

EAT & DRINK

ALEX&CO IS A PORK FREE RESTAURANT – ALL MEAT IS HALAL

TO START / SHARED

MARINATED MIXED OLIVES (gf) | 10
chilli, garlic, sumac

GARLIC BREAD | 12.5
homemade garlic & herb butter on fresh baked cha chas - add cheese | 3

HIRAMASA KINGFISH SASHIMI (gf) | 26.5
salmon roe caviar, sesame seeds, baby cucumber, wasabi mayo, lemon ponzu, radish w/ micro herbs

A&CO. WINGS (gf) | 20.5
house marinated chicken wings with choice of a&co. signature bbq or hot chilli sauce

GRILLED HALLOUMI (gf) (v) | 19
pomegranate, micro herbs, pure honey

BABY GEM LETTUCE (gf) (v) | 16
red and purple oak lettuce, pecorino cheese, vinegarettte dressing

BURRATA (v) | 26
burrata cheese, heritage tomatoes, basil, balsamic glaze, homestyle bread (gf available)

TRADITIONAL BRUSCHETTA | 19
roma tomatoes, spanish onions, balsamic glaze, parmesan

WOODFIRED FLATBREAD (v) | 14
labneh yogurt, chilli oil

CREAMY GARLIC PRAWNS | 25
garlic, cream, shallots, onion, bread (gf available)

STUFFED ZUCCHINI FLOWERS | 25
truffle mushroom, pecorino, romesco infused cous cous w/ truffle mayo

TASTE OF TACOS (3) (v) ^{vegan option available} | 22
soft tortillas, guacamole, pickled cabbage, chilli mayo, coriander. choose from – spiced rubbed brisket, tuscan chicken or smokey tofu (v)

ARANCINI (3) PIECES (v) | \$22
arborio rice, truffle mushrooms, served with housemade blue cheese sauce, parmesan cheese

BBQ OCTOPUS & CALAMARI (gf) | 26
citrus rocket salad, balsamic dressing, lemon

SZECHUAN CALAMARI | 27
lightly floured & fried with sea salt & cracked pepper, szechuan spice, lemon, aioli.

ANTI PASTO PLATER FOR SHARING (2) | 30
grilled eggplant, pickles onion, olive, crackers, breadstick, beef bresaola, sujuk, pepperoni.

PASTAS

Gluten free (gf) pasta available upon request. All pasta dishes can be adapted to vegan and vegetarian

KING PRAWN LINGUINE (gf, vf) | 36
garlic, chilli, shallots, cherry tomatoes, wild rocket leaves & napoli sauce

PENNE CHICKEN MUSHROOM (gf, vf) | 30
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

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

TAGLIATELLE PESTO CHICKEN | 30
chicken, cream, pesto, basil, garlic, onion, parmesan cheese

NAPOLI GNOCCHI (v) | 30
napoli sauce, garlic, onion, basil, parmesan cheese

PRAWN LINGUINE AGLIO E OLIO | 27
lemon, butter, rocket leaf, garlic, chilli, cherry tomato, parmesan cheese, olive oil

PENNE ROSE | 30
chicken, garlic, onion, semi dry tomato, pink sauce, parmesan cheese, avocado

PAELLA RISOTTO (gf) | 38
saffron, chicken, mussels, calamari, chorizo, flat beans, rice, onion, garlic

PIZZAS

Gluten free base available. Vegan pizzas available upon request

GARLIC CHEESE | 20
garlic, cheese & oregano

AUTHENTIC MARGHERITA (gf, vf) | 26
fior de latte mozzarella, cherry tomato, basil & parmesan

CLASSIC PEPPERONI (gf, vf) | 24
mozzarella, pepperoni

BBQ MEAT LOVERS (gf, vf) | 30
mozzarella, pepperoni, shredded beef, wagyu brisket, cabanossi, bbq sauce

MOROCCAN LAMB (gf, vf) | 30
mozzarella, lamb, sundried tomato, kipfler potato, spinach, smoked paprika hinted greek taziki.

CHICKEN DELUXE (gf, vf) | 30
mozzarella, diced chicken, sundried tomatoes, mushroom, spanish onions, napoli

BOSCAIOLA | 34
sliced beef brisket, truffle infused mushrooms, fior-de-latte cheese, button mushrooms, parmesan cheese

SUPREME (gf, vf, df) | 26
mozzarella, pepperoni, shredded beef, kalamata olives, capsicum, mushroom, spanish onion, pineapple

CHILLI PRAWN (gf, vf) | 32
mozzarella, prawns, cherry tomato, spanish onion, oregano, chilli oil, napoli

TRUFFLE MUSHROOM (gf, vf) | 26
truffle mushroom, mozzarella, parmesan

PERI PERI CHICKEN | 33
capsicum, onion, diced chicken, peri peri housemade sauce, mushrooms, parmesan cheese

TANDOORI PANEER PIZZA (v) | 30
onion, paneer cheese, capsicum, garlic, tandoori paste, mint yogurt sauce

