

# **ALEX&Co.** SIGNATURES

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## **BBQ BACK BEEF RIBS**

Our most famous dish. Slow-cooked and finished with our signature BBQ glaze.

## **EYE FILLET MB4+**

Premium grain-fed eye fillet cooked to your liking.

## **CALAMARI FRITTI**

Lightly fried calamari served with lemon, parsley and aioli.

## **CHICKEN ROSÉ PASTA**

Chicken, avocado, semi-dried tomatoes and parmesan in a rich rosé cream sauce.

## **BURRATA & PROSCIUTTO PIZZA**

Creamy burrata, premium prosciutto, rocket and balsamic glaze.

## **CHOCOLATE LAVA FIREBALL**

Our signature dessert experience.

## **PASSIONATE KISS**

A vibrant tropical cocktail and guest favourite.

## **ESPRESSO MARTINI**

The perfect after-dinner cocktail.

## APPETISERS & STARTERS

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### **GARLIC BREAD (v) | 12**

Toasted artisan bread with garlic butter and herbs.

### **MARINATED OLIVES (vg, gf) | 10**

Marinated olives with garlic, chilli flakes and extra virgin olive oil.

### **HOUSE FLATBREAD (v) | 17**

Warm flatbread served with whipped labneh, roasted aubergine and spiced honey.

### **CORN RIBS (v, gf) | 18**

Charred corn ribs finished with spiced butter and parsley.

### **BEETROOT & PEAR SALAD (v, gf) | 18**

Roasted beetroot, fresh pear, pistachio, stracciatella and vinaigrette.

### **HEIRLOOM TOMATO SALAD (v, gf) | 19**

Buffalo mozzarella, heirloom tomatoes, fresh basil, sumac, olive oil and balsamic dressing.

### **KIPFLER POTATOES & PEAS (v) | 19**

Warm kipfler potatoes, pea hummus, snow peas and mustard dressing.

### **PUMPKIN ARANCINI (v) | 19**

Golden pumpkin arancini with mozzarella, parmesan and house aioli.

### **CHICKEN WINGS | 20**

House-marinated chicken wings with your choice of BBQ or hot chilli sauce.

### **CALAMARI FRITTI | 21**

Lightly fried calamari with garlic, lemon, parsley and aioli.

### **PROSCIUTTO & BUFFALO**

#### **MOZZARELLA (gf) | 23**

Premium prosciutto with creamy buffalo mozzarella and olive oil.

### **CURED MEATS (gf) | 24**

Selection of ham, salami and prosciutto with grissini, olive oil and glaze.

### **GRILLED PRAWNS (gf) | 24**

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

### **OCEAN TROUT CARPACCIO (gf) | 25**

Thinly sliced ocean trout with lemon, extra virgin olive oil, sea salt flakes, black pepper, micro basil and bird's eye chilli, served with pane di casa.

## PASTA

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### **Choice of Fettuccine, Penne, Linguine or Gluten-Free Pasta**

Gnocchi available +6

### **CHICKEN ROSÉ | 31**

Sautéed chicken, semi-dried tomatoes, avocado and parmesan in a rich rosé cream sauce.

### **CREAMY PORK | 31**

Pork belly, roasted butternut squash, sage, chilli and parmesan in a truffle cream sauce.

### **CLASSIC BOLOGNESE | 29**

Slow-cooked beef bolognese finished with parsley and shaved parmesan.

### **CHICKEN GORGONZOLA | 32**

Chicken and parmesan tossed through a creamy gorgonzola sauce.

### **PRAWN PASTA | 36**

Prawns, olives, anchovies, semi-dried tomatoes, garlic and lemon in a rich Neapolitan sauce.

### **PESTO BURRATA (v) | 35**

Creamy pesto sauce finished with fresh burrata and parmesan.

### **CORN & MUSHROOM RISOTTO (v, gf) | 29**

Creamy risotto with mushrooms, sweet corn, garlic, onion and parmesan.

### **SEAFOOD RISOTTO (v, gf) | 36**

Prawns, mussels and calamari in a creamy Neapolitan seafood risotto finished with parmesan.

