

ALEX&Co.

The background of the entire page features a stylized illustration of two palm trees. The trees are rendered in a dark olive green color, matching the background. They have long, slender trunks and large, feathery fronds that spread out across the upper half of the image. The overall aesthetic is tropical and sophisticated.

BAR LOUNGE

MENU

SMALLER PLATES

GARLIC BREAD (v) | 12

Toasted artisan bread with garlic butter and fresh herbs.

Topped with cheese (v) | 4

ROSEMARY SALT STEAK CHIPS | 14

Crispy thick-cut chips, finished with house-made rosemary salt.

TOMATO & SHIMEJI MUSHROOM BRUSCHETTA (vg) | 16

Crispy sourdough, roma tomato, shimeji mushrooms, basil

& extra virgin olive oil.

PORCINI & TRUFFLE ARANCINI (v) | 19

Golden porcini risotto arancini filled with mozzarella and parmigiano, served with house truffle dip.

CALAMARI FRITTI (df) | 21

Lightly fried calamari, lemon, and cilantro, served with a house white vinegar reduction and Granny Smith apple.

HUMMUS & FLAT-BREAD CRACKERS (vg) | 19

Creamy homemade hummus served with stone-baked flat-bread, topped with seeds and salt flakes.

CHICKEN WINGS | 21

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

WHIPPED GUAC (vg) | 21

Creamy avocado whipped with citrus and herbs, served with za'atar flat-bread. Serves 1-2 guests.

BONE MARROW | 23

Roasted bone marrow finished with herb gremolata and pickled vegetables, served with flat bread.

SASHIMI PLATTER | 48

A selection of premium sashimi, featuring fresh salmon and kingfish, delicately sliced and served with flying fish roe, fresh lemon, wasabi and light soy sauce.

Based on availability.

Please advise our team of any allergies or dietary requirements.

Gluten-free options are subject to kitchen availability and cross-contact.

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

Seafood may be sourced locally or internationally depending on seasonality and availability.

LARGER PLATES

ALEX&CO. CHEESEBURGER | 24

Beef patty, Aussie cheddar cheese, lettuce, tomato, pickles and A&Co. secret sauce.

FRIED CHICKEN BURGER | 23

Fried chicken schnitzel, slaw, pickles, tomato, truffle mayo served with chips.

FISH AND CHIPS | 25

Golden beer battered fish and chips with tartare sauce and lemon wedge.

MIXED SHISH PLATE | 45

Char gilled marinated lamb and chicken skewers served with house-made hummus, garlic toum, pickled turnips.

LAMB SKEWERS | 29

Char grilled marinated lamb skewers served with house-made hummus and pickled turnips.

CHICKEN SKEWERS | 27

Char grilled marinated chicken skewers served with house-made garlic toum and pickled turnips.

SYDNEY ROCK OYSTERS (gf, df)

½ Dozen | 40 Dozen | 72

Freshly shucked Sydney Rock oysters served with lemon wedges and shallot vinaigrette.

Based on availability.

MEDITERRANEAN TASTING TOWER (vg) | 69

Porcini & Truffle Arancini, Whipped Guacamole, Tomato & Shimeji Mushroom Bruschetta, Hummus & Flatbread Crackers. Serves 2-4 guests.

AUSTRALIAN SEAFOOD SHARE PLATTER | 145

A generous selection of premium Australian seafood 3 jumbo prawns, 4 Sydney Rock oysters, salmon & kingfish sashimi, mussels, and your choice of baked barramundi, salmon or crispy buttered hoki. Served with fresh lemon, house tartare sauce and vinegar reduction.

Based on availability, serves 2-4 guests.

CONDIMENTS 3.50	SAUCES 4.50
Aioli (v,gf)	Gravy
Parmigiano (v,gf)	Shiitake Mushroom
Truffle Mayo (v,gf)	Pepper
Miso Butter (v,gf)	Diane
Blue Cheese Dressing (v,gf)	Wine Jus
Hummus (v,df,gf)	Pomegranate Chimichurri (df,gf)
Truffle cream cheese (v,gf)	

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STONE BAKED PIZZA

MARGHERITA | 22

San Marzano tomato, fior di latte & fresh basil.

MEDITERRANEAN PRIMAVERA | 27

San Marzano tomato, fior di latte, mushrooms, capsicum, olives, cherry tomatoes, roasted eggplant & fresh herbs.

DIAVOLA | 30

San Marzano tomato, fior di latte & classic pepperoni.

PERI PERI CHICKEN | 31

San Marzano tomato, marinated chicken, capsicum, onion, cherry tomatoes & rocket, finished with peri peri mayo.

