

EAT & DRINK

TO START / SHARED

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

PREMIUM FRESH SYDNEY ROCK OYSTERS
half dozen **36** | dozen **68**
mignonette sauce, lemon

FINGER LIME OYSTERS
half dozen **42** | dozen **80**
salmon caviar, mignonette sauce, lemon

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, vinegarette dressing

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

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.

CHILLI PRAWN HOT POT | 28
Garlic, chilli, Napoli, cherry tomato

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

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 | 23
garlic, cheese & oregano

AUTHENTIC MARGHERITA (gf, vf) | 27
fiordepizza cheese, cherry tomato, basil & parmesan

CLASSIC PEPPERONI (gf, vf) | 27
fiordepizza cheese, pepperoni

BBQ MEAT LOVERS (gf, vf) | 33
fiordepizza cheese, pepperoni, shredded beef, wagyu brisket, cabanossi, bbq sauce

MOROCCAN LAMB (gf, vf) | 33
fiordepizza cheese, lamb, sundried tomato, kipfler potato, spinach, smoked paprika hinted greek taziki.

BOSCAIOLA | 37
sliced beef brisket, truffle infused mushrooms, fior-de-latte cheese, button mushrooms, fiordepizza cheese

SUPREME (gf, vf, df) | 29
ham, pepperoni, onion, mushrooms, capsicum, olive, pineapple, fiordepizza cheese, olive oil

CHILLI PRAWN (gf, vf) | 35
mozzarella, prawns, cherry tomato, spanish onion, oregano, chilli oil, napoli

TRUFFLE MUSHROOM (gf, vf) | 29
truffle mushroom, fiordepizza cheese

PERI PERI CHICKEN | 36
capsicum, onion, diced chicken, peri peri housemade sauce, mushrooms, fiordepizza cheese

TANDOORI PANEER PIZZA (v) | 33
onion, paneer cheese, capsicum, garlic, tandoori paste, mint yogurt sauce

MELE HULA | 28
cheese, prosciutto, parmesan cheese, olive oil, pineapple

CAPRICCIOSA PIZZA | 35
fiordepizza cheese, prosciutto, mushrooms, olive oil, artichoke, napoli, tomato

TRIO OF CHEESE & BRESAOLA | 31
fiordepizza cheese, gorgonzola, bresaola, rocket

PROSCIUTTO PIZZA | 30
prosciutto, parmesan cheese, garlic base, rocket

PESTO GENOVESE CHICKEN | 33
parmesan cheese, pesto, chicken, fiordepizza cheese, olive oil

SEAFOOD MARINARA | 38
prawn, mussel, calamari, napoli, octopus, chilli oil

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|---|------------|
| ADD ON EXTRAS | |
| salami, chicken, brisket, prawns, pastrami, | 4.5 |
| bresaola, extra cheese, vegan cheese | |
| 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)

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

MAINS

SZECHUAN CHICKEN BURGER | 25
chicken breast, tomato, pickle, coleslaw, american cheese, chilli mayo w/ fries

ANGUS BEEF BURGER | 26
lettuce, tomato, savoury pickles, American cheese, onions, A&Co sauce w/fries

CRUMBED CHICKEN SCHNITZEL | 32
house made crumbed chicken breast, pecorino, parsley w/ chips and a choice of side & gravy

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

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 **70** | half rack **40**
chips, corn ribs, house made sticky bbq sauce

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

CHICKEN AND PRAWN ROSA | 38
chicken breast, prawns, rosa sauce, mashed potatoes, seasonal veggies, butter

SHARE PLATER | 80
short beef rib, buffalo wings, bread, chips, hummus, lamb cutlets, chicken skewer, coleslaw, labneh yogurt,

EXTRAS | 3.5
aioli, parmesan cheese, truffle mayo, chilli mayo, blue cheese dressing, humus

SAUCES (gf) | 3.5
gravy, mushroom, pepper, diane, beef jus

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

KIDS MENU

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|---|-------------|
| 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