## MAINS

### EYE FILLET 300G (gf) | 75

Premium MB4+ grain-fed eye fillet cooked to your liking. Served with your choice of fries, creamy mash or garden salad.

### SCOTCH FILLET 300G (gf) | 56

Juicy MB4+ grain-fed scotch fillet with rich marbling and flavour. Served with your choice of fries, creamy mash or garden salad.

#### STEAK UPGRADES

|                    |    |
|--------------------|----|
| Charred Broccolini | 8  |
| Grilled Prawns     | 12 |
| Garlic Butter      | 4  |
| Truffle Butter     | 5  |
| Extra Lamb Cutlet  | 9  |

### BBQ BACK BEEF RIBS

Full rack 85 | Half rack 49

Slow-cooked beef ribs glazed in sticky BBQ sauce, served with fries and corn ribs.

### BARRAMUNDI (gf) | 38

Grilled barramundi with onion pickle, garlic, lemon and herb velouté. Served with your choice of fries, creamy mash or garden salad.

### GRILLED LAMB CUTLET | 49

Marinated tender lamb cutlets served with fries and fresh chimichurri.

### GRILLED CHICKEN (gf) | 36

Herb-marinated chicken breast with garlic mustard sauce. Served with your choice of fries, creamy mash or garden salad.

### CRUMBED CHICKEN SCHNITZEL | 28

Golden crumbed chicken schnitzel served with your choice of fries, creamy mash or garden salad.

### ALEX & CO CHEESEBURGER | 24

Beef patty, American cheese, butter lettuce, tomato, pickles and A&CO secret sauce, served with fries.

### SPICED FRIED CHICKEN BURGER | 24

Buttermilk fried chicken, slaw, pickles, tomato and truffle mayo, served with fries.

### CHICKEN FETA SALAD (gf) | 24

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

### PRAWN & MANGO SALAD (gf) | 26

Prawns, mango, avocado, mixed leaves, cucumber, cherry tomatoes and toasted seeds with balsamic dressing.

### SHISH PLATE | 34

Lamb and chicken skewers with hummus, garlic sauce, tzatziki, pickled turnips and warm flatbread.

### LAMB SHANKS | 42

Slow-braised lamb shanks with creamy mash, broccolini and glazed Dutch carrots.

#### COMPLETE YOUR MEAL | 10

Add Any Side - Charred Broccolini, Wild Honey Pumpkin, Seasonal Greens or Signature Fries

#### EXTRAS | 3.5

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

#### SAUCES (gf) | 3.5

gravy, mushroom, pepper, diane, beef jus

## SHARE PLATES

### ULTIMATE EXPERIENCE PERFECT FOR SHARING



#### A&CO BBQ SHARE PLATTER (gf) | 98

A generous feast designed for sharing. Short beef ribs, buffalo wings, lamb cutlet, chicken skewer, bread, chips, garden salad, hummus, coleslaw and tzatziki.

Serves 2-4 guests.

**STONE-BAKED PIZZA**

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**MARGHERITA (v) | 22**

San Marzano sauce, fior di latte mozzarella and fresh basil.

**POTATO PIZZA (v) | 25**

Garlic base, roasted potatoes, gorgonzola, rosemary and chilli honey.

**MEDITERRANEAN VEGGIE (v) | 27**

San Marzano sauce, fior di latte, mushroom, olives, and capsicum.

**TROPICAL HAWAIIAN | 29**

Ham, pineapple, pesto and fresh basil.

**PAPA PEPPERONI | 30**

Classic pepperoni with San Marzano sauce and mozzarella.

**GARLIC CHILLI PRAWN | 35**

San Marzano sauce, fior di latte, prawns, garlic, fresh chilli, parsley and cherry tomatoes.

**QUEEN MARGHERITA | 31**

San Marzano sauce, Prosciutto, rocket, buffalo mozzarella, parmesan and balsamic glaze.

**PERI PERI CHICKEN | 31**

San Marzano sauce, Marinated chicken, capsicum, onion, cherry tomatoes, rocket and peri peri mayo.

