

alpha

HELLAS vs ITALIA

Lamb & Wine Showdown

Round 2: Tuesday 22 September | Alpha Dining

To Start

Tuna Tartare Tartlet + Pickled Eschalot + Green Olives NF
NV Kir-Yianni, Blanc de Sable Cuvée, Amyndeon

Octopus Kontosouvli + Padrón Peppers + Globe Artichoke +
Capers + Greek Oregano DF, GF, NF
2024 Ktima Matsa Savatiano, Attica

Mains

Whole Roasted Lamb + Lamb Lahanodolma +
Charred Spring Onion + Agretti DF, GF, NF
2022 Kir-Yianni, Xinomavro, Naoussa

Grilled Coral Trout + Peas and Broad Beans Cassoulet +
Brown Butter + Lemon GF, NF
2024 Kir-Yianni, The North Assyrtiko, Florina

Dessert

Whipped Greek Yogurt + Loukumades +
Strawberries and Mastiha + Thyme Honey V, NF
2021 Samos Vin Doux White Muscat, Samos

DF Dairy Free || GF Gluten Free || V Vegetarian || NF Nut Free

All seafood is sourced from Australian waters unless stated I Imported || M Mixed Origin

Please advise your waiter for any dietary requirements.