

**Chefs' Whim**

80pp

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

Sydney rock oysters, natural or w/ pine dressing (GF)	4.5 / 5 each
Mozzarella croquette, tomato jam (V)	5 each
Squid, piquillo peppers, pistachio	18
Garfish, anchovy, tomato (GF)	18
Capocollo, grissini, pickles	18
Butternut pumpkin & duck fat pate, brioche, cornichon	18
Sardine, taramasalata, foccacia	18
Beetroot, goat's cheese, walnut	18
Moreton bay bug, sambal, cucumber	26
Lamb ribs, cumin caramel, lime	21
Orecchiette, black garlic, pine nuts	32
Snapper, verjus emulsion, fig	34
28 day dry aged 500g rib eye, medium rare, black pepper sauce	50
Duck breast, parsnip, madeira jus	42
Kohlrabi, capers, chervil	10

*cheese*

50gm Cheese with house accompaniments. Please ask for today's selection. 14 each / 36 for three

*dessert*

Apple, ginger custard, cider sorbet	18
Pineapple, white chocolate, mango	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.  
Please note, 10% Surcharge on Public Holidays