NUTELLA PIZZA (v) (gf available) | 19
white chocolate buttons, sliced banana

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

CHOCOLATE MUDCAKE (v) (gf) | 19
chocolate gelato, whipped cream, mixed berries, chocolate syrup

AFFOGATO (v) (gf) | 19
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

COCKTAILS

Alex&Co Classic Signatures

I LYKE | \$24

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

WATERMELON MARTINI | \$24

Vodka, Cranberry, Watermelon, Lemon & Aquafaba

I'LL HAVE WHAT SHE'S HAVING | \$25

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

PASSIONATE KISS | \$24

Vodka, Passionfruit Liqueur, Grapefruit, Lychee & Passionfruit

MELON MAGIC | \$25

Vodka, Pineapple, Watermelon, Lemon & Vanilla

CRUMBLE | \$24

Fireball, Vanilla, Apple, Cinnamon & Aquafaba

TWO FACED | \$26

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

STRAWBERRY SPRITZ |\$26

Pink Gin, Strawberry Liqueur, Strawberry Puree, Soda Water

SPRING SWING | \$24

Vodka, Lemoncello, Lemon, Mint & Sugar

LOVE ME MORE | \$26

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

CONTINENTAL SUNSET | \$24

Tequila, Amaro Montenegro, grapefruit, lime, chili, agave

POMEGRANTE MARGARITA | \$24

Tequila, lime juice, cointreau, pomegranate, cranberry

PEACH PLEASE | \$23

Peach liqueur, lemon, cranberry, peach

Classic Cocktails

MARGARITA | \$23

Tequila, Triple Sec & Lime Sugar

COSMOPOLITAN | \$23

Vodka, Triple Sec, Lime, & Cranberry

ESPRESSO MARTINI | \$25

Frangelico, vodka, espresso, simple syrup

MOJITO | \$22

White Rum, Mint, Lime, Sugar & Soda Water

AGED OLD FASHIONED | \$27

Makers Mark, Angotura Bitters, Orange Bitters & Sugar

LONG ISLAND ICE TEA | \$28

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

FRENCH MARTINI | \$24

Vodka, Chambord & Pineapple

CAPRIOSKA | \$24

Vodka, Lime & Sugar

AGED NEGRONI | \$25

Gin, Sweet Vermouth, Campari

APEROL SPRITZ | \$24

Aperol, Prosecco & Soda Water

AMARETTO SOUR | \$25

Disaronno, Lemon, Sugar, Angosura Bitters & Aquafaba

PORNSTAR MARTINI | \$28

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

MARTINI | \$22

Vodka or Gin, Dry Vermouth & Olive if Dirty

PINA COLADA| \$26

White Rum, Malibu, Coconut, Pineapple, Lemon

WHISKEY SOUR | \$27

Bourbon, lemon, egg white, simple syrup, Angostura bitters

LEMONDROP | \$22

Limoncello, vodka, sugar, lemon juice.

TOMMYS MARGARITA | \$24

Tequila, lime, agave syrup

MANHATTAN NOIR | \$26

Bourbon, vermouth, Angostura bitters

NON-ALCOHOLIC

VIRGIN SOUR | \$15

Blueberry, Apple, Lemon & Lemonade

TAHITI TREAT | \$16

Mango, Pineapple, Coconut, Mint, Lime & Lemonade

COCO LOCO | \$16

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

VERY BERRY PUNCH | \$15

Cranberry, Strawberry, Lychee, and Lime

SAPPHIRE SPRITZ | \$16

Blue Curacao Syrup, Apple, Passionfruit, Lemon & Soda

TROPICAL SPRITZER | \$15

Orange, apple, pineapple, cranberry, grenadine, soda.

