

## 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
Oysters / finger lime / cucumber & gin espuma (3 pc)	21
Alium hot chicken / ranch / pickles (2 pc) <b>D* G OG</b>	18
Duck leg croquette / cauliflower / native greens (2 pc) <b>D G OG</b>	18
Spicy pork bun / chilli vinegar (2 pc) <b>G OG</b>	18
Smoked ocean trout / cucumber / fennel / dill / ponzu jello / kyoto green onion oil <b>OG</b>	27
Jerusalem artichoke / black garlic / lions mane mushroom / agave glazed pancetta <b>OG</b>	25
Lamb ribs / yuzu kosho / local honey / quark / chimichurri <b>D* OG</b>	26
Wagyu carpaccio / chermoula / purple sapphire crisp / cured yolk / leek ash <b>OG</b>	27
Berrima octopus / purple sapphire potato / chorizo / squid ink cracker / chimichurri <b>OG</b>	28
Risotto / 24 month aged reggiano / 30 year anniversary balsamic <b>D OG V</b>	28
Sticky otway's pork belly / fennel / apple / peanuts / crispy shallot / herbs / crying tiger sauce <b>G N OG</b>	47
Braised meredith goat / spicy doubanjiang / gai lan / eggplant / truss tomato <b>OG</b>	48
Market fish / confit potato / kohlrabi / shallot / truffle / vanilla citrus butter sauce <b>D* OG*</b>	MP
Roast cauliflower / warragul greens / pumpkin / truffle bechamel / reggiano <b>D G* OG V</b>	43

### SIDES

Broccolini / capers / beurre noisette / lemon <b>D* 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

Pear tart tartine / tonka bean parfait / oat crumble / harcourt cider sorbet <b>D G</b>	18
Bitter chocolate mousse / miso banana parfait / salted caramel / whiskey ice cream <b>D</b>	18
Grandma's marmalade pudding / spiced bourbon anglaise / burnt marmalade ice cream <b>D G</b>	18
Coconut brulee / black sesame ice cream / matcha biscotti <b>D* G* N*</b>	18
Calendar cheese (changes weekly) / poached figs / lavosh / apple (please ask your waiter) <b>D G*</b>	18
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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