**CAVEMAN | 34**

Pepperoni, ham, salami, chorizo, caramelised onion, fior di latte and BBQ sauce.

**PROSCIUTTO & GORGONZOLA | 35**

Garlic base, prosciutto, gorgonzola, basil and hot honey.

**SPICY ITALIAN | 30**

San Marzano sauce Ham, salami, parmesan and fresh chilli.

**BURRATA & PROSCIUTTO | 35 **

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

**TRUFFLE MUSHROOM (v) | 33**

Truffle mushroom paste, mushrooms, parmesan and extra virgin olive oil.

**SIDES**

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**SIGNATURE FRIES (v) | 14**

**CREAMY MASHED POTATO (v, gf) | 14**

**GARDEN SALAD (v) | 14**

Mixed leaves, cucumber, cherry tomato, balsamic dressing

**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**

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Spaghetti Bolognese **16**

Cheeseburger & Fries **16**

Chicken Nuggets & Chips **16**

Kids Margherita Pizza **16**

Chicken Schnitzel, Chips or Salad **18**

## DESSERTS

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### CHOCOLATE LAVA FIREBALL | 24

Warm chocolate lava cake, candy floss, chocolate balloon and vanilla ice cream.

### VANILLA CRÈME BRULÉE | 16

Classic vanilla bean custard with caramelised sugar and edible flowers.

### AFFOGATO | 16

Vanilla bean gelato topped with hot espresso.  
Choice of Frangelico or Baileys.

### TIRAMISU | 17

Traditional house-made tiramisu with caramel sauce.

### APPLE TARTE TATIN | 17

Caramelised apple tart with vanilla ice cream and Calvados anglaise.

### CHEESECAKE | 18

Classic baked cheesecake with berry compote.

### COOKIES AND CREAM SUNDAE | 18

Cookies and cream gelato, berries, cream and chocolate dust.

### PISTACHIO NUTTY | 18

Pistachio gelato, nuts, chocolate sauce, berries, cream and wafer.

## COCKTAILS

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### Alex&Co Classic Signature

**I LYKE | 23**

Vodka, lychee, lemon and lavender  
Aftertaste: Lightly sweet

**WATERMELON MARTINI | 23**

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 | 22 **

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

**LOVE ME MORE | 24**

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

**POMEGRANATE MARGARITA | 24**

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

**PINEAPPLE CRUSH | 26**

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

**MIDNIGHT FOREST | 26**

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

**BERRY SPRITZ | 24**

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

**MIDNIGHT ELIXIR | 32**

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

**LOVER'S POTION | 24**

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

**GOLDEN HOUR | 27**

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

**THE BOSS | 26**

Whisky, apple juice, dash of bitters, cinnamon  
stick, apple slice

**THE GODFATHER SMOKE | 26**

Laphroaig, Aperol, sweet vermouth, flamed  
cinnamon stick

## MARGARITAS

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**TOMMY'S MARGARITA | 18**

Tequila, fresh lime and agave nectar.

**CLASSIC MARGARITA | 18**

Tequila, triple sec, fresh lime and simple syrup.

**SPICY WATERMELON MARGARITAS | 18**

Spiced tequila, watermelon,  
fresh lime & triple sec

## SHARED COCKTAILS

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**BLUSHING SANGRIA | 47**

Rosé, vodka, watermelon, apple, orange, lime  
and soda.

**MANGO BREEZE | 48**

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

**PEACH YES PLEASE | 48**

Vodka, peach liqueur, lemon, cranberry  
and peach syrup.

**PASSIONFRUIT LONG ISLAND | 49**

Gin, vodka, rum, tequila, triple sec, lemon,  
fresh passionfruit and soda.