ALEX & CO | 32

Scamorza, fior di latte, semi-dried tomato, prosciutto & herbs.

TRUFFLE MUSHROOM | 33

Truffle paste, mushrooms, fior di latte, finished with truffle cream and truffle oil.

BBQ MEAT LOVERS | 35

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

GARLIC BUTTER PRAWNS & CHILLI | 35

San Marzano tomato, fior di latte, prawns, garlic, fresh chilli, cherry tomatoes, herbs.

PROSCIUTTO & GORGONZOLA CALZONE | 35

Garlic base, prosciutto, gorgonzola, fior di latte & fresh basil, finished with hot honey.

BURRATA | 28

San Marzano tomato, cherry tomatoes & fresh basil, finished with fresh burrata.

BIANCA AL SALMONE | 36

Creamy cheese & dill base, smoked salmon, capers, spring onion, herbs & lemon.

QUATTRO FORMAGGI | 30

Gorgonzola, ricotta, Parmigiano & fior di latte, finished with toasted almond flakes & herbs.

Gluten-free base available | 4

Vegan cheese available | 3

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ALEX'S SIGNATURES

NUMBER ON A NAPKIN | 21

casa vodka, lychee liqueur, lemon, lavender

PASSIONATE KISS | 22

casa vodka, passoã, passionfruit, grapefruit, lychee

444 | 21

casa vodka, casa triple sec, watermelon, lemon, aquafaba

MENTALLY IN IBIZA | 23

casa pink gin, casa triple sec, strawberry, lime, aquafaba

USE MY DISCOUNT CODE | 22

casa white rum, casa coconut agave, pineapple, lime, azúcar

SYDNEY 10 | 23

casa blanco agave, casa cinnamon whisky, mango, vanilla, lemon

FRENCH CIGAR | 26

hennessy very special, casa spiced rum, lemon, azúcar

I'LL HAVE WHAT SHE IS HAVING | 25

casa coconut agave, casa blue curaçao, lychee liqueur, pineapple, coconut, lemon, aquafaba

CASA MARGARITAS

CLASSIC MARGARITA | 19

casa blanco agave, casa triple sec, lime, azúcar

TOMMY'S MARGARITA | 19

casa blanco agave, lime, azúcar

POMEGRANATE MARGARITA | 19

casa blanco agave, casa triple sec, pomegranate, lime

SPICED WATERMELON MARGARITA | 19

jalapeno-infused casa blanco agave, watermelon, lime

SHARED COCKTAILS

REALLY LONG ISLAND | 59

casa vodka, casa gin, casa white rum, casa blanco agave, casa triple sec, cola

MANGO BREEZE | 59

casa vodka, lychee liqueur, mango, lychee, lemon, soda

SHOTS

HEAT | 10

casa vodka, passionfruit, vanilla, lemon

CENSORED | 10

casa vodka, peach liqueur, cranberry, lime

PENTHOUSE | 10

casa vodka, lychee liqueur, watermelon, lemon

SOJU | 7

original, yuzu or grape

COLOMBIAN KISSES | 13

chilled coffee agave

COCO LOCO | 13

chilled coconut agave

FUEGO | 13

chilled cinnamon whisky

CLASSIC COCKTAILS

ESPRESSO MARTINI | 21

casa vodka, casa coffee liqueur,
cold-pressed coffee, azúcar

PORNSTAR MARTINI | 26

casa vodka, passoã, passionfruit,
vanilla, lime, prosecco

LYCHEE MARTINI | 21

casa vodka, lychee liqueur, lychee,
lemon, aquafaba

FRENCH MARTINI | 23

casa vodka, chambord, pineapple

LONG ISLAND ICED TEA | 24

casa vodka, casa gin, casa
white rum, casa blanco agave,
casa triple sec, cola

DAIQUIRI | 21

casa white rum, lime, azúcar

CAIPIROSKA | 20

casa vodka, lime, azúcar

COSMOPOLITAN | 21

casa vodka, casa triple sec,
cranberry, lime

WHISKEY SOUR | 23

casa whisky, lemon,
azúcar, aquafaba

OLD FASHIONED | 25

casa burbs whisky, azúcar, bitters

MOJITO | 21

casa white rum, mint, lime,
soda, azúcar

**Missing your favourite?
Ask our friendly bartenders
to make you a classic you
haven't found here...**

NON-ALCOHOLIC COCKTAILS

TAHITI TREAT | 13

mango, pineapple, coconut, lime, lemonade

VERY BERRY PUNCH | 13

cranberry, strawberry, pomegranate, lemon

99 PROBLEMS (LYCHEE AIN'T ONE) | 13

lychee, lemon, vanilla, aquafaba

BOTTLED & CIDER

Guinness Draught	14
Hard Rated Alcoholic Lemon	12
Better Beer Ginger Beer	10
Pressman's Apple Cider	10
Great Northern Low Alcohol	8
Hahn Super Dry Gluten Free	10
Heineken Zero Zero Alcohol	8
Heaps Normal XPA Zero Alcohol	8

