

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).

2 COURSE 80PP entree and main or main and dessert / **3 COURSE 95PP** entree, main and dessert

Matching wines available 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) SM	MP
Korean fried chicken / gochujang glaze / local honey / sesame (2 pc) G OG	18
Skull island tiger prawns / tare / katsuboshi (2 pc) OG* SM	26
Wagyu bresaola / ortiz anchovy / sourdough / spicy tomato emulsion (2 pc) D G* OG SM*	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 SM
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 SM
Berrima octopus / purple sapphire potato / chorizo / squid ink cracker / chimichurri OG SM
Risotto / spring greens / reggiano / roquette pesto D OG V N

MAIN

Milawa duck breast / roasted eggplant / bonito soy / furikake / semi dried tomatoes G OG* SM
Roaring forties lamb backstrap / moghrabieh / goat fetta / pumpkin / chickpeas / kumara D* G*
Cauliflower katsu / japanese curry / kimchi / pumpkin / chicken pickles G OG SM 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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