

ALEX&Co.

**RIVERSIDE DINING. REFINED FLAVOURS.
CONTEMPORARY AMBIENCE.**

A modern dining destination where elegance meets bold, seasonal flavours. From premium cuts and fresh seafood to wood-fired pizzas and artisanal desserts, every dish is thoughtfully prepared to elevate the everyday.

Stylish, social, and effortlessly polished - Alex & Co offers a dinning experience defined by quality, detail, and a sense of occasion.



STARTERS / ENTRÉE

MARINATED MIXED OLIVES (gf) | 10

Chilli, evo oil

PREMIUM NATURAL SYDNEY ROCK OYSTERS

(available only on weekends)

Half dozen 36 | Dozen 68

GARLIC BREAD (v) | 13

Home made garlic and herb butter
on fresh baked cha cha bread

OCEAN TROUT CARPACCIO (gf) | 25

Lemon juice, evo oil, sea salt flakes, black
pepper, micro basil, birds eye chilli, pane di casa

A&CO. WINGS (gf) | 21

House marinated chicken wings with choice
of alex&co. Signature bbq or hot chilli sauce,
shallots, toasted sesame

GRILLED HALLOUMI (gf) | 19

Pomegranate, honey

WOODFIRED FLATBREAD (v) | 14

Labneh, chilli oil

SIZZLING GARLIC PRAWNS | 25

Shallots, parsley, oregano, garlic, chilli, lemon,
evo oil, pana di casa (gf available)

ZUCCHINI FLOWERS (v) | 21

Light tempura, creamy feta, ricotta, dill and
lemon zest filling, spicy tomato relish,
grana padano

CHICKEN TACOS | 22

Tuscan chicken, guacamole, pickle cabbage,
chilli mayo & cracked pepper

BEEF WAYGU BRISKET TACOS | 22

Spiced rub brisket guacamole, pickle cabbage,
chilli mayo & cracked pepper

ARANCINI (v) | 22

Arborio rice, wild mushrooms, truffle oil,
creamy blue cheese sauce, grana padano

BBQ OCTOPUS & CALAMARI (gf) | 25

BBQ sauce, wild rocket, orange segments,
lemon, citrus dressing

SZECHUAN CALAMARI | 25

Lightly floured & fried with sea salt & cracked
pepper, szechuan spice, lemon, aioli

SALADS

BURRATA SALAD | 25

Burrata cheese, heritage tomatoes, evo and
basil, balsamic glaze, homestyle bread.
(gf available)

CAESAR SALAD | 22

Baby cos, egg, croutons, anchovy,
grana padano, caesar dressing

WARM LAMB SALAD | 27

Braised lamb, mesclun, tomato, pickled
cucumber, green peas, sweet potato crisps,
roasted cashews, tzatziki

CHICKEN & HALOUMI SALAD | 26

Grilled chicken, mesclun, tomato, capsicum,
cucumber, feta, pomegranate, vinaigrette

PRAWN & AVOCADO SALAD | 27

Rocket, fennel, tomato, pickled onion,
chilli oil, watermelon radish, lemon



(gf) gluten free

(v) vegetarian

(gfo) gluten free option

(df) dairy free

PASTA

KING PRAWN LINGUINE | 36

Succulent qld king prawns, cherry tomato, wild rocket, shallots, garlic, chilli, napolitano sauce

CHICKEN MUSHROOM PENNE | 33

Chicken breast, onion, garlic, cream, shallots, grana padano

WILD MUSHROOM GNOCCHI | 33

Truffle infused wild mushrooms, cream, grana padano

LAMB RAGU TAGLIATELLE | 33

Braised lamb ragu, cherry tomato, mixed herbs, shallots, grana padano

RIGATONI BOLOGNESE | 29

Rich beef mince ragu, fresh basil, grana padano

CREAMY TOMATO RIGATONI | 29

Creamy napolitano sauce, onion, garlic, mozzarella, grana padano

PRAWN/CHICKEN LINGUINE AGLIO E OLIO | 28

Chicken or prawn, wild rocket, cherry tomato, butter, garlic, evo oil, grana padano

SEAFOOD RISOTTO | 36

Creamy arborio, diced fish, prawn cutlets, loligo squid, black mussels, cherry tomato, parsley, lemon, hint of chilli

CHICKEN MUSHROOM RISOTTO | 32

Creamy arborio, diced chicken, cherry tomato, parsley, hint of chilli

MAINS

ALEX&CO'S FAMOUS LAMB SHOULDER | 85

5hr braised lamb shoulder, seasonal veggies, creamy mash, warm stonebaked house bread, lamb jus, straight from our stone oven

