

Alium's summer menu is based on local produce with unique herbs and spices. Choose a two or 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.

2 COURSE 75PP entree and main or main and dessert / **3 COURSE 90PP** entree, main and dessert

CHEF'S 7 COURSE TASTING MENU 140PP our Chef's feature dishes (min 2 ppl, whole table only)

Matching wines available upon request.

STARTERS

Wild & Tamed wholemeal sour dough / black garlic butter / native spiced salt D* G* V	10
Oysters / cucumber & kiwi granita or natural with lemon (min 3)	MP
Grilled wagyu tongue / chilli jam / wakame / cracker	16
Pork croquette / cauliflower / chimichurri D* G	17
Edamame / szechuan spice / guindilla peppers V	17

ENTREE

Kingfish ceviche / young coconut / squid ink gel / salted cucumber / sea grape
Prosciutto / figs / vincotto / endives / local olive oil jam
Grilled Brisbane quail / burnt miso puree / spicy tomato emulsion / radicchio D*
New season tomatoes / sour dough / burrata / native herbs / macadamia D* G* N* V
Wagyu carpaccio / crying tiger / peanuts / shallots / soy gel / herbs G* N*
Otway's pork belly / peach chutney / chimichurri / crispy pig's ear

MAIN

Dry aged Milawa duck breast / smoked eggplant / chermoula / bbq tamarind / soubise
Takanna / local mushrooms / fermented chilli / hand cut noodle / szechuan pepper G V
Market fish / broccolini / guindilla chilli / beurre noisette / edamame / miso soup D*
Szechuan wagyu brisket / onion jam / kohlrabi / pumpkin puree / watercress / black garlic D*
Lamb backstrap / warrigal greens / gochujang / carrot pickle / burnt onion espuma
Wagyu rump cap MB 6-7 / kumara / heirloom tomato / chimichurri / confit leek (surcharge \$10) D*
Vintage ribeye 1kg MB 1-2+ - to share / choice of 2 sides / jus / chimichurri (surcharge \$40pp)

SIDES

Broccolini / capers / beurre noisette / lemon D* V	16
Fries / garlic aioli / native salt V	15
Italian roasted potatoes / rosemary / confit garlic V	16
Cucumber / special miso / sesame V	14

DESSERT

Snickers 3.0 / peanut butter mousse / salt ice cream / caramel espuma / chocolate pave D N
Wattleseed creme brulee / coconut / biscotti N*
Fig & almond cake / plum granita / bourbon jelly / elderflower ice cream D G N
Summer Berries / chocolate mousse / shortcake / ginger & honey ice cream D G*
Pear mille feuille / saffron / honey ice cream / caramel puff / white chocolate & tonka bean cremeux D G*
Calander cheese (changes weekly) / poached fig / lavosh / apple (please ask your waiter)
Selection of house made sorbets and ice creams D*

alium
DINING



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