

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 150PP our Chef's feature dishes (min 2 ppl, whole table only)

Matching wines available for 85pp upon request.

STARTERS

Wild & Tamed wholemeal sour dough / lescure butter / tasmanian sea salt D* G* V	13
Oysters / finger lime / cucumber & gin espuma (3 pc)	21
Alium hot chicken / ranch / pickles (2 pc) D* G OG	18
Duck leg croquette / cauliflower / native greens (2 pc) D G OG	18
Spicy pork bun / chilli vinegar (2 pc) G OG	18

ENTREE

Smoked ocean trout / cucumber / fennel / dill / ponzu jello / kyoto green onion oil OG
Jerusalem artichoke / black garlic / lions mane mushroom / agave glazed pancetta OG
Lamb ribs / yuzu kosho / local honey / quark / chimichurri D* OG
Wagyu carpaccio / chermoula / purple sapphire crisp / cured yolk / leek ash OG
Berrima octopus / purple sapphire potato / chorizo / squid ink cracker / chimichurri OG
Risotto / 24 month aged reggiano / 30 year anniversary balsamic D OG V

MAIN

Milawa duck breast / cauliflower / blood orange / radicchio / parsnip shallot OG
Sticky otway's pork belly / fennel / apple / peanuts / crispy shallot / herbs / crying tiger sauce G N OG
Lamb rump / du puy lentils / pumpkin / brussel sprouts / mushroom / panchetta / jus OG
Braised meredith goat / spicy doubanjiang / gai lan / eggplant / truss tomato OG
Market fish / confit potato / kohlrabi / shallot / truffle / vanilla citrus butter sauce D* OG*
Roast cauliflower / warragul greens / pumpkin / truffle bechamel / reggiano D G* OG V
Vintage beef scotch / potato gratin / oyster mushroom / jus D OG

SIDES

Broccolini / capers / beurre noisette / lemon D* V	16
Italian roasted potatoes / rosemary / confit garlic OG* V	16
Kumara fries / native salt / black garlic aioli D* OG* V	16

DESSERT

Pear tart tartine / tonka bean parfait / oat crumble / harcourt cider sorbet D G
Bitter chocolate mousse / miso banana parfait / salted caramel / whiskey ice cream D
Grandma's marmalade pudding / spiced bourbon anglaise / burnt marmalade ice cream D G
Coconut brulee / black sesame ice cream / matcha biscotti D* G* N*
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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