ANGUS BEEF BURGER | 26

Lettuce, tomato, onion jam, gherkins, american cheese, russian dressing – served with fries

CRISPY CHICKEN BURGER | 26

Chicken breast, tomato, pickle, coleslaw, chilli mayo, with fries

RIVERINE SIRLOIN STEAK 300G ^(gf) | 49

Grain-fed mb 4+ riverine, café de paris butter, with a choice of sauce and a side of fries / mashed potato + salad / seasonal vegetables

SCOTCH FILLET 300G | 56

Grain-fed mb 4+ riverine, café de paris butter, with a choice of sauce and a side of fries / mashed potato + salad / seasonal vegetables

SHISH PLATE ^(gf) | 36

Lamb and chicken skewers, tzatziki, hummus, pickled turnip & chillies, woodfired house flat bread

CRUMBED CHICKEN SCHNITZEL | 30

House made crumbed chicken breast, pecorino, parsley, with chips and salad, choice of sauce

CHARCOAL GRILLED CHICKEN ^(gf) | 36

Grilled chicken supreme, creamy mash, seasonal vegetables, wild mushroom and cream sauce

GRILLED LAMB CUTLET | 46

Marinated tender lamb cutlets, creamy mash, broccolini, chimi churri

BBQ BACK BEEF RIBS

Full rack 79 | Half rack 45

Side of fries, corn ribs, sticky bbq sauce

PAN-SEARED BARRAMANDI ^(gf) | 39

Pan seared qld barramundi fillet, creamy polenta, seasonal vegetables, trussed cherry tomatoes, lemon & dill beurre blanc

A&CO. BBQ SHARE PLATTER ^(gf) | 85

Short beef ribs, buffalo wings, lamb cutlet, chicken skewer, bread, chips, garden salad, hummus, coleslaw, tzatziki

EXTRAS | 3.5

aioli, parmesan cheese, truffle mayo, chilli mayo, blue cheese dressing, humus

SAUCES ^(gf) | 3.5

gravy, mushroom, pepper, diane, beef jus



STONE-BAKED PIZZA

GARLIC CHEESE (v) | 22

Confit garlic, fior di latte, oregano, evo oil

MARGHERITA (v) | 25

Tomato sauce, fior di latte, pecorino, fresh basil, evo oil

HAWAIIAN | 33

Pancetta, sliced pineapple, nap sauce, parmesan cheese, evo oil

CLASSIC PEPPERONI | 30

Tomato sauce, fior di latte, pecorino, pepperoni

BBQ MEAT LOVERS | 33

Tomato sauce, fior di latte, bacon, pecorino, pepperoni, ground beef, cabanossi

MOROCCAN LAMB | 35

Tomato sauce, fior di latte, pecorino, braised lamb shoulder, cherry tomatoes, kipfler potato, spinach, tzatziki

BRISKET PIZZA | 35

Pulled waygu brisket, cheese, onion, capsicum, kipfler potato, parmesan cheese, evo oil

CHILLI & GARLIC PRAWNS | 35

Tomato sauce, fior di latte, pecorino, tiger prawns, crushed chilli & garlic, evo oil

TRUFFLE MUSHROOM | 33

Cheese, truffle infused mushroom paste, button mushroom, parmesan cheese, evo oil

PERI PERI CHICKEN | 33

Tomato sauce, fior di latte, sliced chicken thigh, capsicum, onion, mushroom, peri peri sauce

SUPREME | 35

Salami, bacon, onion, capsicum, olives, mushroom, sauce, cheese

CLASSIC VEGETARIAN | 30

Tomato sauce, fior di latte, pecorino, mushroom, onion, capsicum, olives, evo oil

PROSCIUTTO | 30

Tomato sauce, fior di latte, prosciutto, wild rocket, grana padano

KIDS MENU

Spaghetti bolognese	14
Cheeseburger	14
Nuggets & chips	14
Kids margherita	14
Chicken schnitzel, chips or veggies	18

SIDES

Fries with aioli	11
Truffle fries	14
Creamy mashed potato	10
Seasonal steamed veggies	8

(gf) gluten free

(v) vegetarian

(gfo) gluten free option

(df) dairy free



DESSERTS

CHOCOLATE LAVA FIREBALL | 25

Lava cake, candy floss, chocolate flake, chocolate balloon, vanilla ice cream, bundaberg op spirit.

