



# menu

Charcuterie selection, pickles, brioche, preserves GF	28
Pacific oysters, natural or w/ kohlrabi dressing GF	4ea / 5ea
Sardine, onion pastry, bouillabaisse, lemon verbena	3ea
Confit duck croquette, sweet and sour gel	6ea
Pumpkin, rosemary cream, macadamia VE GF	16
Fried eggplant, fish sauce, Vietnamese mint VE GF	16
Broccoli, fermented chilli, whipped tofu VE GF	16
Yellowfin tuna, yuzu, nori, soy	18
King prawn, goats cheese tortellini, sage	22
Padron pepper, morcilla, almond puree, sherry vinegar GF	18
Venison, burrata, beetroot	24
Market fish, yoghurt, charred onion, coastal herbs GF	MP
Pork neck, sweet potato, pickled plum	32
Duck breast, braised endive, oyster mushroom, kombu jus GF	38
Wagyu rump cap, smoked leek, parsnip puree GF	38
Iceberg, guanciale, pecan, apple dressing GF	9
Green bean, pea, cheese curd v	9
Potato, truffle cream, hazelnut, parmesan v	14

## Chefs' Whim 75pp

An extensive range of seasonal dishes to fully reflect the Alium Dining experience.  
Please advise of any dietary requirements. Whole table only.

V - Vegetarian

VE - Vegan

GF - Gluten Free

Our mission is to assist all guests to have the most enjoyable food experience that we can possibly provide. If you would like our suggestion on which beverages we believe will further enhance your chosen dishes, we are very keen to share, just ask.



# cheese

Selection of cheese with house accompaniments.

Selection changes regularly, please ask us for todays selection.

One cheese 50g \$14 each

Three cheeses, 50g per cheese \$36

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# Dessert

Caramel nugget, hazelnut whipped ganache, hazelnut crunch, cocoa soil, gianduja gelato GF 18

Apple vanilla sphere, pistachio sponge, thyme shortcrust, green apple and thyme sorbet 17