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## Classic Cocktails

### COSMOPOLITAN | 22

Vodka, triple sec, lime, & cranberry

### ESPRESSO MARTINI | 25 ☕

Vodka, coffee liqueur, espresso, simple syrup

### MOJITO | 22

Bacardi, mint, lime, simple syrup & soda water

### AGED OLD FASHIONED | 29

Makers mark, angostura bitters, orange bitters & simple syrup

### LONG ISLAND ICE TEA | 29

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

### FRENCH MARTINI | 23

Vodka, chambord & pineapple

### AGED NEGRONI | 26

Tanqueray dry, sweet vermouth, campari

### APEROL SPRITZ | 23

Aperol, prosecco & soda water

### AMARETTO SOUR | 26

Disaronno, lemon, simple syrup,

angostura bitters & aquafaba

### PORNSTAR MARTINI | 30

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

### MARTINI | 27

Belvedere or tanqueray dry, dry vermouth & olive if dirty

### PINA COLADA | 26

White rum, malibu, coconut, pineapple, lemon

### WHISKEY SOUR | 28

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

### MIDORI SPLICE | 24

Midori, malibu, pineapple, lemon & coconut

### BLOODY MARY | 28

Vodka, tomato juice, lemon, Worcestershire sauce, Tabasco, celery salt and cracked black pepper.

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## NON-ALCOHOLIC

### COCO LOCO | 16

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

### TROPICAL SPRITZER | 15

Orange, apple, pineapple, cranberry, raspberry & 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

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## SHOTS

### PARRA PASSION | 16

Vodka, passionfruit, pineapple, vanilla & lemon

### CHEEKY PEACH | 16

Vodka, peach liqueur, cranberry & lime

### FLAMING B52 | 16

Kahlua, baileys & cointreau (fire)

### TEMPTATION | 16

Vodka, licor 43, apple & passionfruit

### RED ROOM | 15

Tequila, apricot, rosewater, lemon & cranberry

**BEER**

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**SCHOONER / PINT**

|                            |         |
|----------------------------|---------|
| Peroni                     | 13 / 16 |
| Tooheys New                | 11 / 13 |
| Hahn SuperDry Low Carb     | 11 / 13 |
| Carlton Draught            | 12 / 14 |
| Balter XPA                 | 13 / 15 |
| Great Northern Super Crisp | 11 / 13 |

**BOTTLED BEER & CIDER**

|                            |    |
|----------------------------|----|
| Corona                     | 14 |
| Asahi                      | 14 |
| Hard Rated Alcoholic Lemon | 14 |
| Heineken Zero              | 11 |
| Sommersby Apple Cider      | 13 |
| Little Dragon Ginger Beer  | 14 |

**WINE**

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**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              | 180     |

**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      |
| Dandelion fleurieu cabernet sauvignon sa          | 100     |
| Bleasdale vineyards generations malbec sa         | 125     |

## SPIRITS

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### VODKA

|            |    |
|------------|----|
| Belvedere  | 16 |
| Grey goose | 18 |

### GIN

|                            |    |
|----------------------------|----|
| Tanqueray dry gin          | 16 |
| Beefeater pink             | 17 |
| Bombay Bombay Sapphire     | 19 |
| Hendricks                  | 20 |
| Four pillars bloody shiraz | 20 |
| Tanqueray no. 10           | 26 |
| Archie rose dry gin        | 20 |
| Ink gin                    | 19 |

### TEQUILA

|                    |    |
|--------------------|----|
| 1800 Coconut       | 18 |
| Patron silver      | 22 |
| Patron reposado    | 25 |
| Don julio blanco   | 28 |
| Don julio reposado | 28 |

### RUM

|                |    |
|----------------|----|
| Bacardi        | 14 |
| Sailor jerry   | 16 |
| Kraken         | 18 |
| Captain morgan | 18 |

### 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         | 18 |
| Chivas regal 18 year         | 34 |
| Glenfiddich 12 year          | 20 |
| Glenmorangie 10 year         | 20 |
| Glenmorangie 12 year         | 27 |
| Jack daniels                 | 15 |
| Jameson                      | 15 |
| Johnnie walker black         | 18 |
| Johnnie walker blue          | 60 |
| Talisker 10 year             | 27 |
| Maccallan sherry oak 12 year | 32 |

### 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 |
| Alizé blue          | 14 |

## SOFT DRINKS

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### JUG / GLASS

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

## **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**