

Alium's spring 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 from 85pp upon request.

STARTERS

Wild & Tamed wholemeal sour dough / whipped miso butter (GF +\$2) D* G* V	13
Oysters / finger lime / cucumber & gin espuma (3 pc)	MP
Korean fried chicken / gochujang glaze / local honey / sesame (2 pc) G OG	18
Skull island tiger prawns / tare / katsuboshi (2 pc) OG*	26
Wagyu bresaola / ortiz anchovy / sourdough / spicy tomato emulsion (2 pc) D G* OG	22
Lamb neck croquette / spiced pumpkin puree / chimichurri (2 pc) G OG	18

ENTREE

25 tomatoes / pistachios / native herbs & flowers N* OG
Kingfish / tom kha / salted cucumber / tomato / radish / chives OG
Lamb ribs / yuzu kosho / local honey / quark / chimichurri D* OG
Sticky otway's pork belly / peanuts / crispy shallots / herbs / crying tiger sauce G* N* OG
Berrima octopus / purple sapphire potato / chorizo / squid ink cracker / chimichurri OG
Risotto / spring greens / reggiano / roquette pesto D OG V

MAIN

Milawa duck breast / roasted eggplant / bonito soy / furikake / semi dried tomatoes OG*
Roaring forties lamb backstrap / moghrabieh / goat fetta / pumpkin / chickpeas / kumara D* G*
Cauliflower katsu / japanese curry / kimchi / pumpkin / chicken pickles G OG V
Market fish / kaimoana chowder / kinkawooka mussels / little neck clams / tiger prawn D OG
Vintage beef co. short rib / black garlic soubise / chimichurri / parsnip D OG
Sir harry's wagyu rump cap MBS5+ / potato gratin / cafe de paris butter D OG

SIDES

New season greens / beurre noisette / quark / capers D*	17
Italian roasted potatoes / japanese curry salt G OG*	16
French fries / rosemary salt / garlic aioli G OG*	16
Roquette / aged balsamic / pear / candied walnut N*	16

DESSERT

The snickers 3.0 / soft dark chocolate / salted caramel / peanut butter parfait D N
Vanilla bean panna cotta / new season stone fruit / violet / st germain ice cream D
Grandma's ginger pudding / jamaican rum anglaise / caramalised pineapple ice cream D G
Yuzu curd / sable / candied yuzu / italian meringue / japanese sponge D G
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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