

## menu

Alium's winter 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 / lescure butter / tasmanian sea salt <b>D* G* V</b>	13
Chicken kaarage / gochujang / sesame (2 pc) <b>G OG*</b>	18
Grilled wagyu tongue / chilli jam / wakame / cracker (2 pc) <b>OG</b>	16
Lamb croquette / native greens / skordalia / chimichurri (2 pc) <b>D G OG</b>	18
Japanese elote / yuzu kewpie / togarashi / manchego (2 pc) <b>D*</b>	17
Pan fried spicy pork bun / black vinegar / yuzu koshu (2 pc) <b>G OG</b>	18
Smoked ocean trout / white soy gel / warragul greens / charred onion / herbs & flowers <b>G* OG</b>	27
Jerusalem artichoke / black garlic / golden enoki mushroom / san daniele prosciutto <b>D* OG*</b>	26
Beetroot / rhubarb / rye / yoghurt / preserved yuzu <b>D* G* V</b>	25
Wagyu carpaccio / chimichurri / purple sapphire potato / olive oil jam <b>OG</b>	27
Berrima octopus / potato / chorizo / squid ink cracker / tomatillo <b>OG</b>	28
Risotto / 24 month aged reggiano / 20 year old balsamic <b>D OG V</b>	28
Sir harry wagyu beef brisket / warragul greens puree / bone marrow crumb / onion <b>D* G* OG</b>	47
Lamb shoulder / spicy doubanjiang / gai lan / eggplant / truss tomato <b>OG*</b>	48
Market fish / broad bean / pea / edamame / skordalia / zucchini flower <b>D* OG*</b>	MP

### SIDES

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

### DESSERT

Pandan rice pudding / banana / peanut butter mousse / pear <b>D N*</b>	18
Valrhona 70% chocolate / vanilla bean ice cream / cherry sorbet / kirsch foam / cherry snow <b>D*</b>	19
Grandma's marmalade pudding / spiced bourbon anglaise / burnt marmalade ice cream <b>D G</b>	18
Matcha creme brulee / oolong tea ice cream / chocolate biscotti <b>D* G* N*</b>	18
Rhubarb / white chocolate mousse / hibiscus / valrhona caramel ice cream <b>D</b>	18
Calendar cheese (changes weekly) / poached figs / lavosh / apple (please ask your waiter) <b>D G*</b>	19
Selection of house made sorbets & ice creams - please ask our staff for flavours <b>D*</b>	18

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DINING



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