

alpha

TO START

House made kalamata olive bread feta basturma chives	16
Warm Pita oregano EVOO V	5.5
Muhammara candied walnuts pomegranate V. DF	16
Taramasalata bottarga DF	18
Hummus crispy shallots jalapeno oil V. GF. DF	16
Marinated Greek olives oregano EVOO V.GF.DF	11
Oysters watermelon ouzotini sorbet GF.DF	7.5ea

MEZEDES

Cold poached Spencer Gulf king prawns feta ouzo watermelon pistachio GF	31
Halloumi saganaki macadamia rhubarb black olives V.GF	22
Spiced chicken souvlaki green olive pistachio pesto pomegranate GF	24
Flash fried calamari lime aioli DF	26
Octopus carpaccio white anchovies tomatoes caper leaves greeksini	27

THE SEA

Market fish	MP
Moreton bay bug fermented chilli butter GF	22ea
Marinated swordfish and tuna souvlaki confit lemons citrus black tahini GF. DF	31
Spanner crab kritharaki chilli confit garlic crispy soft shell crab	48
Woodfired Spencer Gulf king prawns seaweed butter GF	16ea
Bay lobster "Manti" bisque garlic herbs pangrattato	39
Woodfired Eastern Rock lobster tarragon lemon tomato salsa	MP

THE LAND

Slow cooked shoulder of lamb tzatziki GF	65/120
Darling Downs dry-aged 1kg rib eye MB 4+ Greek salad condiments GF	170
Darling Downs dry-aged 500g scotch fillet MB 4+ Greek salad Condiments GF	90
Woodfired butterflied chicken Greek honey sumac glazed lemon GF	26/39
Chargrilled Berkshire pork cutlet 300g fennel skordalia GF	38

THE FIELD

Smoked eggplant coconut feta heirloom tomatoes pomegranate dakos crumb V. DF	26
Heritage zucchini tart goat's cheese stuffed flower zucchini ghanoush V	28
Baked spanakopita V	28
Asparagus kefalograviera foam cured egg yolk V. GF	18
Greek salad feta olives tomatoes cucumber capsicums pickled onion V. GF	23
Maroulosalata iceberg lettuce white cabbage dill spring onion kefalotyri V. GF	16
Roasted baby potato rosemary salt V.GF.DF	16
Chips feta garlic EVOO V	14

V Vegetarian GF Gluten Free DF Dairy free

*Please note that all credit card payments incur a surcharge

*For reservations of 7 guests or more, guests are required to dine from our set menus and a 10% service charge is added to the final bill

*Seasonal menu - subject to change

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Scan for more information on
our private event spaces!