MERGUEZ | 32
fior di latte cheese, garlic, lamb sausage, confit potato, spinach, parmesan cheese

SUJUK | 25
garlic, onion, spinach, trio of cheese and bresaola mozzarella, gorgonzola, parmesan and rocket

TRIO OF CHEESE & BRESAOLA | 28
mozzarella, gorgonzola, bresaola, rocket, parmesan

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

MELE HULA | 25
mozzarella, pineapple, pastrami slices, parmesan

ADD ON EXTRAS

salami, chicken, brisket, prawns, pastrami, bresaola, extra cheese, vegan cheese
gluten free base

SZECHUAN CHICKEN BURGER | 25
chicken breast, tomato, pickle, coleslaw, american cheese, chilli 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

PERI PERI CHICKEN KIEV (gf) | 36
rice, steamed vegetables, olive oil

RIVERINE SIRLOIN STEAK 300GM (gf) | 48.9
grain-fed mb 4+ riverine, café de paris butter, with a choice of sauce and a side fries /mashed potato / salad / seasonal vegetables

SCOTCH FILLET 300G (gf) | 56
grain-fed mb 4+ riverine, café de paris butter, with a choice of sauce and a side / fries /mashed potato / salad / seasonal vegetables

SHISH PLATE | 36
lamb & chicken souvlaki, tzatziki, hummus, pickled turnip, house flat bread

SIDES

FRIES WITH AIOLI | 11

TRUFFLE FRIES | 14
parmesan & truffle mayo

MASHED POTATO | 10
creamy mashed potato with butter and cream

TOMATO CUCUMBER SALAD | 10
mixed tomatoes, cucumber

CREAMY COLESLAW (gf) | 8

SEASONAL STEAMED VEGETABLES | 8

POTATO GRATIN (gf, vf) | 10

MAINS

CHARCOAL GRILLED CHICKEN (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

BBQ BACK BEEF RIBS (gf)
full rack **49.9** | half rack **34.9**
chips, corn ribs, house made sticky bbq sauce

HOUSEMADE BEEF LASAGNA | 33
cheese, bechamel sauce, chips, salad

SEARED BARRAMUNDI (gf) | 39
pan seared & oven baked, seasonal vegetables, truss cherry tomatoes, creamy polenta, lemon dill beurre blanc

EXTRAS | 3.5

aioli, parmesan cheese, truffle mayo, chilli mayo, blue cheese dressing, humus

SAUCES (gf) | 3.5

gravy, mushroom, pepper, diane, beef jus

KIDS MENU

12 YEARS & UNDER

spaghetti bolognese **\$14**

cheeseburger **\$14**

nuggets & chips **\$14**

kids margherita **\$14**

chicken schnitzel, chips and tomato sauce **\$18**

creamy macaroni pasta **\$18**

DESSERTS

VANILLA CRÈME BRULÉE (gf) | 19
vanilla bean gelato, chocolate dusting, edible flowers

MANGO VANILLA PANNA COTTA (gf) | 19
mango sorbet, mango coulis, mixed berries, edible flowers

CANNOLI (3) PIECES (v) | 22
choice of ricotta or chocolate. flaked almond and pistachio

NUTELLA PIZZA (v) (gf available) | 24
white chocolate buttons, sliced banana

TIRAMISU (v) | 19
authentic, made inhouse, vanilla bean gelato, mixed berries

RICOTTA CHEESECAKE (v) | 22
vanilla bean gelato, mixed berries, whipped cream, chocolate flakes

CHOCOLATE MUDCAKE (v) (gf) | 23
chocolate gelato, whipped cream, mixed berries, chocolate syrup

AFFOGATO (v) (gf) | 16
vanilla bean gelato served with a shot of hot espresso coffee, edible flowers

GELATO (v) (gf) | ONE SCOOP 6
choose from vanilla bean, chocolate, hazelnut, cookies & cream

SORBET (v) (gf) | ONE SCOOP 6
choose from lemon, mango

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)

WARM LAMB SALAD (gf, vf) | 27
braised lamb, mesclun, tomato, pickled \cucumber, roasted cashews nuts, sweet potato crisps, green peas & tzatziki

CHICKEN & HALLOUMI SALAD (gf, vf) | 26
mesclun, tomato, capsicum, pomegranate, cucumber, feta w/ house dressing

ROAST PUMPKIN & FETTA SALAD (v) (gf) | 26
spinach, pinenuts, italian dressing

CAESAR SALAD (v) (gf) | 22
baby cos lettuce, egg, caesar dressing, anchovies, parmesan, croutons add chicken | 6

PRAWN & AVOCADO SALAD (gf, vf) | 28
rocket, fennel, tomato, pickled onion, chilli oil, watermelon radish, lemon