VANILLA CRÈME BRULÉE | 17

Vanilla bean, chocolate dusting, edible flowers

TIRAMISU | 19

Traditional tiramisu made in-house, fresh berries

AFFOGATO | 19

Shot of hot espresso, vanilla bean gelato, choice of frangelico or baileys

NUTELLA PIZZA | 21

Nutella spread, white chocolate, sliced banana

CHOCOLATE FUDGE SUNDAE | 19

Chocolate brownie, sundae, chocolate brownie, chocolate gelato, chocolate sauce, wafer, chocolate flakes

COOKIES AND CREAM SUNDAE | 21

Cookies and cream gelato, cream, berries, rice crackers, chocolate dust

PISTACHIO NUTTY | 21

Pistachio sundae, pistachio gelato, nuts, chocolate sauce, mix berries, cream, wafer.

BANANA SPLIT | 18

Retro style, sliced banana, chocolate, vanilla bean, cookies & cream gelato, whipped cream, almond flakes, glace cherry

COCKTAILS

Alex&Co Classic Signatures

I LYKE | 24

A classical lychee martini with a floral aroma of lavender. After taste: lightly sweet.

WATERMELON MARTINI | 24

A overwhelming sweetness of trailing vine fruits along with the handcrafted vodka. After taste: sweet

I'LL HAVE WHAT SHE'S HAVING | 25

A complete complex flavour of soapy bitterness with tropical finish After taste: subtle and syrupy

PASSIONATE KISS | 23

Passionately infused with the tartiness and the perfect amount of sweetness After taste: tropical and aromatic

LOVE ME MORE | 26

Love of cosmetic fairy with evergreen flavour of lychee After taste: cosmetic sweetness

POMEGRANTE MARGARITA | 24

A bold twist on the classic margarita, blending sweet and tangy notes of pomegranate. After taste: mellow sweetness with a dry finish.

VELVET TOUCH | 26

A european style of creamy texture with mixtures of nuts After taste: creamy and nutty

PINEAPPLE CRUSH | 26

A rich and clear version of classical legend Pina Colada After taste: smooth

THE COGNAC KISS | 30

A taste of dark and caramel with homemade spice After taste: boozy (strong)

MIDNIGHT DESIRE | 25

An earthy refreshing bitterness with the touch of ginger candy After taste: bitter sweet

BERRY LUSH | 24

A sip of woody stems with coastal aroma with french style After taste: summery, refreshing

CHOCOLATE SEDUCTION | 26

Captures the sips of white chocolate and agave spirit After taste: light and chocolaty

LOVER'S POTION | 24

Handcrafted blueberry infused vodka blend with melon and essence of rose water After taste: fruity, floral

Classic Cocktails

MARGARITA | 24

Tequila, triple sec, lime & simple syrup

COSMOPOLITAN | 23

Vodka, triple sec, lime, & cranberry

ESPRESSO MARTINI | 25

Vodka, coffee liqueur, espresso, simple syrup

MOJITO | 23

Bacardi, mint, lime, simple syrup & soda water

AGED OLD FASHIONED | 27

Makers mark, angostura bitters, orange bitters & simple syrup

LONG ISLAND ICE TEA | 28

Vodka, tequila, rum, gin, triple sec, lemon, simple syrup & cola

FRENCH MARTINI | 24

Vodka, chambord & pineapple

AGED NEGRONI | 25

Tanqueray dry, sweet vermouth, campari

APEROL SPRITZ | 24

Aperol, prosecco & soda water

AMARETTO SOUR | 25

Disaronno, lemon, simple syrup, angostura bitters & aquafaba

PORNSTAR MARTINI | 28

Vodka, passionfruit liqueur, lime, pineapple, passionfruit, vanilla & prosecco

MARTINI | 25

Belvedere or tanqueray dry, dry vermouth & olive if dirty

PINA COLADA | 26

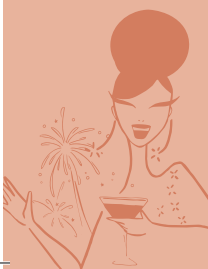
White rum, malibu, coconut, pineapple, lemon

WHISKEY SOUR | 27

Maker's mark, lemon, egg white, simple syrup & angostura bitters

MIDORI SPLICE | 24

Midori, malibu, pineapple,lemon & coconut



SHARED COCKTAILS

BLUSHING SANGRIA | 46

Rose', vodka, watermelon, apple, orange, lime & soda

WATERMELON CUCUMBER COOLER | 46

Gin, lemon, watermelon, elderflower & soda

PEACH YES PLEASE | 46

Vodka, peach liqueur, lemon, cranberry & peach syrup

MANGO BREEZE | 46

Vodka, lychee liqueur, mango puree, lychee, lemon & soda

PASSIONFRUIT LONG ISLAND | 48

Gin, vodka, rum, tequila, triple sec, lemon, fresh passionfruit & soda. Topped with liquid nitrogen

