

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

RIGATONI BOLOGNESE (gf, vf) | 29
Rich minced beef ragout and basil

CHICKEN AND TRUFFLE MUSHROOM RISOTTO (gf) | 33
Chicken breast, wild mushroom infused w/ truffle, cream & parmesan cheese

RATATOUILLE PENNE | 29
Eggplant, mushrooms, garlic, cherry tomatoes, onion, olive, parmesan cheese

BEEF TORTELLINI | 33
Creamy tomato, garlic, onion, basil

CREAMY TOMATO RIGATONI | 29
Neapolitan creamy, garlic, onion, mozzarella and parmesan

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

BOSCAIOLA | 28
Truffle mushrooms, Fior de latte, burata olive oil

MELE HULA | 25
Mozzarella, fresh pineapple, pancetta slice, parmesan

ORTOLANA | 30
Seasonal ratatouille mix, red capsicum, olive, cherry tomatoes, mushrooms, mozzarella, olive oil

ADD ON EXTRAS

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

FAMOUS LAMB SHOULDER FOR TWO



ALEX&CO'S FAMOUS LAMB SHOULDER | \$85

Slow cooked lamb shoulder, seasonal veggies, mashed potato served with warm house made bread/lamb jus - straight out of our masonry oven.

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

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 | 32
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

BARRAMUNDI ZUPPA | 39
Mussel, clam, prawns, green peas, chive, neapolitan fish stew

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

SIDES

FRIES | 11
w/ aioli

TRUFFLE FRIES | 14
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 | 19
Milk chocolate cream, sponge slab and cherries coulis topped w/ vanilla bean gelato

VANILLA CRÈME BRULÉE (gf) | 19
Vanilla custard, Chocolate dust, micro herbs, edible flower w/ Vanilla bean gelato

MANGO VANILLA PANNA COTTA (gf) | 19
Berries, mango coulis, chocolate soil, edible flowers w/ mango sorbet

NUTELLA PIZZA | 23
Nutella and Cadbury Flake layers with banana, topped with white chocolate drizzle

TIRAMISU | 19
Traditional original and mixed berries w/ vanilla bean gelato

AFFOGATO | 19
Vanilla bean gelato served with a hot espresso shot and edible flowers.

GELATO
Vanilla Bean, Chocolate, Hazelnut

One Scoop 6 | Two Scoops 11

SORBET
Lemon

One Scoop 6 | Two Scoops 11

