

ALEX&Co.

**RIVERSIDE DINING. REFINED FLAVOURS.
CONTEMPORARY AMBIENCE.**

A modern dining destination where elegance meets bold, seasonal flavours. From premium cuts and fresh seafood to wood-fired pizzas and artisanal desserts, every dish is thoughtfully prepared to elevate the everyday.

Stylish, social, and effortlessly polished - Alex & Co offers a dining experience defined by quality, detail, and a sense of occasion.

APPETISERS & STARTERS

PUMPKIN ARANCINI (v) | 22

Roasted pumpkin, garlic, onion, mozzarella, parmesan, parsley, served with aioli

CALAMARI FRITTI | 22

Lightly fried calamari, garlic, lemon juice, parsley, served with aioli

GRILLED PRAWNS (gf) | 25

Grilled prawns with lime, garlic, polenta cake, corn salsa and smoked paprika aioli

PROSCIUTTO & BUFFALO

MOZZARELLA (gf) | 24

Thinly sliced prosciutto with creamy buffalo mozzarella and olive oil

KINGFISH CRUDO (gf) | 25

Fresh kingfish with fennel, citrus dressing and orange segments

HEIRLOOM TOMATO

CARPACCIO (v, gf) | 18

Heirloom tomatoes with rocket, pine nuts, pesto and balsamic glaze

BEETROOT & PEAR SALAD (v, gf) | 20

Roasted beetroot, pear, pistachio, stracciatella and vinaigrette

CUCUMBER & HERB SALAD (v, gf) | 16

Cucumber with coriander, mint, stracciatella and sumac

MARINATED OLIVES (vg, gf) | 12

Garlic, chilli flakes, extra virgin olive oil

GARLIC BREAD (v) | 13

Toasted bread, garlic butter, herbs

HOUSE FLATBREAD (v) | 18

Warm flatbread with spiced honey, roasted aubergine and labneh

KIPFLER POTATOES & PEAS (v, gf) | 19

Warm kipfler potatoes with pea hummus, snow peas, garlic, onion and mustard dressing

ITALIAN SALUMI BOARD (gf) | 24

Mortadella, salami and bresaola

MAINS

EYE FILLET 300G (gf) | 58

Premium eye fillet cooked to your liking
Choice of fries, mashed potato or garden salad

SCOTCH FILLET 300G (gf) | 56

Juicy scotch fillet with rich flavour
Choice of fries, mashed potato or garden salad

BARRAMUNDI (gf) | 39

Grilled barramundi with onion pickle, garlic, lemon, and herb velouté
Choice of fries, mashed potato or garden salad

PORK RIBS

Full rack 79 | Half rack 45

Sticky pork ribs, caramelised baby carrots, wine reduction, garlic, onion and ginger.
Choice of fries, mashed potato or garden salad.

GRILLED CHICKEN (gf) | 36

Herb-marinated grilled chicken breast, garlic.
Choice of fries, mashed potato or garden salad

CRUMBED CHICKEN SCHNITZEL | 30

Golden crumbed chicken schnitzel
Choice of fries, mashed potato or garden salad.

ALEX & CO CHEESEBURGER | 26

Beef patty, American cheese, butter lettuce, pickle, tomato and Alex & Co secret sauce

SPICED FRIED CHICKEN BURGER | 26

Buttermilk fried chicken, slaw, pickle, tomato and truffle mayo

CHICKEN FETA SALAD (gf) | 26

Grilled chicken, feta, coral mixed leaves, cherry tomatoes, cucumber, olives and balsamic dressing

PRAWN & MANGO SALAD (gf) | 27

Coral leaves, prawns, mango, cherry tomatoes, cucumber, avocado, red onion, toasted seeds and balsamic dressing

SHISH PLATE | 36

Lamb and chicken skewers with tzatziki, garlic, hummus, pickled turnips and chilli, served with house flatbread

EXTRAS | 3.5

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

SAUCES (gf) | 3.5

gravy, mushroom, pepper, diane, beef jus



PASTA

Choose your preferred pasta:

Fettuccine, Spaghetti, Linguine or Gnocchi. Gluten-free pasta is also available upon request.

