

## STARTERS - ENTRÉE

<b>MARINATED MIXED OLIVES</b> (GF) 10 <i>chilli, oregano, EVO oil</i>	<b>WOODFIRED FLATBREAD</b> (V) 14 <i>labneh, chilli oil</i>
<b>GARLIC BREAD</b> (V) 13 <i>home made garlic and herb butter on fresh baked cha cha bread</i>	<b>SIZZLING GARLIC PRAWNS</b> 25 <i>shallots, parsley, oregano, garlic, chilli, lemon, EVO oil, pana di casa (gf available)</i>
<b>PREMIUM NATURAL SYDNEY ROCK OYSTERS</b> (GF) 36 / 68 <i>half dozen / dozen</i>	<b>ZUCCHINI FLOWERS</b> (GF, V) 25 <i>light tempura, creamy feta, ricotta, dill and lemon zest filling, spicy tomato relish, grana padano</i>
<b>PREMIUM MIGNONETTE SYDNEY ROCK OYSTERS</b> (GF) 42 / 80 <i>half dozen / dozen</i>	<b>CRISPY CHICKEN TACOS</b> 22 <i>soft tacos, succulent chicken tenderloin with crunchy spiced coating, charred corn salsa, chilli lime mayonnaise</i>
<b>OCEAN TROUT CARPACCIO</b> (GF) 27 <i>lemon juice, EVO oil, sea salt flakes, black pepper, micro basil, birds eye chilli, pane di casa</i>	<b>ARANCINI</b> (3) (V) 22 <i>arborio rice, wild mushrooms, truffle oil, creamy blue cheese sauce, grana padano</i>
<b>HIRAMASA KINGFISH SASHIMI</b> (GF) 27 <i>avocado, cherry tomato, tobiko, toasted sesame, wasabi mayonnaise, ponzu</i>	<b>BBQ OCTOPUS &amp; CALAMARI</b> (GF) 27 <i>wild rocket, orange segments, lemon, citrus dressing</i>
<b>A&amp;CO. WINGS</b> (GF) 21 <i>house marinated chicken wings with choice of a&amp;co. signature bbq or hot chilli sauce, shallots, toasted sesame</i>	<b>SZECHUAN CALAMARI</b> 27 <i>lightly floured &amp; fried with sea salt &amp; cracked pepper, szechuan spice, lemon, aioli</i>
<b>GRILLED HALOUMI</b> (GF, V) 19 <i>pomegranate, honey</i>	

## SALADS

<b>CAPRESE SALAD</b> (GF) 24 <i>fresh sliced mozzarella, vine-ripened tomato, fresh basil, sea salt flakes, balsamic, EVO oil</i>	<b>WARM LAMB SALAD</b> (GF) 27 <i>braised lamb, mesclun, tomato, pickled cucumber, green peas, sweet potato crisps, roasted cashews, tzatziki</i>
<b>SHEPHERD SALAD</b> (GF, V) 24 <i>diced tomato, cucumber, red and green capsicum, sliced Spanish onion, shallots, parsley, mint, pomegranate dressing, EVO oil</i>	<b>CHICKEN &amp; HALOUMI SALAD</b> (GF) 26 <i>grilled chicken, mesclun, tomato, capsicum, cucumber, feta, pomegranate, vinaigrette</i>
<b>CAESAR SALAD</b> (V) 22 <i>baby cos, egg, croutons, anchovy, grana padano, caesar dressing</i>	