DRAUGHT & FRIENDS

Tap Beer

Schooner / Pint

Simple Pleasures Ultra Crisp	9 / 12
Peroni	13 / 17
Better Beer Zero Carb	10 / 13
Lazy Mischief Hazy XPA	10 / 13
Bentspoke Crankshaft IPA	12 / 15
Great Northern Super Crisp	12 / 15
Somaek	15 / 19

Ultra crisp lager with soju of your choice

WINE

Sparkling



CAVEDON ADELIA PROSECCO (vf)

13 / 60

king valley, victoria

CARLO VICENTINI PROSECCO (vf)

72

veneto, italy

MOËT & CHANDON IMPÉRIAL BRUT

155

épernay, france

White

WANGOLINA MOSCATO (vf)

13 / 60

limestone coast, south australia

TIN SHED RIESLING

14 / 70

eden valley, south australia

INVINITI SAUVIGNON BLANC (vf)

15 / 75

marlborough, new zealand

WANGOLINA SAUVIGNON BLANC (vf)

13 / 69

limestone coast, south australia

LE PEZZE PINOT GRIGIO

DELLE VENEZIE DOC (vf)

14 / 70

veneto, italy

EMMALENE PINOT GRIS

14 / 70

adelaide hills, south australia

TABLE OF PLENTY FIANO

13 / 69

gundagai, new south wales

WANGOLINA CHARDONNAY (vf)

14 / 72

limestone coast, south australia

MCHENRY HOHNEN ROCKY

ROAD CHARDONNAY (vf)

14 / 72

margaret river, western australia

BOGLE CHARDONNAY

90

california, usa

BACK BAR

Ask us about our extensive range of premium spirits...

Rose



MAZI MCG ROSE (vf) 13 / 69
mclaren vale, south australia

LOU PARAIS ROSE (vf) 14 / 72
provence, france

Red

INVINITI PINOT NOIR (vf) 14 / 70
marlborough, new zealand

BOGLE PINOT NOIR 90
california, usa

RUSDEN ‘DRIFTSAND’ GSM (vf) 14 / 70
barossa valley, south australia

HITHER & YON CABERNET SAUVIGNON 14 / 72
mclaren vale, south australia

FETHERSTON CAMELLIA CABERNET MALBEC 14 / 70
yarra valley, victoria

CHARLISH & CO SHIRAZ 15 / 72
mclaren vale, south australia

TIN SHED ‘MELTING POT’ SHIRAZ 14 / 70
barossa valley, south australia

MAIN & CHERRY TEMPRANILLO 16 / 90
mclaren vale, south australia

SOFT DRINKS

Soft Drinks	Jug / Glass	Juices	Jug / Glass
Lemon Lime Bitters	17 / 7	Orange	18 / 7
Peach Iced Tea	16 / 6.5	Apple	18 / 7
Pepsi	16 / 6.5	Pineapple	18 / 7
Pepsi Max	16 / 6.5	Cranberry	18 / 7
Lemonade	16 / 6.5		
Solo	16 / 6.5	Water	
Tonic Water	6.5	Still Water 750 ml	12
Dry Ginger Ale	6.5	Sparkling Water 750 ml	12
Energy			
Red Bull	9		
Red Bull Sugar Free	9		

SUNSET

HOUR

**Specials across our premium range from
4-6pm, Monday to Saturday...**

Cocktails | 12

CLASSIC MARGARITA

casa blanco agave, casa triple sec, lime, azúcar

RIVERSIDE SPRITZ

casa gin, yuzu, soda

PASSIONFRUIT CAIPIROSKA

casa vodka, passionfruit, lime, azúcar

MANGO DAIQUIRI

casa white rum, mango, lime, azúcar

Casa Spirits | 8

vodka, gin, white rum, whisky

Beer | 8

SCHOONER

Simple Pleasures Ultra Crisp

Lazy Mischief Hazy Xpa

Better Beer Zero Carb

Wine | 8

CAVEDON ADELIA PROSECCO (vf)

king valley, Victoria

WANGOLINA SAUVIGNON BLANC (vf)

limestone coast, south australia

CHARLISH & CO SHIRAZ

mclaren vale, south Australia



**A&
C°**