### NUTELLA PIZZA | 19

savory pizza, Nutella, chantilly cream, strawberries

### SORBET & GELATO

One Scoop 6 | Two Scoop 12 | The Platter 21

vanilla bean gelato  
hazelnut gelato

chocolate gelato  
lemon sorbet

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### COFFEE

Espresso	3	Cappuccino	4.5
Long Black	3	Latte	4.5
Piccolo	4	Mocha	5
Macchiato	4	Hot Chocolate	5
Flat White	4.5	Chai Latte	5

### TEA

English Breakfast	5
Earl Grey	5
Green	5
Peppermint	5
Camomile	5