

ALEX&Co. SIGNATURES

500G F1 WAGYU BONE-IN STRIPLOIN

An impressive centrepiece, premium Wagyu grilled to perfection and made for a memorable dining experience.

OVEN-BAKED SALMON

A refined ALEX&Co. favourite, balancing delicate flavours with a fresh, contemporary finish.

PORCINI & TRUFFLE ARANCINI

A guest favourite — crisp, indulgent and packed with rich porcini and truffle flavour.

PROSCIUTTO, STRACCIATELLA & BABY GEM

Fresh, creamy and beautifully balanced — a signature starter.

TRUFFLE MUSHROOM RAVIOLI

Rich, comforting and indulgent — house-made pasta showcasing one of our most-loved flavour combinations.

FRESH LINGUINE CACIO E PEPE

A timeless Roman classic, handcrafted in-house and perfected the ALEX&Co. way.

ALEX & CO. PIZZA

Our namesake pizza — a signature combination of premium Italian flavours, made to share.

POACHED MANGO

A vibrant signature dessert — refreshing, colourful and the perfect finish to your ALEX&Co. experience.

A selection of our favourites, showcasing the dishes, flavours and experiences that define ALEX&Co.

CURATED BY CHEF GEORGES DAKKAK

Welcome to ALEX & Co.,

Inspired by the rich flavours of the Mediterranean, **Executive Chef Georges Dakkak** combines decades of international recognition—including awards naming him among the best restaurateurs in the world—with the unmatched quality of Australian ingredients to bring you an experience unlike any other in Australia.

Designed for sharing, celebrating and enjoying together, each dish reflects a balance of modern creativity and familiar flavours prepared with care, and made to be remembered.

Join us and celebrate life at ALEX & Co.

STARTERS

GARLIC BREAD (v) | 12

Toasted artisan bread with garlic butter and fresh herbs.
Topped with cheese (v) | 4

ROSEMARY SALT STEAK CHIPS (v, df, gf) | 14

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

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.

BONE MARROW | 23

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

CURED MEATS TRAY

Small | 35 Large | 55

Chef's selection of premium cured meats including prosciutto, salami, and ham, paired with stracciatella, parmigiano, and gorgonzola, served with house bread, marinated olives, balsamic glaze, and honey.

SALMON CARPACCIO (df) | 28

Thinly sliced salmon with green herb oil, lemon, sea salt, spring onion and micro herbs, presented tableside under a smoking cloche.

PROSCIUTTO, STRACCIATELLA AND BABY GEM | 26

Prosciutto and creamy stracciatella with baby gem, tomato tartare and pita bread.

SASHIMI PLATTER | 48

Premium salmon and kingfish sashimi with flying fish roe, fresh lemon, wasabi and light soy sauce.
Based on availability.

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.

SALADS

BEETROOT CARPACCIO (vg, gf) | 19

Thinly sliced roasted beetroot, orange segments, cherry tomatoes, and radish with lemon-passion vinaigrette.

HEIRLOOM TOMATO & BURRATA SALAD (v, gf) | 22

Buffalo burrata, heirloom tomatoes, fresh basil, sumac, green herb oil, and aged balsamic.

CAESAR SALAD | 19

Cos lettuce, anchovies, parmigiano, crispy croutons, and classic Caesar dressing.

Grilled Chicken | 4 Prawns | 6 Smoked Salmon | 8

PRAWN & MANGO SALAD (gf, df) | 28

Prawns, fresh marinated mango, smashed avocado, mixed leaves, and cherry tomatoes with citrus dressing.

BAKED EGGPLANT & LABNEH (v, gf) | 23

Roasted eggplant with whipped labneh, sumac, pomegranate, soaked walnuts, fresh herbs, and extra virgin olive oil.

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MAINS

SCOTCH FILLET MB4+ – 300G (gf) | 65

Grain-fed MB4+ Scotch fillet with rich marbling, served with charred broccolini, corn ribs and your choice of house sauce.

GRILLED QUAIL | 42

Marinated grilled quail served with warm house-made pita, garlic toum, and fresh herbs.

GRILLED LAMB CUTLETS (gf) | 56

Marinated lamb cutlets grilled over high heat and served with cherry tomatoes, radish, zucchini pickles and special butter

SLOW-BRAISED LAMB SHANK | 42

Slow-braised lamb shank with carrot purée and rich lamb jus.

WAGYU SHORT RIB MB7+ (gf) | 55

48-hour slow-braised Wagyu short rib with black garlic jus, glazed seasonal baby vegetables and celeriac purée.

500G F1 WAGYU BONE-IN STRIPLOIN | 110

Premium F1 Wagyu bone-in striploin, grilled to your liking and served with charred broccolini, corn ribs and your choice of house sauce.

OVEN BAKED SALMON (gf) | 43

Oven-baked salmon with whipped ricotta, house-made zucchini pickles, semi-dried cherry tomatoes, and herb oil.

PAN-FRIED BARRAMUNDI (gf, df) | 39

Crispy-skin barramundi served with sauce vierge, sautéed julienne vegetables and balsamic glaze.

MISO BUTTER JUMBO PRAWNS (gf) | 41

Oven-baked jumbo prawns glazed with savoury miso butter and finished with fresh lemon.

