

LET'S LUNCH

11:30 am until 3:00pm

Breads

GARLIC SOURDOUGH (v)	9
stone-baked sourdough served with liquid garlic butter	
CHEESY HERB FLATBREAD	9
wood-fired flatbread with herbs, garlic, pesto & three cheeses	
MIXED BRUSCHETTA	11
traditional tomato & basil (v)	
tomato, prosciutto, fig, mascarpone	

Small Plates

MIXED OLIVES (v, vg, gf, df)	9
Kalamata & Sicilian olives marinated in rosemary, thyme, chilli oil	
SWEET POTATO FRIES (v, h)	9
chilli, cinnamon, crumbed feta cheese	
LOADED FRIES	
SEASONED: salt, herbs (v)	8
MUSHROOM: mushroom gravy (v)	9
CALAMARI	12
classic salt & pepper calamari coated in our SIGNATURE seasoning served with aioli	
TOMATO CUCUMBER SALAD (v, vg, df)	14
cucumber, tomato,onion, vinegar dressing	
SIZZLING GARLIC PRAWNS	14
tiger prawns, basil, tomato sugo served with sourdough	
HONEY HALLOUMI (v, gf)	14
sizzling plate of baked honey halloumi, fig, pomegranate, snow pea leaf	

Salads

CHICKEN CEASAR SALAD	16
cos lettuce, boiled egg, crispy bacon, poached chicken,ceasar salad dressing	
LAMB (h)	16
roast lamb, crisp sweet potato, rocket, spinach, cucumber, mint, tomato, mint yoghurt dressing, hummus	

DIETARY	LET'S STAY SOCIAL	WORK WITH US
(v) vegetarian (vg) vegan (h) halal (gf) gluten free (df) dairy free	@alexandco_parramatta #alexandco.parramatta	Join our team career@alexandco.com.au

The venue only process one bill per table. NO split bills

Pasta

Gluten free penne pasta available on request.

GNOCCHI & PESTO (v)	17
potato gnocchi, cream sauce, pesto, pine nuts, parmesan	
PAPPARDELLE LAMB RAGU (h)	19
braised lamb, red wine ragu sauce, parmesan cheese	
SPAGHETTI CHILLI PRAWN	19
white wine, olive oil, spinach, chilli, garlic, prawns	

Pizza

Gluten free pizza base option is available on request.

MARGHERITA (v)	10
tomato, buffalo mozzarella, fresh basil	
BBQ CHICKEN (h)	16
chicken, mozzarella, caramelised onion, capsicum, garlic, mayo, jalapeno, BBQ sauce	
ITALIAN	16
salami, prosciutto, mozzarella, tomato, cheese, olives	
VEGO (v)	16
sweet potato, caramelised onion, eggplant, zucchini, mozzarella, pesto	
SEAFOOD	17
prawn, calamari, mussel meat, tomato, mozzarella, fresh basil	
TRUFFLE MUSHROOM (v, h)	17
fior di latte, mixed mushrooms, mozzarella, rosemary, truffle oil	
PEPPERONI	17
pepperoni, capsicum & stracciatella cheese	
RUMP STEAK (h)	17
strips of rump steaks, mozzarella, eggplant, zucchini, yoghurt	

Burgers

All burgers are served with a side of seasoned fries

VEGGIE BURGER (v)	14
halloumi, field mushroom, spinach, labneh, beetroot, brioche bun	
CLASSIC BEEF BURGER	15
beef patty, lettuce, tomato, caramelised onions, double cheese, aioli, maple bacon	
CHILLI CHICKEN BURGER (h)	15
flame-grilled chicken, slaw, ALEX&Co. chilli sauce, double cheese, mayo, brioche bun	

Please note a 1.2% surcharge applies to all credit and debit cards
a 10% surcharge applies on public holidays

The Grill

PORTUGUESE BAKED CHICKEN (h)	21
Portuguese marinated chicken in peri peri served with saffron rice	
BEEF CHEEK (h)	21
served with sauteed seasonal vegetables, tomato & port jus	
BARRAMUNDI	27
served with a choice of chips or mash, broccolini, sage, brown butter sauce, hazelnuts, lemon	
SCOTCH 280g (h)	42
Riverina grass fed Black Angus	
RIB EYE 450g (h)	48
Riverina grass fed Black Angus	
*Please allow 45 minutes cooking time for med well / well done steaks.	

