

menu

Alium's summer lunch menu is based on local produce with unique herbs and spices. Make your choices from our lunch selection and relax with wine from our Central Victorian focussed wine list. Talk to our staff about balancing your wine with your food selections.

TAPA

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	14
Kingfish ceviche / young coconut / squid ink gel / salted cucumber / sea grape	26
Prosciutto / figs / vincotto / endives / local olive oil jam	25
New season tomatoes / sour dough / burrata / native herbs / macadamia D* G* N* V	26
Wagyu carpaccio / crying tiger / peanuts / shallots / soy gel / herbs G* N*	27
Otway's pork belly / peach chutney / chimichurri / crispy pig's ear	40
Market fish / broccolini / guindilla chilli / beurre noisette / edamame / miso soup D*	MP
Szechuan Wagyu brisket / onion jam / kohlrabi / pumpkin puree / watercress / black garlic D*	44
Vintage ribeye 1kg MB 1-2+ to share / choice of 2 sides / jus / chimichurri	150

SIDES

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

DESSERT

Fig & almond cake / plum granita / bourbon jelly / elderflower ice cream D* G N	18
Summer berries / chocolate mousse / shortcake / ginger & honey ice cream D G*	18
Calendar cheese (changes weekly) / poached figs / lavosh / apple (please ask your waiter) D G*	18
Selection of house made sorbets & ice creams - please ask our staff for flavours D*	18

alium
DINING



ALIUMDINING.COM.AU