CONDIMENTS | 3.50

Aioli (v, gf)

Parmigiano (v, gf)

Truffle Mayo (v, gf)

Miso Butter (v, gf)

Blue Cheese Dressing (v, gf)

Hummus (v, df, gf)

Truffle cream cheese (v, gf)

SAUCES | 4.50

Gravy

Shiitake Mushroom

Pepper

Diane

Wine Jus

Pomegranate Chimichurri (df, gf)

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SIDES

ROSEMARY SALT STEAK CHIPS (v, df, gf) | 14

CORN RIBS (v, gf) | 18

Charred corn ribs and fresh parsley.

CREAMY MASHED POTATO (v, gf) | 14

CARROT PURÉE (v, gf) | 16

CELERIAC PURÉE (v, gf) | 16

GARDEN SALAD (vg, gf, df) | 12

Mixed leaves, cucumber, cherry tomatoes and radish with pomegranate molasses dressing.

SEASONAL GREENS (v, gf) | 16

Steamed seasonal green vegetables with mustard butter and toasted almond flakes.

BAKED PORTOBELLO MUSHROOMS (v, gf) | 18

Oven-baked Portobello mushroom glazed with miso butter and fresh herbs.

OVEN-BRAISED SWEET CORN (v, gf) | 14

Charred corn, butter, sea salt and smoked paprika.

PASTA AND RISOTTO

RIGATONI NAPOLETANA (v) | 26

Fresh house-made rigatoni tossed through a rich Neapolitan tomato sauce with garlic, fresh basil and extra virgin olive oil.

TRUFFLE MUSHROOM RAVIOLI (v) | 29

Fresh house-made mushroom ravioli with creamy truffle sauce, sautéed mushrooms and fresh herbs.

PUMPKIN RAVIOLI (v) | 28

Fresh house-made pumpkin-filled ravioli with sage brown butter, pistachio, and parmigiano.

CHICKEN ROSÉ | 31

Fresh house-made rigatoni, sautéed chicken, semi-dried tomatoes and parmigiano in a rich rosé cream sauce.

FRESH LINGUINE BOLOGNESE | 31

Fresh house-made linguine with slow-cooked beef ragù finished with herbs and shaved parmigiano.

RIGATONI & PESTO BURRATA (v) | 35

Fresh house-made rigatoni tossed through house basil pesto, finished with fresh burrata and parmigiano.

PORCINI RISOTTO (v, gf) | 33

Carnaroli risotto with porcini mushrooms, garlic, butter and parmigiano, served with sautéed wild mushrooms.

RISOTTO AL LIMONE & SCAMORZA (v, gf) | 31

Creamy lemon risotto finished with smoked scamorza, fresh herbs and a squeeze of lemon juice.

PRAWN LINGUINE (df) | 42

House-made linguine with prawns, cherry tomatoes, garlic and chilli in a light bisque reduction, finished with fresh herbs.

HOUSE-MADE GNOCCHI SCAMORZA (v) | 30

House-made gnocchi with rich tomato sugo, smoked scamorza and parmigiano.

FRESH LINGUINE CACIO E PEPE (v) | 29

House-made linguine with 24-month Pecorino Romano and cracked black pepper in a classic Roman-style emulsion.

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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

KIDS MENU

Spaghetti Bolognese

16

Rigatoni Napolitana (v)

16

Rigatoni Cream Sauce (v)

16

Cheeseburger & Chips

16

Chicken Nuggets & Chips

16

Kids Margherita Pizza (v)

16

Chicken Schnitzel

18

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DESSERTS

CHOCOLATE LAVA FIREBALL | 24

Warm chocolate lava cake with candy floss, chocolate sphere, and vanilla bean ice-cream.

VANILLA CRÈME BRÛLÉE | 16

Classic vanilla bean custard with a crisp caramelised sugar crust and edible flowers.

TIRAMISU | 17

Traditional house-made tiramisu with mascarpone cream, espresso, and cocoa.

POACHED MANGO | 19

Mango poached in rosewater, served with pomegranate, blueberries, mixed-berry coulis, passionfruit coulis, raspberry sorbet, mint leaves and biscuit crumb.

APRICOT PUDDING | 16

Apricot milk pudding served with crushed pistachios.

SPICED POACHED PEAR | 17

Red wine reduction, cinnamon-poached pear, and vanilla bean ice cream.

SEASONAL FRUIT SALAD | 19

Selection of fresh seasonal fruits served with a light fruit coulis and refreshing lemon sorbet.

HAZELNUT & NUTELLA CALZONE | 24

Stone-baked calzone filled with Nutella and fior di latte, finished with toasted hazelnuts and served with vanilla bean ice cream.

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BOLD FLAVOURS, MEMORABLE DINING

At **ALEX&Co.**, every dish is created with a focus on quality ingredients, bold flavours and thoughtful preparation. Our menu brings together Mediterranean influences, contemporary techniques and familiar favourites, reimagined with the distinctive **ALEX&Co.** touch.

From fresh seafood and house-made pasta to stone-baked pizzas, premium cuts and dishes made for sharing, every plate is designed to bring people together and make dining an experience.

Generous, vibrant and full of flavour — this is dining, the **ALEX&Co.** way.

 **alexandco_parramatta**