

menu

Alium's spring 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 / 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 prawns / tare / katsuboshi (2 pc) OG	26
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
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
25 tomatoes / pistachios / native herbs & flowers N* OG	25
Kingfish / tom kha / salted cucumber / tomato / radish / chives OG	27
Lamb ribs / yuzu kosho / local honey / quark / chimichurri D* OG	28
Sticky otway's pork belly / peanuts / crispy shallots / herbs / crying tiger sauce G* N* OG	28
Berrima octopus / purple sapphire potato / chorizo / squid ink cracker / chimichurri OG	29
Risotto / spring greens / reggiano / roquette pesto D OG V	28

DESSERT

The snickers 3.0 / soft dark chocolate / salted caramel / peanut butter parfait D N	22
Vanilla bean panna cotta / new season stone fruit / violet / st germain ice cream D	22
Grandma's ginger pudding / jamaican rum anglaise / caramalised pineapple ice cream D G	22
Yuzu curd / sable / candied yuzu / italian meringue / japanese sponge D G	22
Calendar cheese (changes weekly) / poached figs / lavosh / apple (please ask your waiter) D G*	22
Selection of house made sorbets & ice creams - please ask our staff for flavours D*	22

alium
DINING



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