

EAT & DRINK

TO START / SHARED

GF MARINATED MIXED OLIVES | 10

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

GARLIC BREAD | 12.5

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

WOODFIRED FLATBREAD | 14

Sheep's milk labneh, chili oil

GF SYDNEY ROCK OYSTERS | 7.5 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

GF HIRAMASA KINGFISH SASHIMI | 26.5

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

GF A&CO. WINGS | 20.5

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

GF GRILLED HALLOUMI | 19

Pomegranate, herbs, pure honey

BABY GEM LETTUCE | 16

Red/green oak lettuce, pecorino, red wine vinaigrette

BURRATA | 26

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

TRADITIONAL BRUSCHETTA | 19

Roma tomatoes, Spanish onions, balsamic glaze, parmesan

STUFFED ZUCCHINI FLOWERS | 25

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

TASTE OF TACOS | 22

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

SZECHUAN CALAMARI | 26

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

CHILI PRAWN HOTPOT | 26

Garlic, chili, shallots, onion, Napoli sauce & flatbread

PASTAS

KING PRAWN LINGUINE (gf, vf) | 36

Garlic, chili, shallots, cherry tomatoes, wild rocket leaves & Napoli sauce

PENNE CHICKEN MUSHROOM (gf, vf) | 30

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

WILD MUSHROOM GNOCCHI (gf, vf) | 33

Mushrooms infused with truffle oil & cream, pecorino

LAMB RAGU TAGLIATELLE | 33

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

CHICKEN AND TRUFFLE MUSHROOM RISOTTO (gf) | 33

Chicken breast, wild mushroom infused w/ truffle, cream & parmesan cheese

RIGATONI BOLOGNESE (gf, vf) | 29

Rich minced beef ragout and basil

PIZZAS

(Vegan pizzas available upon request)

GARLIC CHEESE | 19

Garlic, cheese & oregano

AUTHENTIC MARGHERITA (gf, vf) | 26

Fior de latte mozzarella, cherry tomato, basil & parmesan

TRUFFLE MUSHROOM (gf, vf) | 26

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

TRIO CHEESE & PROSCIUTTO (gf, vf) | 28

Mozzarella, gorgonzola, parmesan, fresh prosciutto, rocket

CLASSIC PEPPERONI (gf, vf) | 24

Mozzarella, pepperoni

HAWAIIAN (gf, vf) | 24

Mozzarella, ham & pineapple

BBQ MEAT LOVERS (gf, vf) | 30

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

SUPREME (gf, vf, df) | 26

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

MOROCCAN LAMB (gf, vf) | 30

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

CHICKEN DELUXE (gf, vf) | 30

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

CHILI PRAWN (gf, vf) | 32

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

ADD ON EXTRAS

Ham / salami	4
Chicken / brisket / prosciutto	5
Vegan cheese	4
Prawn	6
Gluten free base	6

MAINS

Additional extra serving of chips, mash, salad or veggies \$4.00

SZECHUAN CHICKEN BURGER | 25

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

ANGUS BEEF BURGER | 26

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

CRUMBED CHICKEN SCHNITZEL | 29

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

SHISH PLATE | 36

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

SEARED BARRAMUNDI (gf) | 39

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

SCOTCH FILLET 300G (gf) | 56

Grain-fed MB 4+ riverine, café de Paris butter, w/ a choice of sauce and a side / fries /mash potatoes / salad / seasonal vegetables

RIVERINE SIRLOIN STEAK 300GM (gf) | 48.9

Grain-fed MB 4+ riverine, Café de Paris butter, w/ a choice of sauce and a side fries /mashed potatoes/ salad / seasonal vegetables

CHICKEN SUPREME (gf) | 36

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

GRILLED LAMB CUTLET (gf) | 46

Marinated with mixed herbs, mashed potatoes, broccolini & chimichurri

SALADS

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

CHICKEN AND HALLOUMI SALAD (gf, vf) | 26

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

PRAWN AND AVOCADO SALAD (gf, vf) | 28

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

WARM LAMB SALAD (gf, vf) | 27

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

KIDS

(12 years & under)

SPAGHETTI BOLOGNESE | 14

CHEESEBURGER | 14

NUGGETS & CHIPS | 12

KIDS MARGHERITA | 12

SIDES

FRIES | 9

w/ aioli

TRUFFLE FRIES | 13

Parmesan & truffle mayo

MASHED POTATOES | 11

Butter and cream

SEASONAL VEGETABLES | 12

Sea salt & e.v.o.o

TOMATO CUCUMBER SALAD | 12

Mixed tomatoes, cucumber, e.v.o.o

DESSERTS

BLACK FOREST CHEESECAKE | 18

Milk chocolate cream, sponge slab and cherries coulis topped w/ vanilla bean gelato

VANILLA CRÈME BRULÉE (gf) | 17

Vanilla custard, Chocolate dust, micro herbs, edible flower w/ Vanilla bean gelato

MANGO VANILLA PANNA COTTA (gf) | 18

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

GELATO

Vanilla Bean, Chocolate, Hazelnut

One Scoop 6 | Two Scoops 11

NUTELLA PIZZA | 23

Nutella and Cadbury Flake layers with banana, topped with white chocolate drizzle

TIRAMISU | 18

Traditional original and mixed berries w/ vanilla bean gelato

AFFOGATO | 18

Vanilla bean gelato served with a hot espresso shot and edible flowers.