SHOTS

PARRA PASSION | 14

Vodka, passionfruit, pineapple, vanilla & lemon

CHEEKY PEACH | 14

Vodka, peach liqueur, cranberry & lime

FLAMING B52 | 15

Kahlua, baileys & cointreau (fire)

TEMPTATION | 14

Vodka, licor 43, apple & passionfruit

RED ROOM | 14

Tequila, apricot, rosewater, lemon & cranberry

SATIN LIPS | 17

Bourbon, frangelico, amaretto, lime & coconut syrup

NON-ALCOHOLIC

COCO LOCO | 16

Guava, coconut, strawberry & lime. Topped with vanilla coconut cream

TROPICAL SPRITZER | 15

Orange, apple, pineapple, cranberry, raspberry & soda.

CUCUMBER COLLINS | 15

Cucumber, peppermint syrup, lime & soda

VIRGIN SOUR | 15

Blueberry, apple, lemon & lemonade

TAHITI TREAT | 16

Mango, pineapple, coconut, lime & lemonade

VERY BERRY PUNCH | 15

Cranberry, strawberry, lychee, pomegranate & lime

BEER

SCHOONER / PINT

Peroni	13 / 16
Tooheys new	11 / 13
Hahn superdry low carb	11 / 13
Hard rated alcoholic lemon	13 / 15
Balter xpa	13 / 15
Great northern super crisp	11 / 13

BOTTLED BEER & CIDER

Corona	14
Asahi	14
Heineken zero	11
Sommersby apple cider	13
Little dragon ginger beer	14

WINE

SPARKLING

Emily by redbank prosecco vic	  14 69
Dunes & greene split pink moscato sa	14 78
Veuve d’argent cuvee prestige brut fr	14 78
Moet and chandon brut fr	298

WHITE

Twin islands sauvignon blanc nz	14 69
Chaffey bros “not your grandmas” riesling sa	14 75
Oxford landing pinot grigio sa	13 65
Sister’s run sunday slipper chardonnay sa	14 70
Nautilus estate marlborough sauvignon blanc nz	95
Heirloom vineyards chardonnay sa	80
Mt difficulty bannockburn pinot gris nz	130

ROSE

La vieille ferme cotes du-rhone rose fr	13 69
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RED

Pitchfork shiraz maragret river wa	14 65
Forest hill highbury fields cabernet sauvignon wa	16 84
Smith & hooper merlot sa	15 72
Opawa pinot noir marlborough nz	16 85
Bleasdale vineyards the wild fig gsm sa	16 75
Chaffy bro’s barossa shiraz sa	80
Vina ventisquero reserva pinot noir chille	95
Dandelion fleurieu cabernet sauvignon sa	100
Bleasdale vineyards generations malbec sa	125



SPIRITS

VODKA

Belvedere	16
Grey goose	18
Haku	15

GIN

Tanqueray dry gin	15
Beefeater pink	16
Bombay	18
Hendricks	18
Four pillars bloody shiraz	18
Tanqueray no. 10	22
Archie rose dry gin	18

TEQUILA

1800 Coconut	18
Patron silver	20
Patron reposado	24
Don julio blanco	26
Don julio reposado	25

RUM

Bacardi	14
Sailor jerry	16
Kraken	18
Diplomatico	25

BOURBON

Jim beam	14
Gentleman jack	17
Makers mark	16
Wild turkey	15
Wild turkey honey	16
Woodford reserve	19

WHISKEY

Ballentines	14
Canadian club	15
Chivas regal 12 year	17
Chivas regal 18 year	32
Glenfiddich 12 year	19
Glenmorangie 10 year	19
Glenmorangie 12 year	26
Jack daniels	14
Jameson	15
Johnnie walker black	17
Johnnie walker blue	60
Talisker 10 year	26
Maccallan sherry oak 12 year	30