Shared Plates

GRAZING BOARD	36
a selection of cured meats, marinated olives, cheeses,hummus, beetroot dip, berries, water crackers, crisp bread	
SIGNATURE LAMB SHOULDER (h)	60
four hour braised lamb shoulder, mash, roasted seasonal vegetables, Greek salad, lamb jus	

Kids

12 years & under

BATTERED FISH & CHIPS	10
SPAGHETTI NAPOLITANO (h)	10
CHICKEN NUGGETS & CHIPS (h)	10

Sauces

AIOLI SAUCE	2	GRAVY	2
CHILLI OIL	2	PARMESAN CHEESE	2
PEPPER SAUCE	2	TARTAR SAUCE	2
MUSHROOM SAUCE	2	SOUR CREAM	2

Hot Beverages

ESPRESSO	3.5	LATTE	4/5
RISTRETTO	3.5	CAPPUCCINO	4/5
MACCHIATO	3.5	FLAT WHITE	4/5
PICCOLO	4	MOCHA	4.5/5.5
LONG BLACK	4	CHAI LATTE	4.5/5.5
EXTRA	0.5	HOT CHOCOLATE	4.5/5.5
Soy, Almond, Extra Shot		SOY MASALA CHAI	7
CLASSIC AFFOGATO	12	ICED DRINKS	8
HONEY AFFOGATO	12	coffee, latte chocolate	
EXTRA		CLASSIC SHAKES	8
Kahlua or Baileys	5	chocolate, vanilla, caramel	
TEA			4.5
English breakfast		peppermint	
earl grey		jasmine green,	
chamomile flower		lemongrass & ginger	

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Desserts

CREME BRULEE	13
homemade custard served with biscotti	
STICKY DATE PUDDING	13
date cake, caramel ganache, honeycomb, vanilla ice cream	
TIRAMISU	13
coffee soaked layered cake, mascarpone cheese, creme anglaise, ice cream.	
RICOTTA CHEESECAKE	14
baked ricotta cheesecake, lemon mascarpone, mix berries, vanilla ice cream	
CHOCOLATE MUDCAKE (gf)	14
flourfless chocolate mud cake with rich chocolate ganache, Nutella crescent biscotti	
APPLE & BLUEBERRY CRUMBLE	14
deconstructed apple & blueberry crumble served with pistachio, almond biscotti, vanilla ice cream	

Chef's Specials

BEEF BRISKET NACHOS	17
BBQ beef brisket, tomato salsa, corn, beans, cheese sauce, nachos	
SEAFOOD BASKET	17
calamari, crispy fish bites, grilled prawn, scallops, tortilla served with chips & garden salad	
PAN SEARED SALMON	17
Atlantic salmon, mussels, barley, lemon butter sauce.	
CHICKEN & MUSHROOM RISOTTO	17
chicken, forest mushroom, parmesan cheese	
CHICKEN SCHNITZEL	17
chicken, mushroom sauce served with chips & garden salad	
SPINACH & CHICKPEA CURRY (v)	17
spinach, chickpeas, curry, pakora, cherry tomato	

+ CHOICE OF
SOFTDRINK
HOUSE WINE
MIDDY HOUSE BEER

LET’S DRINK

Signature Cocktails

YOU SEXY THING vodka, lychee, elderflower, lime	21
STRAWBERRY ROYAL strawberry infused vodka, fresh berries, Sicilian lime, fennel, agave nectar	21
SALTED CARAMEL ESPRESSO MARTINI salted caramel, espresso, vodka, Kahlua	21
HAWAIIAN BLUE lychee, Malibu, lime, blue curacao, egg white	21
BEAUTIFUL SIN vodka, pomegranate, raspberry, Aperol, tropical bitter, egg white, lime	21
INDECENT PROPOSAL passionfruit infused vodka , elderflower, fresh lime, egg white, passoa liquer, served with shot of prosecco	22

Classic Cocktails

COSMOPOLITAN vodka, cranberry, cointreau, lime	16
MARTINI (gin / vodka), (dry / dirty), garnished with (lemon twist / olives)	17
SOURS (amaretto / pisco / whisky), lemon juice, egg white, simple syrup	17
SEX ON THE BEACH vodka, cranberry, orange, peach	17
MARGARITA tequila, Cointreau, lime, simple syrup	17
CAIPRIOSKA vodka, fresh lime, simple syrup	17
MOJITO rum, mint, brown sugar, lime	18
LONG ISLAND ICED TEA vodka, tequila, gin, Cointreau, rum, cola, lime	20
NEGRONI gin, sweet vermouht, orange bitter	20
CHOCOLATE OLD FASHIONED bourbon whisky, orange bitter, chocolate syrup	20
ESPRESSO MARTINI espresso, vodka, Kahlua	20

Mocktails

I AM DRIVING fresh pineapple & raspberry mixed with citrus, mints, cranberry, fizz	10
THRIFTY MELANIE fresh apple, citrus, chilly rose mixed with strawberry, lemonade	10
THE DILARA peach puree, soda water mixed with pineapple, lime juice with a dash of cranberry	10
VIRGIN MOJITO fresh mint, brown sugar, lime, soda water	15

Spritz

APEROL Aperol, soda, prosecco, orange bitter	16
WATERMELON & CUCUMBER watermelon, cucumber,lime,prosecco, bitter	16
ELDERFLOWER & PASSIONFRUIT vodka, elderflower, passionfruit, prosecco, bitter	16
STRAWBERRY fresh strawberry, gin, prosecco, bitter	16