SORBET

Lemon

One Scoop 6 | Two Scoops 11

Additional extra serving of sauces \$3.95
Red Wine Jus / Peppercorn / Mushroom / Gravy / Diane

COCKTAILS

Alex&Co Classic Signatures

I LYKE | \$22

Lychee Liqueur, Vodka, Lavender, Lemon, Lychee and Aquafaba

WATERMELON MARTINI | \$22

Vodka, Cranberry, Watermelon, Lemon & Aquafaba

BITTERSWEET BLISS | \$24

Scotch, Campari, Amaro Montenegro & Triple Sec

I'LL HAVE WHAT SHE'S HAVING | \$22

Malibu, Lychee Liqueur, Blue Curacao, Coconut, Pineapple, Lemon & Aquafaba

PASSIONATE KISS | \$22

Vodka, Passionfruit Liqueur, Grapefruit, Lychee & Passionfruit

AMALFI ROSA | \$25

Malfy Rose Gin, Cranberry, Rose, Lemon & Rose Water

SALTED MANGORITA | \$23

Blanco Tequila, Mango Liqueur, Lime, Vanilla & Salt

CRUMBLE | \$22

Fireball, Vanilla, Apple, Cinnamon & Aquafaba

LOVE ME MORE | \$24

Vodka, Lychee Liqueur, White Creme De Cacao, Lemon, Rose, Vanilla & Aquafaba

AGAVE NIGHTS | \$23

Blanco Tequila, White Creme De Cacao, Vanilla & Espresso

TWO FACED | \$25

Spiced Rum, Aperol, Pineapple, Passionfruit, Lime & Sugar

CUBA TAI | \$23

Spiced Rum, Aperol, Pineapple, Passionfruit, Lime & Sugar

STRAWBERRY SPRITZ | \$25

Pink Gin, Strawberry Liqueur, Prosecco, Strawberry Puree, Soda Water

LONDON'S FINEST | \$22

Gin, Dry Vermouth, Lime, Basil, Elderflower & Sugar

SPRING SWING | \$22

Vodka, Lemoncello, Lemon, Mint & Sugar

Classic Cocktails

MARGARITA | \$21

Blanco Tequila, Triple Sec & Lime Sugar

COSMOPOLITAN | \$21

Vodka, Triple Sec, Lime, & Cranberry

ESPRESSO MARTINI | \$22

Vodka, Coffee Liqueur, Espresso & Sugar

MOJITO | \$22

White Rum, Mint, Lime, Sugar & Soda Water

AGED OLD FASHIONED | \$26

Makers Mark, Angotura Bitters, Orange Bitters & Sugar

LONG ISLAND ICE TEA | \$24

Vodka, Tequila, Rum, Gin, Triple Sec, Lemon, Sugar & Cola

WHISKY SOUR | \$24

Bourbon, Lemon, Sugar, Angostura Bitters & Aquafaba

FRENCH MARTINI | \$22

Vodka, Chambord & Pineapple

CAPRIOSKA | \$22

Vodka, Lime & Sugar

AGED NEGRONI | \$24

Gin, Sweet Vermouth, Campari

APEROL SPRITZ | \$20

Aperol, Prosecco & Soda Water

AMARETTO SOUR | \$24

Disaronno, Lemon, Sugar, Angosura Bitters & Aquafaba

PORNSTAR MARTINI | \$26

Vodka, Passionfruit Liqueur, Lime, Passionfruit, Vanilla & Prosecco

MARTINI | \$21

Vodka or Gin, Dry Vermouth & Olive if Dirty

PINA COLADA | \$24

White Rum, Malibu, Coconut, Pineapple, Lemon

SPICY MARGARITA | \$23

Blanco Tequila, Chilli Vodka, Lime & Sugar

NON-ALCOHOLIC

VIRGIN SOUR | \$13

Blueberry, Apple, Lemon & Lemonade

TAHITI TREAT | \$16

Mango, Pineapple, Coconut, Mint, Lime & Lemonade

COCO LOCO | \$15

Guava, Coconut, Strawberry & Lime. Topped with Vanilla & Coconut Cream

VERY BERRY PUNCH | \$13

Cranberry, Strawberry, Lychee, and Lime

SAPPHIRE SPRITZ | \$13

Blue Curacao Syrup, Apple, Vanilla, Passionfruit, Lemon & Soda

SHARED COCKTAILS

MANGO BREEZE | \$42

Vodka, Lychee Liqueur, Mango Puree, Lychee, Lemon, and, Soda

PASSIONFRUIT LONG ISLAND | \$46

Gin, Vodka, Rum, Tequila, Triple Sec, Lemon, Passionfruit, Soda. Topped with Liquid Nitrogen