## PASTA

<b>KING PRAWN LINGUINE</b> 36 <i>succulent Qld king prawns, cherry tomato, wild rocket, shallots, garlic, chilli, napolitano sauce</i>	<b>RIGATONI BOLOGNESE</b> 29 <i>rich beef mince ragu, fresh basil</i>
<b>CHICKEN MUSHROOM PENNE</b> 30 <i>chicken breast, onion, garlic, cream, grana padano</i>	<b>CREAMY TOMATO RIGATONI</b> 29 <i>creamy napolitano sauce, onion, garlic, mozzarella, grana padano</i>
<b>WILD MUSHROOM GNOCCHI</b> 33 <i>truffle infused wild mushrooms, cream, grana padano</i>	<b>TAGLIATELLE PESTO CHICKEN</b> 30 <i>chicken breast, onion, pesto, basil, garlic, cream, grana padano</i>
<b>LAMB RAGU TAGLIATELLE</b> 33 <i>braised lamb ragu, cherry tomato, mixed herbs, grana padano</i>	<b>SPAGHETTI AGLIO E OLIO (CHICKEN OR PRAWN)</b> 28 <i>chicken or prawn, wild rocket, cherry, tomato, butter, garlic, EVO oil, grana padano</i>

## FAMOUS LAMB SHOULDER FOR TWO

### ALEX&CO'S FAMOUS LAMB SHOULDER 85

5hr braised lamb shoulder, seasonal veggies, creamy mash, warm stone-baked house bread, lamb jus, straight from our stone oven

## MAINS

<b>ANGUS BEEF BURGER</b> 26 <i>lettuce, tomato, onion jam, dill gherkins, American cheese, Russian dressing - served with fries</i>	<b>GRILLED LAMB CUTLET</b> 46 <i>marinated tender lamb cutlets, creamy mash, broccolini, chimichurri</i>
<b>RIVERINE SIRLOIN</b> (GF) 49 <b>STEAK 300G</b> <i>grain-fed mb 4+ riverine, café de paris butter, with a choice of sauce and a side of fries /mashed potato + salad / seasonal vegetables</i>	<b>BBQ BACK BEEF RIBS</b> (GF) 40 / 70 <i>side of fries, corn ribs, sticky BBQ sauce</i>
<b>SCOTCH FILLET 300G</b> (GF) 56 <i>grain-fed mb 4+ riverine, café de paris butter, with a choice of sauce and a side of fries /mashed potato + salad / seasonal vegetables</i>	<b>PAN-SEARED BARRAMUNDI</b> (GF) 39 <i>pan seared Qld barramundi fillet, creamy polenta, seasonal vegetables, trussed cherry tomatoes, lemon &amp; dill beurre blanc</i>
<b>SHISH PLATE</b> (GF) 36 <i>lamb and chicken skewers, tzatziki, hummus, pickled turnip &amp; chillies, woodfired house flat bread</i>	<b>SEAFOOD RISOTTO</b> (GF) 36 <i>creamy arborio, diced fish, prawn cutlets, loligo squid, black mussels, cherry tomato, parsley, lemon, hint of chilli</i>
<b>CHARCOAL GRILLED CHICKEN</b> (GF) 36 <i>grilled chicken supreme, creamy mash, broccolini, wild mushroom and cream sauce</i>	<b>A&amp;CO. BBQ SHARE PLATTER</b> (GF) 80 <i>short beef ribs, buffalo wings, lamb cutlet, chicken skewer, bread, chips, garden salad, hummus, labneh</i>

**SAUCES** 4  
*gravy, mushroom, pepper, beef jus, diane*

**MAINS ADD ON EXTRAS** 4  
*aioli, parmesan, truffle mayo, chilli mayo, blue cheese sauce, hummus*

## STONE-BAKED PIZZA

GF base available upon request, but we cannot guarantee absence of GLUTEN during production of your pizza