COCKTAILS

Alex&Co Classic Signatures

I LYKE | \$22

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

WATERMELON MARTINI | \$22

Vodka, Cranberry, Watermelon, Lemon & Aquafaba

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

MELON MAGIC | \$23

Vodka, Pineapple, Watermelon, Lemon & Vanilla

JUNIPER JOY | \$ 24

Gin, Campari, Lemon, Elder flower & Aquafaba

Classic Cocktails

MARGARITA | \$21

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

CRUMBLE | \$22

Fireball, Vanilla, Apple, Cinnamon & Aquafaba

LOVE ME MORE | \$24

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

TWO FACED | \$25

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

CUBA TAI | \$23

Spiced Rum, Pineapple, lemon, Orange bitter, Aromatic Bitter, Orgeat syrup

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

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

DAIQUIRI | \$23

White rum, lime and 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 **\$13 / \$16**

Byron Bay Premium Lager **\$12 / \$15**

Great Northern Super Crisp **\$12 / \$15**

BOTTLED BEER & CIDER

Corona **\$13**

White Rabbit Dark Ale **\$14**

Asahi **\$12**

Balter Cerveza **\$12**

Heiniken Zero **\$10**

Sommersby Apple Cider **\$14**

Little Dragon Ginger Beer **\$14**

SPARKLING

Redbank Prosecco VIC **\$13 | \$69**

Dunes & Greene Split Pink Moscato SA **\$14 | \$78**

Veuve D' Argent Cuvee Prestige Brut FR **\$14 | \$78**

Moel and Chandon Brut FR **\$198**

WHITE

West Cape Howe Cape to Cape Semillon Sauvignon Blanc WA **\$14 | \$70**

Twins Islands Sauvignon Blanc NZ **\$14 | \$69**

Chaffey Bros "Not your Grandmas" Riesling SA **\$14 | \$75**

Oxford Landing Pinot Grigio SA **\$13 | \$65**

Sister's Run Sunday Slipper Chardonnay SA **\$14 | \$70**

Jim Barry Lodge Hill Riesling SA **\$88**

Nautilus Estate Marlborough Sauvignon Blanc NZ **\$85**

Heirloom Vineyards Chardonnay SA **\$90**

Mt Difficulty Bannockburn Pinot Gris NZ **\$130**

ROSE

La Vieille Ferme Cotes du-Rhone Rose FR **\$13 | \$69**

RED

Pitchfork Shiraz Maragret River WA **\$14 | \$65**

Forest Hill Highbury Fields Cabernet Sauvignon WA **\$16 | \$84**

Smith & Hooper Merlot SA **\$15 | \$72**

Opawa Pinot Noir Marlborough NZ **\$15 | \$69**

Bleasdale Vineyards The Wild Fig GSM SA **\$16 | \$75**

Chaffy Bro's Barossa Shiraz SA **\$80**

Vina Ventisquero Reserva Pinot Noir Chile **\$95**

Dandelion Fleurieu Cabernet Sauvignon SA **\$100**

Bleasdale Vineyards Generations Malbec SA **\$125**

SPIRITS

VODKA

Belvedere **\$14** Gentleman Jack **\$15**

Grey Goose **\$16** Makers Mark **\$14**

Haku **\$12** Makers Mark 46 **\$16**

Crystal Head **\$18** Wild Turkey **\$14**

GIN Wild Turkey Honey **\$13**

Beefeater Pink **\$13** Woodford Reserve **\$16**

Bombay **\$13** **COGNAC**

Tanqueray Imported **\$15** Hennessy VS **\$16**

Tanqueray NO. TEN **\$22** Hennessy XO **\$22**

Ink **\$16** **WHISKEY**

Hendricks **\$16** Ballentines **\$12**

Four Pillars Bloody Shiraz **\$18** Canadian Club **\$13**

Malfy Rose Gin **\$14** Chivas Regal 12 Year **\$15**

Archie Rose Dry Gin **\$14** Chivas Regal 18 Year **\$21**

TEQUILA Glenfiddich 12 Year **\$15**

1800 Coconut **\$16** Glenmorangie 10 Year **\$18**

1800 Anejo **\$18** Glenmorangie 18 Year **\$45**

Patron Silver **\$18** Talisker 10 Year **\$22**

Patron Reposado **\$19** Jack Daniels **\$13**

Don Julio Blanco **\$22** Jameson **\$13**

Don Julio Reposado **\$23** Johnnie Walker Black **\$15**

Casamingos Mezcal **\$27** Johnnie Walker Blue **\$55**

RUM Macallan 12 Year Triple Cask Matured **\$24**

Sailor Jerry **\$13**

Kraken **\$13** Macallan 12 Year Sherry Oak Cask **\$24**

Bundaberg Overproof **\$15** Laphroig **\$19**

Diplomatico **\$16**

Ron Zacapa 23 **\$23**

SPECIALTY DRINKS

Dry Ginger Ale (Glass Only) **\$7.5** Redbull / No Sugar (Can) **\$8**

Peach Iced Tea (Glass Only) **\$7.5**

SOFT DRINKS

Pepsi **\$7.5** Lemonade **\$7.5**

Pepsi Max **\$7.5** Solo **\$7.5**