BLUSHING SANGRIA | \$42

Rose', Vodka, Watermelon, Apple, Lime

WATERMELON CUCUMBER COOLER | \$42

Gin, Lemon, Watermelon, Elderflower and Soda

SHOTS

PARRA PASSION | \$12

Vodka, Passionfruit, Pineapple, Vanilla & Lemon

CHEEKY PEACH | \$12

Vodka, Peach Liqueur, Cranberry & Lime

RED DROP | \$12

Peach Liquer, Baileys & Grenadine

SKY HIGH | \$12

Vodka, Peach Liquer, Blue Curacao, Apple, & Lime

MANGO DREAM | \$12

Mango Liqueur, Vanilla, Baileys

BEER

SCHOONER/PINT

4 Pines Pale Ale

\$14 / \$17

Stone & Wood Pacific Ale

\$14 / \$17

Balter XPA

\$14 / \$17

Furphy Refreshing Ale

\$14 / \$17

Byron Bay Premium Lager

\$14 / \$17

Great Northern Super Crisp

\$14 / \$17

BOTTLED BEER & CIDER

Corona

\$13

White Rabbit Dark Ale

\$14

Asahi

\$11

Balter Cerveza

\$12

Heiniken Zero

\$10

Sommersby Apple Cider

\$14

Little Dragon Ginger Beer

\$14

WINE

SPARKLING

Redbank Prosecco VIC

GL

| BT

\$13

| \$69

Dunes & Greene Split Pink Moscato RG

\$14

| \$78

Veuve D'Argent Cuvee Prestige Brut FR

\$14

| \$78

Moet and Chandon Brut FR

\$198

WHITE

West Cape Howe Cape to Cape Semillion Sauvignon Blanc WA

\$14

| \$70

Twin Islands Sauvignon Blanc NZ

\$14

| \$69

Chaffey Bros "Not your Grandmas" Riesling SA

\$14

| \$75

Oxford Landing Sunchaser Pinot Grigio SA

\$13

| \$65

Sister's Run Sunday Slipper Chardonnay SA

\$14

| \$70

Palliser Estate Riesling BR

\$100

Haha Marlborough Sauvignon Blanc NZ

\$80

Heirloom Vineyards Chardonnay NZ

\$90

Mt Difficulty Bannockburn Pinot Gris NZ

\$130

ROSE

La Vieille Ferme Cotes du Ventoux Rose FR

\$13

| \$69

RED

Pitchfork Shiraz BR

\$14

| \$65

Forest Hill Highbury Fields Cabernet Sauvignon WA

\$14

| \$60

Smith & Hooper Merlot SA

\$15

| \$72

Elysian Springs Silent Waters Pinot Noir AH

\$15

| \$69

Bleasdale Vineyards The Wild Fig BR

\$16

| \$75

Chaffy Bro's Shiraz BR

\$80

Vina Ventisquero Reserva Pinot Noir BR

\$95

Dandelion Fleurieu Cabernet Sauvignon BR

\$100

Bleasdale Vineyards Generations Malbec BR

\$125

SPIRITS

VODKA

Belvedere

\$14

Grey Goose

\$16

Haku

\$12

Crystal Head

\$18

GIN

Beefeater Pink

\$13

Bombay

\$13

Tanqueray Imported

\$15

Tanqueray NO. TEN

\$22

Ink

\$16

Hendricks

\$16

Four Pillars Bloody Shiraz

\$18

Malfy Rose Gin

\$14

Archie Rose Dry Gin

\$14

TEQUILA

1800 Coconut

\$16

1800 Anejo

\$18

Patron Silver

\$18

Parton Reposado

\$19

Don Julio Blanco

\$22

Don Julio Reposado

\$23

Casamingos Mezcal

\$27

RUM

Sailor Jerry

\$13

Kraken

\$13

Bundaberg Overproof

\$15

Ron Zacapa 23

\$23

SOFT DRINKS

ALL SOFT DRINKS - GLASS \$6.5 | JUG \$15

Coke | Coke No Sugar

Lift

Sprite

Peach Iced Tea

Dry Ginger Ale

Redbull