Signature Shared Cocktails

PASSIONATE KISS passion fruit infused rum, basil, Kaffir lime, prosecco	30
PIMMS No 330 PIMMS, cucumber & ginger infused gin, apple, mint, moscato	30
RED SANGRIA vodka, red wine, cinnamon, apple brandy, caramel, lemon, agave, fresh fruits	30
WHITE SANGRIA vodka, white wine, mint, fresh fruit	30
STRAWBERRY GENIE strawberry gin, lime, mint, fresh berries, sparkling wine	30
LEGENDARY MOJITO white rum, mint, lemon, lime	35

SMOKING GUN vodka, cranberry, peach, lychee, lime	59
LETHAL KISS rum, vodka, tequila, gin, Absinthe, passionfruit, lime	59

Beer

FROM THE TAP	Middy/Schooner
Furphy Ref refreshing Ale	4.5/9.5
Panhead APA	5/10
Tooherys new	5/10
White Rabbit Dark Ale	5/10
150 Lashes Pale Ale	5/10
James Squire Cider	5/10
PACKAGED BEER	
Peroni	9
Corona	9
James Boag's Light	9
Pure Blonde	9
Heineken	9
CIDER	
The Hills Pear Cider	10
BUCKET OF BEER (select five)	
Peroni, Corona, Pure Blonde, Heineken, James Boag's Light	36

Cold Drinks

coke	4.5	V	4.5
coke zero	4.5	tonic water	4.5
sprite	4.5	lemon lime bitters	4.5
fanta	4.5	still water	7
pink lemonade	4.5	sparkling water	7

Wine

CHAMPAGNE & SPARKLING	
Dunes and Greene Moscato Eden Valley, SA	11/45
Red Bank Prosecco Whitfield , VIC	12/55
Chandon Brut Yarra Valley, VIC	13/65
Chandon S Yarra Valley, VIC	15/79
Veuve Cliquot Reims, FR	24/120

WHITE	
Pewsey Vale Riesling Eden Valley, SA 2 0 1 6	13/65
Oxford Landing Sauvignon Blanc, SA	9/45
Yalumba Pinot Grigio, VEGAN, SA	12/55
Opawa Sauvignon Blanc Marlborough, NZ 2017	14/69
Cape Mentelle Sauvignon Blanc Semillon, 2017	14/65
Wirra Wirra Chardonnay Adelaide Hills, Sa 2016	14/65

ROSE	
Rogers and Rufus Rose Barossa Valley, SA 2017	10/50
Triennes Provence , FR 2017	14/65

RED	
Oxford Landing Shiraz, SA	9/45
Running with the Bulls Tempranillo McLaren sale, SA 2017	11/55
Yalumba Barossa Shiraz, VEGAN, SA	12/55
Cape Mentelle, Cabernet Merlot, Margaret River WA 2015	13/65
Bodega Catena Zapata Malbec Mendoza, ARG 2016	15/70
Langmeil blacksmith Cabernet Sauvignon Barossa Valley,SA 2016	14/65
Opawa Pinot Noir, Marlborough, NZ	14/69

VODKA	
Wyborowa (house)	9.5
Belvedere	14
Grey Goose	15
Belvedere intense	16
GIN	
Beefeater dry (house)	9.5
Bombay sapphire	11
The botanist	15
4 pillars	15
Tanqueray No.10	15
Hendricks	16
Monkey 47	18

WHITE RUM	
Bacardi Superior (house)	9.5

DARK RUM	
Bacardi carta d'oro (house)	9.5
Havana 7yrs	11
Zacapa 23 yrs	18
Diplomatico	16

TEQUILA	
Altos (house)	9.5
Ocho	12
Patron	13
Herradura	13
Milagro SBR	18
Calle 23	23
Fortaleza	23

Whiskey

SINGLE MALT LOWLAND WHISKY	
Auchentoshan Three Wood	18

SINGLE MALT HIGHLAND & SPEDIY WHISKY	
Balvenie Doublewood 12 yrs	14
Glenlivet 15 yrs French oak	16
Glenfiddich ipa 14 yrs	26
Glenmorangie 18 yrs	28

SINGLE MALT ISLAY WHISKY	
Ardbeg 10 yrs	14
Talisker 10 yrs	16
Lagavulin 16 yrs	16
Talisker 18 yrs	18
Ardbeg uigeadail	19
Laphroaig 10 yrs	21
Octomore 7.1	35

IRISH WHISKEY	
Jameson	10

BLENDED SCOTCH	
Ballentine's (house)	9.5
Canadian Club	10
Chivas Regal 12yrs	11
Johnny Walker black	13
Monkey Shoulder	14
Chivas Regal 18yrs	15
Johnny Walker blue	41

BOURBON	
Maker's Mark (house)	9.5
Jack Daniel's	10
Knob Creek	16

R Y E	
Lot 40	14
Mitcher's	15

COGNAC	
Courvoisier	10
Hennessy VSOP	12
Hennessy XO	28

HAPPY HOUR

7 DAYS A WEEK

3PM-6PM

*subject to terms & conditions
please check with your waiter for selections*

\$10 SPRITZ \$5 WINE
\$10 COCKTAILS \$7 SCHOONER

\$10 PIZZAS

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