



“Here at Alpha, I have tried to take a classic, more relaxed approach to Greek food, indicative of the lifestyle I’ve grown up with in Australia. By relying on the best local ingredients and my need to recreate, explore and rework traditional recipes, I always aim for my food to evoke that feeling of freshness, simplicity, and balance that I have grown up with. Knowing and appreciating Greek cuisine as I do.” Peter Conistis.

MENU

**Please note all credit card payments incur up to a 1.5% surcharge*

**For reservations of 10 guests or more the Yia Yia’s Table menu applies and a 10% service charge is added to the final bill.*

**Seasonal menu- Subject to change*



HELLENIC CLUB

TO START

Grilled Pita , Cretan Olive Oil, Rigani	4
Fava , Split Pea Dip, Smoked Eel, Toursi	13
Taramosalata , White Cod's Roe Dip, Bottarga	17
Melitzanosalata , Smoked Eggplant Dip	15
Citrus Marinated Greek & Local Olives	10
Pickled Octopus , Preserved Orange, Radish	18
Smoked Anchovies , Fennel, Blood Orange Salad	20
Heirloom Tomatoes , Kopanisti, Basil, Onions	22
Baked Feta , Garlic, Pickled Chilli, Green Olives	18
Woodfield Bone Marrow , Parsley Salata, Pita	19
Tarama Keftedes , Almond Skordalia, Samphire	16
Halloumi Saganaki , Figs, Pistachios, Chilli	28
Sea Urchin Taramosalata , In The Shell, Seaweed Pita <i>(Please ask your waiter if available)</i>	21
Thessauri Caviar Ossetra Signature , Greece (30gm)	140

MAIN EVENT

Spanakopita , Spinach Pie, Leeks, Feta, Dill	28
Smoked Eggplant Pie , Cauliflower Kapama, Coconut Yoghurt	28
Braised Beef Cheek , Chestnuts, Quince, Celeriac Skordalia	36
Roast Octopus , Yiouvetsi, Lemon Jam, Green Tomatoes	38
Moussaka , Eggplant, Seared Sea Scallops, Taramosalata	38
Kleftiko , Lamb Shoulder Baked In Clay, Piperati, Kasseri	48

SIDES

Horiatiki Salad , Tomatoes, Cucumbers, Sheep's Milk Feta, Olives	20
Lemon Roasted Potatoes , Oregano, Garlic, Thyme	12
Halloumi Fries , Mint, Black Olives, Lemon	20
Fire Roasted Sprouts , Broccolini, Sesame, Green Onion Saltsa	18
Cauliflower Salad , Grains, Greens, Almonds, Pomegranate	16
Cos Salad , Aged Kefalotyri, Mint, Candied Walnuts	16

FROM THE JOSPER, SKARA, SOUVLA

Spit Roasted Lamb , Tzatziki, Horta, Lemon, Garlic (400gm)	60 (<i>Dinner Only</i>)
Brizola , Pork Tomahawk, Eggplant Jam, Ladolemono	38
Roast Chicken , Pomegranate, Tournou Tournou, Yoghurt	38
Grilled Whole Snapper , Tsigareli, Swiss Chard, Dill, Fennel	40
Brooklyn Valley Sirloin (400gm) , Pastourmas Butter, Stuffed Peppers	70
 Souvlaki – <i>Per skewer</i>	
King Prawn , Feta, Saganaki, Onion Salad	13
Quail , Mastic, Ouzo, Honey, Pickled Quince	12
King Mushrooms , Oyster Mushrooms, Muhamarra	11

YIAYIA'S MENU \$70

(Whole table, 4 guests and over)

Grilled Pita Bread

Marinated Greek & Local Olives

Taramosalata, White Cod's Roe Dip, Bottarga

Melitzanosalata, Smoked Eggplant Dip

Pickled Octopus, Preserved Orange, Rigani

Halloumi Saganaki, Wild Figs, Pickled Figs & Pistachios

Spanakopita, Spinach Pie, Feta, Leeks, Dill

Roast Chicken, Pomegranate, Tourlou Tourlou, Yoghurt

Lemon Roasted Potatoes, Oregano, Garlic, Thyme

Horiatiki, Tomatoes, Cucumbers, Sheep's Milk Feta, Olives

Loukoumades, Black Walnut Ice Cream, Thyme Honey, Pasteli

PAPOU'S MENU \$85

(Whole table, 4 guests and over)

Grilled Pita Bread

Marinated Greek & Local Olives

Taramosalata, White Cod's Roe Dip, Bottarga

Melitzanosalata, Smoked Eggplant Dip

Roast Octopus, Yiouvetsi, Lemon Jam, Green Tomatoes

King Prawns, Feta, Saganaki, Onion Salad

Halloumi Saganaki, Wild Figs, Pickled Figs & Pistachios

Spanakopita, Spinach Pie, Feta, Leeks, Dill

Slow Roasted (11 hours) Lamb Shoulder, Panada

Lemon Roasted Potatoes, Oregano, Garlic, Thyme

Horiatiki, Tomatoes, Cucumbers, Sheep's Milk Feta, Olives

Loukoumades, Black Walnut Ice Cream, Thyme Honey, Pasteli

**Seasonal Menu – Subject to Change*

DESSERT

Loukoumades , Black Walnut Ice Cream, Thyme, Honey Pasteli	15
Galaktoboureko , Greek Coffee, Medjool Dates, Metaxa, Halva	17
White Fig Baklava , Almonds, Chocolate, Burnt Fig Ice Cream	16
Feta Ice Cream , Deep Fried, Tomato Glyko, Black Olive Caramel	15
Diples , Roast Quince, Pistachios, Geranium, Rose Petal Crema	16
Ruffled Milk Pie , Bay Leaf, Orange Blossom, Pineapple Sorbet	17

DESSERT WINE

2017 Samos Vin Doux Muscat (375ml) Samos, GR	12/50
2014 Torbreck 'The Bothie' Frontignac (375ml) Barossa Valley SA	50
2019 Frogmore Creek Iced Riesling (375ml) Coal River, TAS	16/70
2014 Alpha Estate 'Late Harvest' Gewürztraminer (500ml) Florina, GR	110

DIGESTIFS / FORTIFIED

Bleasdale Rare Verdelho 16yo	15
Penfolds Grandfather	26
St John Commandaria Port	12
Kretaraki Rakomelo	13
Skinos Mastiha	13
Mastic Tears Mastiha	11
Montenegro	11
Dark Cave Aged Tsipouro	15
Mavrakis Mastiha	10
Mastiha M 30%	15
Pilavas M 30%	15

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