



“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 7 guests or more the set menus apply 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
Tzatziki, Greek Yoghurt, Cucumber, Mint, Dill	13
Taramosalata, White Cod's Roe Dip, Bottarga	17
Melitzanosalata, Smoked Eggplant Dip	15
Citrus Marinated Greek & Local Olives	10
Ouzo Cured Ora Salmon, Cucumber, Barberries	24
Skull Island Prawn Skewers, Feta, Saganaki, Onion Salad	16 each
Zucchini Fritters, Zhoug, Chickpeas, Blossom Salad	20
Wood Fired Bone Marrow, Parsley Salata, Pita	19
Halloumi Saganaki, Figs, Pistachios, Chilli	28
Sea Urchin Taramosalata, In The Shell, Grilled Pita <i>(Please ask your waiter if available)</i>	28

MAIN EVENT

Spanakopita, Spinach Pie, Caramelised Leeks, Feta, Dill	28
Moussaka, Eggplant, Seared Sea Scallops, Taramosalata	38
Mooloolaba Tuna Plaki, Fava, Green Beans, Vine Leaf, Olives	45
Crumbed Pork Cutlet, Greek Slaw, Green Apple Tzatziki	32
Abrolhos Octopus, White Bean Skordalia, Black Olive Salad	38
Grilled Whole Snapper, Horta, Black Garlic, Ladolemono	40
BBQ Chicken, Feta Brined, Tournou Tournou, Almond Skordalia	38
Skewered Lamb Loin Chops, Hommous Mavro, Mint, Cucumber	38
Souvlaki, Brooklyn Valley Sirloin (200gm), Feta, Watermelon	44
Slow Roasted (11hrs) Lamb Shoulder, Panada, Smoked Eggplant	46/90

SIDES

Horiatiki Salad, Tomatoes, Cucumbers, Feta, Olives	20
Lemon Roasted Potatoes, Oregano, Garlic, Thyme	12
Roast Asparagus, Broccolini, Pinenuts, Currants, Tahini	18
Cabbage Salad, Fennel, Radish, Kasseri, Green Onion	16
Cos Salad, Shaved Kefalotyri, Mint, Candied Walnuts	15

THE GAIA MENU \$60pp

(2 guests and over)

Grilled Pita Bread

Citrus Marinated Greek & Local Olives

Hommous Mavro, Roast Chickpeas, Lemon

Spanakopita, Spinach Pies, Coconut Feta, Leeks, Dill

Horiatiki, Tomatoes, Cucumbers, Coconut Feta, Olives

Tourlou Tourlou, White Bean Skordalia, Black Olives

Roast Asparagus, Broccolini, Pinenuts, Currants, Tahini

Lemon Roasted Potatoes, Oregano, Garlic, Thyme

Loukoumades, Quince Sorbet, Baklava Crumble

**Seasonal Menu – Subject to Change*

YIAYIA'S MENU \$65pp

(Whole table, 4 guests and over)

Grilled Pita Bread
Citrus Marinated Greek & Local Olives
Taramosalata, White Cod's Roe Dip, Bottarga
Melitzanosalata, Smoked Eggplant Dip
Abrolhos Octopus, White Bean Skordalia, Black Olive Salad
Spanakopita, Spinach Pie, Feta, Leeks, Dill
Halloumi Saganaki, Figs, Pistachios, Lemon
Horiatiki, Tomatoes, Cucumbers, Sheep's Milk Feta, Olives
BBQ Chicken, Feta Brined, Turlou Turlou, Skordalia
Lemon Roasted Potatoes, Rigani, Garlic, Thyme
Loukoumades, Black Walnut Ice Cream, Thyme Honey, Pasteli

P A P O U ' S M E N U \$85pp

(Whole table, 4 guests and over)

Grilled Pita Bread
Citrus Marinated Greek & Local Olives
Tzatziki, Greek Yoghurt, Cucumber, Mint, Dill
Taramosalata, White Cod's Roe Dip, Bottarga
Skull Island Prawns, Feta, Saganaki, Parsley Salad
Halloumi Saganaki, Figs, Pistachios, Lemon
Spanakopita, Spinach Pie, Feta, Leeks, Dill
Horiatiki, Tomatoes, Cucumbers, Sheep's Milk Feta, Olives
Cabbage Salad, Fennel, Radish, Kasseri, Green Onion
Slow Roasted (11hrs) Lamb Shoulder, Panada, Smoked Eggplant
Lemon Roasted Potatoes, Oregano, Garlic, Thyme
White Fig Baklava, Almonds, Chocolate, Burnt Fig Ice Cream

**Seasonal Menu – Subject to Change*

THE HELLENIC MENU \$95pp

(Whole table, 4 guests and over)

Grilled Pita Bread
Citrus Marinated Greek & Local Olives
Taramosalata, White Cod's Roe Dip, Bottarga
Melitzanosalata, Smoked Eggplant Dip
Halloumi Saganaki, Wild Figs, Pickled Figs & Pistachios
Spanakopita, Spinach Pie, Feta, Leeks, Dill
Abrolhos Octopus, White Bean Skordalia, Black Olive Salad
Horiatiki, Tomatoes, Cucumbers, Sheep's Milk Feta, Olives
Cabbage Salad, Fennel, Radish, Kasseri, Green Onion
BBQ Chicken, Feta Brined, Turlou Turlou, Skordalia
Slow Roasted (11 hours) Lamb Shoulder, Panada
Lemon Roasted Potatoes, Oregano, Garlic, Thyme
Galaktoboureko, Greek Coffee, Medjool Dates, Metaxa, Halva
Loukoumades, Black Walnut Ice Cream, Thyme Honey, Pasteli

FULL HELLENIC MENU \$110pp

(Whole table, 4 guests and over)

Grilled Pita Bread
Citrus Marinated Greek & Local Olives
Taramosalata, White Cod's Roe Dip, Bottarga
Melitzanosalata, Smoked Eggplant Dip
Halloumi Saganaki, Wild Figs, Pickled Figs & Pistachios
Spanakopita, Spinach Pie, Feta, Leeks, Dill
Skull Island Prawns, Feta, Saganaki, Parsley Salad
Abrolhos Octopus, White Bean Skordalia, Black Olive Salad
Horiatiki, Tomatoes, Cucumbers, Sheep's Milk Feta, Olives
Cabbage Salad, Fennel, Radish, Kasseri, Green Onion
BBQ Chicken, Feta Brined, Turlou Turlou, Skordalia
Slow Roasted (11 hours) Lamb Shoulder, Panada
Lemon Roasted Potatoes, Oregano, Garlic, Thyme
White Fig Baklava, Almonds, Chocolate, Burnt Fig Ice Cream
Galaktoboureko, Greek Coffee, Medjool Dates, Metaxa, Halva

**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
Raspberry Tart, Honey Yoghurt, Loukoumi, Strawberry Pagoto	18
Diples, Mango, Passionfruit curd, Mastic, Pineapple Sorbet	18
Kataifi, Lemon Yoghurt Pagoto, Burnt Marshmallow, Candied Lemon	15

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