CHICKEN ROSÉ | 33

Sautéed chicken with garlic and onion, semi-dried tomatoes, parmesan, avocado, pink rosé sauce and cooking wine

CREAMY PORK | 33

Diced pork belly with sage, chilli-roasted butternut squash, garlic, onion, parsley, parmesan and truffle cream sauce

CLASSIC BOLOGNESE | 33

Slow-cooked beef bolognese with parsley and shaved Parmesan

CHICKEN GORGONZOLA | 33

Creamy gorgonzola sauce with chicken, parmesan, parsley, garlic, onion, and cooking wine

PRAWN PASTA | 36

Prawns, semi-dried tomatoes, anchovies, olives, garlic, onion, lemon in a rich Neapolitan sauce, finished with Parmesan

SEAFOOD RISOTTO (v, gf) | 36

Prawns, mussels, calamari, anchovies, parsley, parmesan, garlic, onion and wine, finished with Neapolitan cream sauce

PESTO BURRATA (v) | 36

Creamy pesto sauce, garlic, onion and wine, finished with Parmesan and fresh burrata

CORN & MUSHROOM RISOTTO (v, gf) | 32

Creamy risotto, mushrooms, sweet corn, garlic, onion, wine reduction, finished with Parmesan

STONE-BAKED PIZZA

MARGHERITA (v) | 25

Classic Napolitana sauce, fior di latte mozzarella and fresh basil

PAPA PEPPERONI | 33

Napolitana sauce, fior di latte and generous pepperoni

QUEEN MARGHERITA | 33

Napolitana sauce, prosciutto, rocket, buffalo mozzarella, parmesan and balsamic glaze

CAVEMAN | 35

Garlic base with fior di latte, pepperoni, caramelised onion, ham, salami, chorizo and BBQ sauce

PERI PERI CHICKEN | 33

Napolitana sauce, fior di latte, marinated chicken, capsicum, Spanish onion, cherry tomatoes, rocket and peri peri mayo

GORGONZOLA | 35

Garlic base with fior di latte, gorgonzola, prosciutto, basil and hot honey

THE SARITA | 35

Garlic base with prosciutto, burrata, fresh rocket and balsamic glaze

VEGETARIAN (v) | 30

Napolitana sauce, fior di latte, mushrooms, capsicum, zucchini and eggplant

PEAR & WALNUT (v) | 30

Pesto base with pear, caramelised onion, fior di latte, walnuts, rocket, parmesan, finished with Italian glaze

POTATO PIZZA (v) | 28

Garlic base with fior di latte, roasted potatoes, gorgonzola, chopped garlic, rosemary and chilli honey

PRAWN PIZZA | 35

Napolitana sauce with fior di latte, prawns, cherry tomatoes, garlic, fresh chilli and parsley

MAYLA PIZZA | 33

Napolitana sauce with fior di latte, ham, salami, Parmesan and fresh chilli

HAWAIIAN HOLIDAY | 33

Garlic base with ham, pineapple, pesto and fresh basil

DESSERTS

CHOCOLATE LAVA FIREBALL | 25

Lava cake, candy floss, chocolate flakes, chocolate balloon, vanilla ice cream, bundaberg op spirit.

TIRAMISU | 19

Traditional tiramisu made in-house, caramel sauce

POIRE BELLE HÉLÈNE | 19

Poached pear layered with delicate pastry and whipped cream, finished with rich chocolate sauce and berries

VANILLA CRÈME BRULÉE | 17

Vanilla bean, custard with a crisp caramelised sugar top, finished with chocolate dusting and edible flowers

APPLE TARTE TATIN | 19

Caramelised apple tart with vanilla ice cream, fresh berries and Calvados-infused anglaise custard

CHEESECAKE | 21

Classic baked cheesecake with berry compote and edible flowers

AFFOGATO | 19

Vanilla bean gelato topped with a shot of hot espresso, choice of Frangelico or Baileys

COOKIES AND CREAM SUNDAE | 21

Cookies and cream gelato, cream, berries, rice crackers, and chocolate dust

PISTACHIO NUTTY | 21

Pistachio sundae, pistachio gelato, nuts, chocolate sauce, mixed berries, cream, wafer



SIDES

SIGNATURE SHOESTRING FRIES (v, gf) | 14

CREAMY MASHED POTATO (v, gf) | 14

SEASONAL GREENS (v, gf) | 14

Honey & mustard dressing

WILD HONEY GLAZED PUMPKIN (v, gf) | 14

Feta and pomegranate

CHARRED BROCCOLINI (v, gf) | 14

Spiced butter and pine nuts

KIDS MENU

Spaghetti bolognese 16

Cheeseburger 16

Chicken Nuggets & chips 16

Kids Margherita Pizza 16

Chicken schnitzel, chips or veggies 18

COCKTAILS

Alex&Co Classic Signatures

I LYKE | 24

Vodka, lychee, lemon and lavender
Aftertaste: Lightly sweet

WATERMELON MARTINI | 24

Vodka, cranberry, watermelon, lemon
and aquafaba Aftertaste: Sweet

I'LL HAVE WHAT SHE'S HAVING | 25

Malibu, lychee, blue curaçao, pineapple,
coconut, lemon and aquafaba
Aftertaste: Subtle and syrupy