SHARED COCKTAILS

MANGO BREEZE | \$46

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

PASSIONFRUIT LONG ISLAND | \$48

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

BLUSHING SANGRIA | \$46

Rose', Vodka, Watermelon, Apple, Lime

WATERMELON CUCUMBER COOLER | \$46

Gin, Lemon, Watermelon, Elderflower and Soda

EL DIABLO JUG | \$48

Ginger Beer, Crème De Cassis, Tequila, Lime

SHOTS

PARRA PASSION | \$14

Vodka, Passionfruit, Pineapple, Vanilla & Lemon

CHEEKY PEACH | \$14

Vodka, Peach Liqueur, Cranberry & Lime

RED DROP | \$14

Peach Liquer, Baileys & Grenadine

SKY HIGH | \$14

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

B52 | \$14

Baileys, Cointreau, Khalua

JAGERBOMB | \$18

Jager and Redbull

SKITTLEBOMB | \$18

Cointreau and Redbull

BEER

SCHOONER/PINT

Peroni Schooner

Tooheys New

Hahn Superdry Low Carb

Hard Rated Alcoholic Lemon

Balter XPA

Great Northern Super Crisp

BOTTLED BEER & CIDER

Corona

Asahi

Heineken Zero

Sommersby Apple Cider

Sommersby Pear Cider

Little Dragon Ginger Beer

Stone & Wood Pacific Ale

Tooheys Extra Dry

SPARKLING

Emily by Redbank Prosecco VIC

Dunes & Greene Split Pink Moscato SA

Veuve D' Argent Cuvee Prestige Brut FR

Moel and Chandon Brut FR

WHITE

Twin Islands Sauvignon Blanc NZ

Chaffey Bros "Not your Grandmas" Riesling SA

Oxford Landing Pinot Grigio SA

Sister's Run Sunday Slipper Chardonnay SA

Nautilus Estate Marlborough Sauvignon Blanc NZ

Heirloom Vineyards Chardonnay SA

Mt Difficulty Bannockburn Pinot Gris NZ

ROSE

La Vieille Ferme Cotes du-Rhone Rose FR

RED

Pitchfork Shiraz Maragret River WA

Forest Hill Highbury Fields Cabernet Sauvignon WA

Smith & Hooper Merlot SA

Opawa Pinot Noir Marlborough NZ

Bleasdale Vineyards The Wild Fig GSM SA

Chaffy Bro's Barossa Shiraz SA

Vina Ventisquero Reserva Pinot Noir Chille

Dandelion Fleurieu Cabernet Sauvignon SA

Bleasdale Vineyards Generations Malbec SA

SPIRITS

VODKA

House Vodka

Belvedere

Grey Goose

Haku

Crystal Head

GIN

House Gin

Beefeater Pink

Bombay

Hendricks

Four Pillars Bloody Shiraz

Archie Rose Dry Gin

TEQUILA

1800 Coconut

Patron Silver

Patron Reposado

Don Julio Blanco

Don Julio Reposado

RUM

Bacardi

Sailor Jerry

Kraken

BOURBON

Jim Beam

Jack Daniels

Gentleman Jack

Makers Mark

Makers Mark 46

Wild Turkey

Wild Turkey Honey

Woodford Reserve

WHISKEY

Ballentines

Canadian Club

Chivas Regal 12 Year

Chivas Regal 18 Year

Glenfiddich 12 Year

Glenmorangie 10 Year

Glenmorangie 18 Year

Talisker 10 Year

Jameson

Johnnie Walker Black

Johnnie Walker Blue

Maccallan Sherry Oak 12 Year

COGNAC

Hennessy VS

Hennessy XO

LIQUORS

Alize Bleu

Midori

Passoa Passionfruit Liqueur

Cointreau

Malibu

Chambord

Lemoncello

Frangelico

Baileys

Kahlua

SOFT DRINKS

JUG/GLASS

Pepsi

Lemon Lime Bitters

Peach Iced Tea

Pepsi Max

Lemonade

Solo

Tonic Water

Dry Ginger Ale

Bundaberg Ginger Beer

(alcohol free)

Red Bull

Red Bull Sugar Free

Orange Juice

Apple Juice

Pineapple Juice

Cranberry Juice