

Alium's summer dinner menu is based on local produce with unique herbs and spices. Choose from our à la carte selection in any way that suits you.

JUST A LITTLE BIT

Wild & Tamed wholemeal sour dough / lescure butter / black garlic salt (GF +\$2) D* G* V	13
Oysters / native mignonette or natural w lemon (1/2 doz or doz) SM	9ea
Bridgeward grove marinated olives / chilli / garlic / thyme / grilled sourdough G* V	17
Pork rilette / cornichons / beetroot sourdough crisps G* OG	18
Spiced pumpkin arancini / japanese curry / kewpie / furikake D G OG SM* V	18
Crispy chicken wings / hot & sour sauce G OG* SM*	20
Wagyu carpaccio / piperade / caperberry / banana shallot / wasabi snow OG	28
Heirloom tomatoes / gazpacho / sourdough / scamorza cheese / basil sorbet D* G* V	26
Local honey glazed lamb ribs / nam jim OG* SM*	29
Fremantle octopus / confit kipfler potato / chorizo / chimichurri OG SM	29
Risotto / local mushroom / aged balsamic / grana padano D* OG V	28

A LITTLE BIT MORE

Crispy duck leg / bao buns / spiced plum sauce / black vinegar / salted cucumber G OG	45
Market fish / edamame / broad beans / brown butter / hazelnut / preserved lemon D* N*	MP
Confit pork belly / peach chutney / chimichurri / parsnip crisps OG G*	46
Beef short rib / aromatic beef broth / prik nam pla / bean shoot salad OG SM	48

FROM THE GRILL - WITH HASSLEBACK POTATO, WATERCRESS SALAD AND CHOICE OF A SAUCE, AND MUSTARDS

Roaring forties lamb backstrap	59
'Pure black' striploin MB 3-4 (300g)	60
'Black opal' wagyu rostbif MB 8-9 (350g) - recommended rare to med	62
'Sir harry' wagyu flank MB 9+ (200g) - recommended med-rare	64
'Vintage beef Co.' galiciana eye fillet MB 3+ (180g) - recommended blue to med-well	62
'Vintage beef Co.' galiciana rib eye MB 3+ (2ppl) - recommended med-rare to med	MP
Sauces - chimichurri / crying tiger (SM) / salsa verde (SM) / cafe de paris butter / brandy peppercorn / jus	
Mustards - Seeded mustard / dijon mustard / hot english mustard	

FEED ME - can't decide? The chef's can send a selection of their favourite dishes (min 2ppl) 120pp

ON THE SIDE

Broccolini / salsa verde / fried capers OG* SM V	17
Roast pumpkin / gochujang / cashew / goats fetta D* OG* SM V	17
French fries / japanese curry aioli G OG* SM V	16
Roquette / aged balsamic / pear / candied walnut N*	16
Cauliflower / chorizo / grana padano / chimichurri D* OG	17
Roasted mushrooms / aged balsamic / thyme V	17

Allergies & Dietary Requirements: The menu has been carefully designed by our Head-Chef and changes may not be available. Please let us know when ordering if you have any dietary requirements and we will try our best to accommodate. While Alium Dining will endeavour to accommodate requests for special meals for customers with food allergies or intolerances, we are unable to guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

D contains dairy **G** contains gluten **N** contains nuts **OG** contains onions & garlic **SM** contains shellfish/mollusc **V** vegetarian 2025 V01A

* can be altered or removed

Surcharge of 15% for public holidays

alium
DINING



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