PASSIONATE KISS | 23

Vodka, Passoã, passionfruit, grapefruit
and lychee Aftertaste: Tropical

LOVE ME MORE | 26

Vodka, lychee, crème de cacao, lemon,
rose, grenadine and aquafaba
Aftertaste: Sweet and floral

POMEGRANTE MARGARITA | 24

Tequila, triple sec, lime and pomegranate
Aftertaste: Mellow sweet and sour

PINEAPPLE CRUSH | 26

Bacardi, Malibu, pineapple, lime,
vanilla and lavender Aftertaste: Tropical

Classic Cocktails

MARGARITA | 24

Tequila, triple sec, lime & simple syrup

COSMOPOLITAN | 23

Vodka, triple sec, lime, & cranberry

ESPRESSO MARTINI | 25

Vodka, coffee liqueur, espresso, simple syrup

MOJITO | 23

Bacardi, mint, lime, simple syrup & soda water

AGED OLD FASHIONED | 27

Makers mark, angostura bitters,
orange bitters & simple syrup

LONG ISLAND ICE TEA | 28

Vodka, tequila, rum, gin, triple sec,
lemon, simple syrup & cola

FRENCH MARTINI | 24

Vodka, chambord & pineapple

AGED NEGRONI | 25

Tanqueray dry, sweet vermouth, campari

LOVER'S POTION | 24

Blueberry-infused vodka, watermelon,
lemon, simple syrup, rose water and aquafaba
Aftertaste: Floral and fruity

BERRY LUSH | 24

Gin, elderflower, Lillet Blanc, lemon,
simple syrup, raspberry prosecco and soda
Aftertaste: Summery and refreshing

1765 | 30

Hennessy, Kraken rum, spiced syrup,
absinthe and Peychaud's bitters
Aftertaste: Bold and boozy

CHOCOLATE SEDUCTION | 26

Tequila, crème de cacao, orange, lemon, sugar
and aquafaba. Aftertaste: Rich and chocolatey

BLACK FOREST | 25

Coffee-infused Scotch, Kahlúa, cream, vanilla
and cherry syrup. Aftertaste: Creamy and nutty

GOLDEN FLAME | 26

Bloody Shiraz gin, Campari, grapefruit,
lemon and orange Aftertaste: Sweet
with a subtle citrus bite

APEROL SPRITZ | 24

Aperol, prosecco & soda water

AMARETTO SOUR | 25

Disaronno, lemon, simple syrup,
angostura bitters & aquafaba

PORNSTAR MARTINI | 28

Vodka, passionfruit liqueur, lime,
pineapple, passionfruit, vanilla & prosecco

MARTINI | 25

Belvedere or tanqueray dry,
dry vermouth & olive if dirty

PINA COLADA | 26

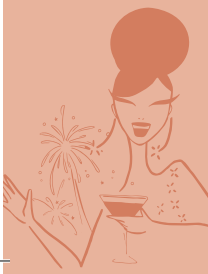
White rum, malibu, coconut, pineapple, lemon

WHISKEY SOUR | 27

Maker's mark, lemon, egg white,
simple syrup & angostura bitters

MIDORI SPLICE | 24

Midori, malibu, pineapple,lemon & coconut



SHARED COCKTAILS

BLUSHING SANGRIA | 46

Rose', vodka, watermelon, apple, orange, lime & soda

WATERMELON CUCUMBER COOLER | 46

Gin, lemon, watermelon, elderflower & soda

PEACH YES PLEASE | 46

Vodka, peach liqueur, lemon, cranberry & peach syrup

MANGO BREEZE | 46

Vodka, lychee liqueur, mango puree, lychee, lemon & soda

PASSIONFRUIT LONG ISLAND | 48

Gin, vodka, rum, tequila, triple sec, lemon, fresh passionfruit & soda.
Topped with liquid nitrogen

SHOTS

PARRA PASSION | 14

Vodka, passionfruit, pineapple, vanilla & lemon

CHEEKY PEACH | 14

Vodka, peach liqueur, cranberry & lime

FLAMING B52 | 15

Kahlua, baileys & cointreau (fire)

TEMPTATION | 14

Vodka, licor 43, apple & passionfruit

RED ROOM | 14

Tequila, apricot, rosewater, lemon & cranberry

SATIN LIPS | 17

Bourbon, frangelico, amaretto, lime & coconut syrup

NON-ALCOHOLIC

COCO LOCO | 16

Guava, coconut, strawberry & lime.
Topped with vanilla coconut cream

TROPICAL SPRITZER | 15

Orange, apple, pineapple, cranberry, raspberry & soda.

