

**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.

Pacific oysters, fresh or w/ pine dressing (GF)	4.5 / 5 each
Scallops, smoked lemon, finger lime (4) (GF)	22
Kingfish, yuzu, hazelnut (GF)	16
Lonza, grissini, pickles (GF)	18
Butternut pumpkin, smoked ricotta, burnt honey (V)(GF)	16
Confit potato, taramasalata, kombu	16
Asparagus, preserved lemon, goats cheese (V) (GF)	16
Tiger prawn ravioli, leek, shellfish foam	20
Quail, eggplant, green chili (GF)	20
Snapper, bok choy, fermented chili	34
28 day dry aged 500g rib eye, medium rare, black pepper sauce	50
Watercress, buttermilk, egg yolk	9

## cheese

50gm Cheese with house accompaniments. Please ask for today's selection. 14

## dessert

Cherry, vanilla, pistachio	18
Sorbet & ice cream selection	10

V - Vegetarian

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.