COGNAC

Hennessy vs	22
Hennessy xo	48

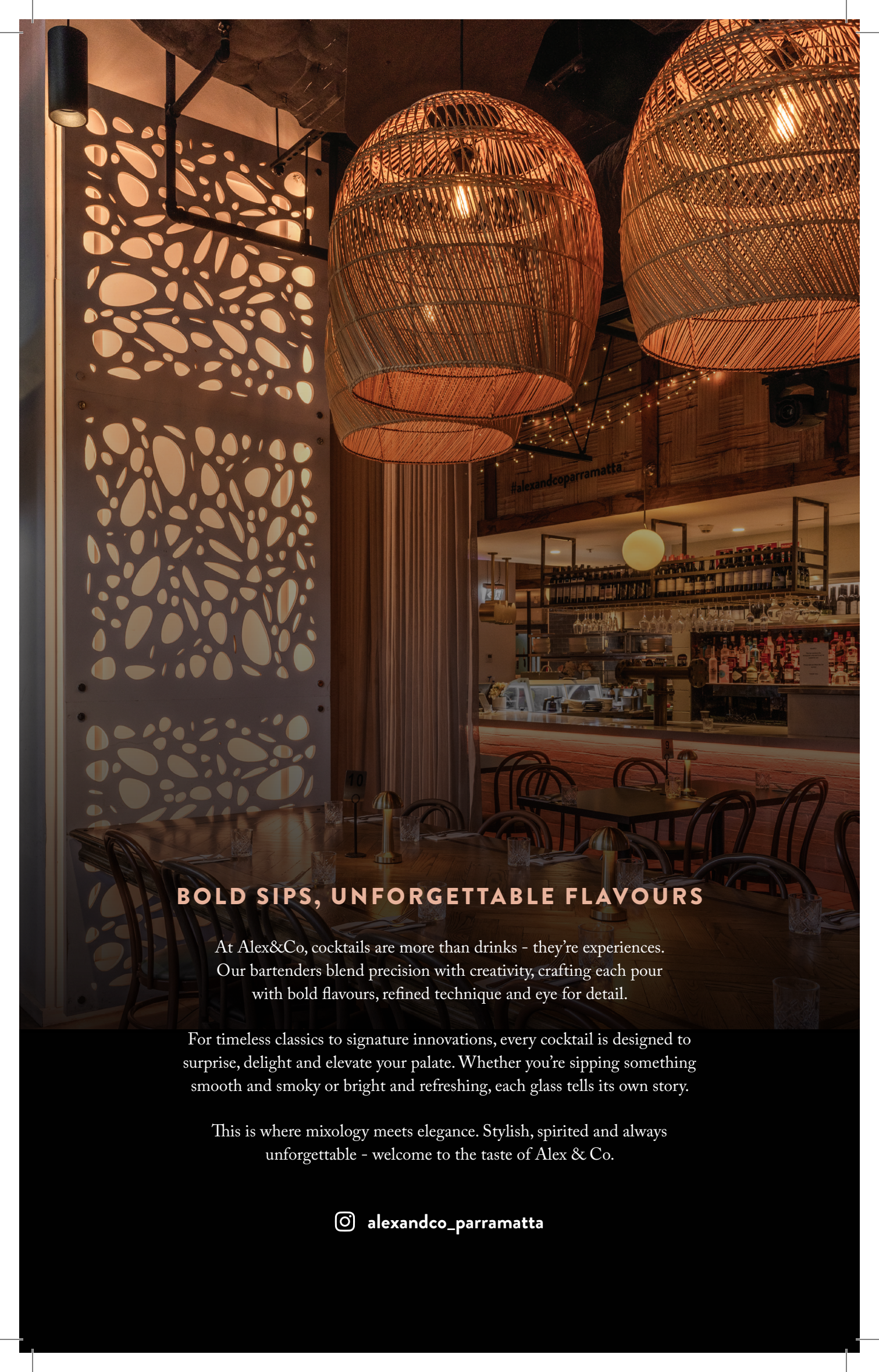
LIQUORS

Midori	13
Fireball	14
Jägermeister	14
Malibu	14
Chambord	14
Limoncello	14
Baileys	13
Kahlua	14
Southern comfort	14
Black/White Sambuca	15
Montenegro	14
Pimms	14
Yeni Raki	25

SOFT DRINKS

JUG / GLASS

Lemon lime bitters	17 / 7	Red bull	12
Peach iced tea	16 / 6.5	Red bull sugar free	12
Pepsi max	16 / 6.5	Orange juice	18 / 7
Lemonade	16 / 6.5	Apple juice	18 / 7
Solo	16 / 6.5	Pineapple juice	18 / 7
Tonic water	16 / 6.5	Cranberry juice	18 / 7
Dry ginger ale	30 / 12		



BOLD SIPS, UNFORGETTABLE FLAVOURS

At Alex&Co, cocktails are more than drinks - they're experiences. Our bartenders blend precision with creativity, crafting each pour with bold flavours, refined technique and eye for detail.

For timeless classics to signature innovations, every cocktail is designed to surprise, delight and elevate your palate. Whether you're sipping something smooth and smoky or bright and refreshing, each glass tells its own story.

This is where mixology meets elegance. Stylish, spirited and always unforgettable - welcome to the taste of Alex & Co.

 [alexandco_parramatta](https://www.instagram.com/alexandco_parramatta)