<b>GARLIC CHEESE</b> (V) 22 <i>garlic, fior di latte, oregano, EVO oil</i>	<b>PERI PERI CHICKEN</b> 33 <i>tomato sauce, fior di latte, diced chicken breast, capsicum, onion, mushroom, peri peri sauce</i>
<b>MARGHERITA</b> (V) 25 <i>tomato sauce, fior di latte, pecorino, fresh basil, EVO oil</i>	<b>TANDOORI PANEER</b> (V) 33 <i>tomato sauce, paneer, onion, capsicum, garlic, tandoori paste, raita</i>
<b>CLASSIC PEPPERONI</b> 30 <i>tomato sauce, fior di latte, pecorino, pepperoni</i>	<b>CAPRICCIOSA</b> 33 <i>tomato sauce, fior di latte, prosciutto, mushrooms, tomato, artichoke, olives</i>
<b>BBQ MEAT LOVERS</b> 33 <i>tomato sauce, fior di latte, bacon, pecorino, pepperoni, ground beef, cabanossi</i>	<b>CLASSIC VEGETARIAN PIZZA</b> (V) 30 <i>tomato sauce, fior di latte, pecorino, mushroom, onion, capsicum, olives, EVO oil</i>
<b>MOROCCAN LAMB</b> 35 <i>tomato sauce, fior di latte, pecorino, braised lamb shoulder, sundried tomato, kipfler potato, spinach, smoked paprika, tzatziki</i>	<b>ROAST PUMPKIN &amp; FETA</b> (V) 33 <i>tomato sauce, fior di latte, pecorino, roasted pumpkin, feta, ricotta, baby spinach, Spanish onion, pepita, sweet chilli</i>
<b>CHILLI &amp; GARLIC PRAWNS</b> 35 <i>tomato sauce, fior di latte, pecorino, tiger prawns, crushed chilli &amp; garlic, EVO oil</i>	<b>4 FORMAGGI</b> (V) 33 <i>white sauce base, fior di latte, ricotta, gorgonzola, parmesan, basil, EVO oil</i>
<b>FUNGI</b> (V) 33 <i>white sauce base, fior di latte, oyster mushroom, enoki mushroom, button mushroom, pecorino, chilli, garlic, parsley, thyme, EVO oil</i>	<b>PROSCIUTTO</b> 30 <i>tomato sauce, fior di latte, prosciutto, wild rocket, grana padano</i>

**PIZZA ADD ON EXTRAS** 4  
*salami, chicken, prawns, bresaola, extra cheese, vegan cheese*

## KIDS MENU Children 12 & Under Only

<b>SPAGHETTI BOLOGNESE</b> 14	<b>FRIES WITH AIOLI</b> 11
<b>CHEESEBURGER</b> 14	<b>TRUFFLE FRIES</b> 14 <i>with parmesan &amp; truffle mayo</i>
<b>NUGGETS &amp; CHIPS</b> 14	<b>CREAMY MASHED POTATO</b> 10
<b>KIDS MARGHERITA</b> 14	<b>SEASONAL STEAMED VEGGIES</b> 8
<b>CHICKEN SCHNITZEL, CHIPS AND VEGGIES</b> 18	

## DESSERT

<b>VANILLA CRÈME BRULEE</b> 17 <i>Vanilla bean, chocolate dusting, edible flowers</i>	<b>FRESH FRUIT PAVLOVA</b> 17 <i>Crème Chantilly, seasonal fruit, fresh berries, passionfruit</i>
<b>TIRAMISU</b> 19 <i>Traditional tiramisu made in-house, fresh berries</i>	<b>CRÈME CARAMEL</b> 17 <i>Classic French baked super light custard, caramel, fresh berries</i>
<b>AFFOGATO</b> 19 <i>Shot of hot espresso, vanilla bean gelato, Choice of Frangelico or Baileys</i>	<b>BAKED RICE PUDDING</b> 18 <i>Vanilla bean ice cream, Marash Turkish ice cream, pistachios</i>
<b>NUTELLA PIZZA</b> 21 <i>Nutella spread, white chocolate, sliced banana</i>	<b>FIG &amp; WALNUT PUDDING</b> 18 <i>Warm, moist pudding with fig and walnut, butterscotch sauce, vanilla bean ice cream</i>
<b>CHOCOLATE HAZELNUT TART</b> 19 <i>Chocolate ganache, roasted hazelnut, mascarpone cream, fresh berries</i>	<b>BANANA SPLIT</b> 18 <i>Retro classic – sliced banana, chocolate sauce, cookies &amp; cream, gelato, crème Chantilly, roasted almonds, glace cherry</i>