CUCUMBER COLLINS | 15

Cucumber, peppermint syrup, lime & soda

VIRGIN SOUR | 15

Blueberry, apple, lemon & lemonade

TAHITI TREAT | 16

Mango, pineapple, coconut, lime & lemonade

VERY BERRY PUNCH | 15

Cranberry, strawberry, lychee, pomegranate & lime

BEER

SCHOONER / PINT

Peroni	13 / 16
Tooheys new	11 / 13
Hahn superdry low carb	11 / 13
Hard rated alcoholic lemon	13 / 15
Balter xpa	13 / 15
Great northern super crisp	11 / 13

BOTTLED BEER & CIDER

Corona	14
Asahi	14
Heineken zero	11
Sommersby apple cider	13
Little dragon ginger beer	14

WINE

SPARKLING

Emily by redbank prosecco vic	14 69
Dunes & greene split pink moscato sa	14 78
Veuve d'argent cuvee prestige brut fr	14 78
Moet and chandon brut fr	298

WHITE

Twin 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
Nautilus estate marlborough sauvignon blanc nz	95
Heirloom vineyards chardonnay sa	80
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	16 85
Bleasdale vineyards the wild fig gsm sa	16 75
Chaffy bro's barossa shiraz sa	80
Vina ventisquero reserva pinot noir chille	95
Dandelion fleurieu cabernet sauvignon sa	100
Bleasdale vineyards generations malbec sa	125



SPIRITS

VODKA

Belvedere	16
Grey goose	18
Haku	15

GIN

Tanqueray dry gin	15
Beefeater pink	16
Bombay	18
Hendricks	18
Four pillars bloody shiraz	18
Tanqueray no. 10	22
Archie rose dry gin	18

TEQUILA

1800 Coconut	18
Patron silver	20
Patron reposado	24
Don julio blanco	26
Don julio reposado	25

RUM

Bacardi	14
Sailor jerry	16
Kraken	18
Diplomatico	25

BOURBON

Jim beam	14
Gentleman jack	17
Makers mark	16
Wild turkey	15
Wild turkey honey	16
Woodford reserve	19

WHISKEY

Ballentines	14
Canadian club	15
Chivas regal 12 year	17
Chivas regal 18 year	32
Glenfiddich 12 year	19
Glenmorangie 10 year	19
Glenmorangie 12 year	26
Jack daniels	14
Jameson	15
Johnnie walker black	17
Johnnie walker blue	60
Talisker 10 year	26
Maccallan sherry oak 12 year	30

COGNAC

Hennessy vs	22
Hennessy xo	48

LIQUORS

Midori	13
Fireball	14
Jägermeister	14
Malibu	14
Chambord	14
Limoncello	14
Baileys	13
Kahlua	14
Southern comfort	14
Black/White Sambuca	15
Montenegro	14
Pimms	14
Yeni Raki	25

SOFT DRINKS

JUG / GLASS

Lemon lime bitters	17 / 7	Red bull	12
Peach iced tea	16 / 6.5	Red bull sugar free	12
Pepsi max	16 / 6.5	Orange juice	18 / 7
Lemonade	16 / 6.5	Apple juice	18 / 7
Solo	16 / 6.5	Pineapple juice	18 / 7
Tonic water	16 / 6.5	Cranberry juice	18 / 7
Dry ginger ale	16 / 6.5		



BOLD SIPS, UNFORGETTABLE FLAVOURS

At Alex&Co, cocktails are more than drinks - they're experiences. Our bartenders blend precision with creativity, crafting each pour with bold flavours, refined technique and eye for detail.

For timeless classics to signature innovations, every cocktail is designed to surprise, delight and elevate your palate. Whether you're sipping something smooth and smoky or bright and refreshing, each glass tells its own story.

This is where mixology meets elegance. Stylish, spirited and always unforgettable - welcome to the taste of Alex & Co.

 [alexandco_parramatta](https://www.instagram.com/alexandco_parramatta)