

ALEX&CO.

LUNCH

MENU



STARTERS

GARLIC BREAD (v) | 12

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

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.

CAESAR SALAD | 19

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

Grilled Chicken | 4 Prawns | 6 Smoked Salmon | 8

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.

MAINS

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.

CRUMBLLED CHICKEN SCHNITZEL | 31

Golden crumbled chicken schnitzel served with chips.

PARMAGIANA CHICKEN SCHNITZEL | 31

Golden crumbled chicken schnitzel topped with rich
tomato sauce, melted mozzarella and Parmigiano, 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.

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

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

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.

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)

KIDS MENU

Spaghetti Bolognese	16	Chicken Nuggets & Chips	16
Rigatoni Napolitana (v)	16	Kids Margherita Pizza (v)	16
Rigatoni Cream Sauce (v)	16	Chicken Schnitzel	18
Cheeseburger & Chips	16		

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 topped with caramelised sugar 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 RED FRUIT SALAD | 19

Selection of fresh seasonal berries, light syrup, and lemon sorbet.

HAZELNUT & NUTELLA CALZONE | 24

Pizza dough filled with fior di latte and Nutella, topped with toasted hazelnuts and drizzled Nutella. Served with chocolate flakes and vanilla bean 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.
Seafood may be sourced locally or internationally depending on seasonality and availability.

ALEX'S SIGNATURES

USE MY DISCOUNT CODE | 22

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

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

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

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

SYDNEY 10 | 23

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

MENTALLY IN IBIZA | 23

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

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

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

COSMOPOLITAN | 21

casa vodka, casa triple sec, cranberry, lime

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

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...

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

SOFT DRINKS

Soft Drinks

Jug / Glass

Lemon Lime Bitters

17 / 7

Peach Iced Tea

16 / 6.5

Pepsi

16 / 6.5

Pepsi Max

16 / 6.5

Lemonade

16 / 6.5

Solo

16 / 6.5

Tonic Water

6.5

Dry Ginger Ale

6.5

Energy

Red Bull

9

Red Bull Sugar Free

9

Juices

Orange

18 / 7

Apple

18 / 7

Pineapple

18 / 7

Cranberry

18 / 7

Water

Still Water 750 mL

12

Sparkling Water 750 mL

12

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

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

COFFEE

Sml / Lrg

Latte

5 / 7

Cappuccino

5 / 7

Flat White

5 / 7

Chai Latte

5 / 7

Hot Chocolate

5 / 7

Espresso/ Double Espresso

4 / 7

Long Black

4 / 6

TEA

English Breakfast

5

Earl Grey

5

Green Tea

5

Peppermint

5

Chamomile

5

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

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

A&
C^o

