

ALEX&Co.

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

ALEX&CO. LOUNGE FAVOURITES

PASSIONATE KISS

Our signature tropical cocktail.

ESPRESSO MARTINI

The perfect after-dinner cocktail.

BBQ BACK BEEF RIBS

The dish we're most famous for.

CALAMARI FRITTI

Crispy calamari with lemon and aioli.

BURRATA & PROSCIUTTO PIZZA

Buffalo mozzarella, prosciutto, rocket and balsamic.

CHOCOLATE LAVA FIREBALL

Our signature dessert experience.

APPETISERS & STARTERS

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.

BETROOT & 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

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.

*whilst every care is taken to accommodate dietary requirements and food allergies at our restaurant, the menu items may still contain, have traces or come into contact with wheat, eggs, nuts, dairy or other food allergens.

(gf) gluten free (v) vegetarian (vg) vegan
(gfo) gluten free option (df) dairy free

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.

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.

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

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.

*whilst every care is taken to accommodate dietary requirements and food allergies at our restaurant, the menu items may still contain, have traces or come into contact with wheat, eggs, nuts, dairy or other food allergens.

(gf) gluten free (v) vegetarian (vg) vegan
(gfo) gluten free option (df) dairy free

STONE-BAKED PIZZA

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.

SIDES

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

DESSERTS

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.

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.

KIDS MENU

Spaghetti Bolognese 16

Cheeseburger & Fries 16

Chicken Nuggets & Chips 16

Kids Margherita Pizza 16

Chicken Schnitzel, Chips or Salad 18

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.

CHOCOLATE LAVA FIREBALL | 24

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

*whilst every care is taken to accommodate dietary requirements and food allergies at our restaurant, the menu items may still contain, have traces or come into contact with wheat, eggs, nuts, dairy or other food allergens.

(gf) gluten free (v) vegetarian (vg) vegan
(gfo) gluten free option (df) dairy free

COCKTAILS

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

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

AMARETTO SOUR | 26

Disaronno, lemon, simple syrup, angostura bitters & aquafaba

PORNSTAR MARTINI | 30

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

FRENCH MARTINI | 23

Vodka, chambord & pineapple

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

AGED NEGRONI | 26

Tanqueray dry, sweet vermouth, campari

APEROL SPRITZ | 23

Aperol, prosecco & soda water

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.

MODERN MARGARITAS

TOMMY'S MARGARITA | 18

Tequila, fresh lime and agave nectar.

SPICY WATERMELON MARGARITAS | 18

Spiced tequila, watermelon, fresh lime & triple sec

CLASSIC MARGARITA | 18

Tequila, triple sec, fresh lime and simple syrup.

SHARED COCKTAILS

BLUSHING SANGRIA | 47

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

PEACH YES PLEASE | 48

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

MANGO BREEZE | 48

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

PASSIONFRUIT LONG ISLAND | 49

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

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, wlemon & cranberry

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

SOFT DRINKS

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

BEER

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

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

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