

Alium's winter 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 80PP entree and main or main and dessert / **3 COURSE 95PP** entree, main and dessert

CHEF'S 7 COURSE TASTING MENU 145PP our Chef's feature dishes (min 2 ppl, whole table only)

Matching wines available upon request.

STARTERS

Wild & Tamed wholemeal sour dough / lescure butter / tasmanian sea salt D* G* V	13
Chicken kaarage / gochujang / sesame (2 pc) G OG*	18
Grilled wagyu tongue / chilli jam / wakame / cracker (2 pc) OG	16
Lamb croquette / native greens / skordalia / chimichurri (2 pc) D G OG	18
Japanese elote / yuzu kewpie / togarashi / manchego (2 pc) D*	17
Pan fried spicy pork bun / black vinegar / yuzu kosho (2 pc) G OG	18

ENTREE

Smoked ocean trout / white soy gel / warragul greens / charred onion / herbs & flowers G* OG
Jerusalem artichoke / black garlic / golden enoki mushroom / san daniele prosciutto D* OG*
Brisbane quail / radicchio / burnt miso / spicy tomato emulsion D OG
Beetroot / rhubarb / rye / yoghurt / preserved yuzu D* G* V
Wagyu carpaccio / chimichurri / purple sapphire potato / olive oil jam OG
Berrima octopus / potato / chorizo / squid ink cracker / tomatillo OG
Risotto / 24 month aged reggiano / 20 year old balsamic D OG V

MAIN

Milawa duck leg / local oyster mushroom / spiced duck broth / native herbs OG
Otway's pork belly / white corn grits / pickled kohlrabi / local plum / jus D OG
Sir harry wagyu beef brisket / warragul greens puree / bone marrow crumb / onion D* G* OG
Lamb shoulder / spicy doubanjiang / gai lan / eggplant / truss tomato OG*
Market fish / broad bean / pea / edamame / skordalia / zucchini flower D* OG*
Goats curd agnalotti / wild mushroom fricassee / du puy lentil / sage D OG V
Sir harry wagyu rostbif MB9+ / pomme puree / speck / local mushroom / shallot / jus D* OG

SIDES

Broccolini / capers / beurre noisette / lemon D* V	16
Baby carrots / carrot top pesto / quark D* OG* V	16
Italian roasted potatoes / rosemary / confit garlic OG* V	16
Kumara fries / native salt / black garlic aioli D* OG* V	16

DESSERT

Pandan rice pudding / banana / peanut butter mousse / pear D N*
Valrhona 70% chocolate / vanilla bean ice cream / cherry sorbet / kirsch foam / cherry snow D*
Grandma's marmalade pudding / spiced bourbon anglaise / burnt marmalade ice cream D G
Matcha creme brulee / oolong tea ice cream / chocolate biscotti D* G* N*
Rhubarb / white chocolate mousse / hibiscus / valrhona caramel ice cream D
Calendar cheese (changes weekly) / poached figs / lavosh / apple (please ask your waiter) D G*
Selection of house made sorbets & ice creams - please ask our staff for flavours D*

alium
DINING



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