

Alphütte

Menu

Please inform staff of any allergies.
~~ Please note, we do not split bills. ~~

Starters

Tasting Plate with a selection of cured meats, pickles, marinated fetta, olives, taramasalata and pita \$20

Moroccan Lamb soup with toasted pita \$20

Garlic and herb pita with cheese \$12

Pasta

Spaghetti with prawn and chorizo, capers, chilli and garlic in a Napoli sauce \$30

Rigatoni in a rose sauce topped with herbed ricotta, spinach & garlic crumb \$30

Spaghetti Bolognese in a rich slow-cooked beef, tomato, onion and herbs \$30

Pizza

Mamba Monster with salami, chorizo, olives, basil, red onion in a Napoli sauce \$32

Margarita with cheese, roma tomato in a Napoli sauce \$28

Chilli garlic prawn with Napoli sauce, chilli, tomato, capers, rocket, lemon \$32

Hawaiian with Ham, cheese and pineapple in a Napoli sauce \$28

Vegetarian with Pumpkin, sundried tomato, olive, herbed ricotta, pesto topped with rocket \$30

Middle Eastern Lamb with spinach, pine nut, pumpkin, za'atar yoghurt \$32

Gluten free bases \$4.00 extra. Additional toppings \$4.00 each

Salad (to share)

Quinoa: olives, cucumber, sundried tomato, onion, marinated fetta, topped with pinenuts and pesto dressing \$25

Fattoush: tomato, cucumber, radish, greens, toasted pita, sumac, lemon dressing \$25

Green: variety of leaves, cucumber drizzled with Balsamic \$22

Desserts

Chocolate Lava Pudding with ice cream or cream \$24

Sticky Date Pudding with butterscotch sauce and ice cream or cream \$24

Cheese Plater with a selection of 3 cheeses, lavosh, quince, fresh fruit. \$24