

## menu

Alium's new spring menu is based on local produce with unique herbs and spices. Choose a three course menu from the dishes below (add starters or sides if you wish) or indulge in our seven course Chef's tasting menu featuring some of our favourite dishes.

**3 COURSE 75PP** entree, main and dessert

**CHEF'S 7 COURSE TASTING MENU 135PP** our Chef's feature dishes (dinner only, min 2 ppl, whole table only)

Matching wines available upon request.

### STARTERS

Coffin bay oysters / finger lime / cucumber / compressed apple	MP (min 3)
Wild & tamed sour dough / cultured butter / native spiced salt <b>D* G*</b>	9
Grilled wagyu tongue / chilli jam / wakame / cracker	8.5ea(min2)
New season tomatoes / sour dough / native herbs / macadamia / chardonnay vinegar <b>G* N*</b>	7.5ea(min2)

### ENTREE

Grilled leader prawn / chimichurri / mountain pepper cracker / pickled pig face
Otway's pork belly / bbq tamarind / betal leaf / daikon / salted cucumber / carrot
Hiromasu kingfish / marinated heirloom tomatoes / mountain pepper & tomato dashi
Torched A5 wagyu / soy gel / pickled wakame / chilli jam / squid ink cracker
Grilled Brisbane quail / burnt miso puree / spicy tomato emulsion / radicchio

### MAIN

Cauliflower steak / mushroom xo / miso / roasted kumara / japanese curry
Dry aged Milawa duck breast / black pearl mushroom / soubise / charred brussel sprout <b>D*</b>
Grilled mahi mahi / oyster mushroom / asparagus / sweet pea / edamame / kafir lime consomme
Grilled Otway's pork cutlet / freekeh / white bean / parsnip / chimichurri / broccolini
Grilled black opal wagyu rosbif MB8-9+ / warragul greens / charred onion espuma / soy gel

### SIDES

Broccolini / capers / beurre noisette / lemon <b>D*</b>	14
Fries / aoli	12
Roast russet potato / duck fat / herbs	13

### DESSERT

Matcha green tea mousse / meringue / kiwi granita / labneh / white chocolate ice cream <b>D</b>
Snickers 2.0 / valrhona mousse / caramel espuma / salt ice cream / peanut nougat glace <b>D N*</b>
'Beesting' / almond financier / honeycomb / sable / almond custard / almond praline <b>D G N</b>
Pear mille feuille / saffron / honey ice cream / caramel puff / white chocolate & tonka bean cremeux <b>D G*</b>
Selection of house made sorbets & ice creams - please ask our staff for flavours <b>D*</b>

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DINING



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