

Alium Dining delivers modern Australian cuisine combining classic and innovative culinary techniques.

**CHEF'S TASTING MENU 110PP** (dinner & whole table only)

Matching wines available upon request

Oysters / ponzu & daikon or natural w lemon <b>SM</b>	6.5ea
Beef tartare / rye toast <b>D OG*</b>	9ea
Zucchini flower / goats' cheese / carob molasses <b>D G V</b>	10ea
Smoked eel doughnut / beetroot jam <b>G OG</b>	10ea
Focaccia / olive oil / 25-year aged balsamic vinegar / taramasalata <b>G SM* V*</b>	14
Ricotta / cucumber & melon / burnt honey <b>D V</b>	22
Confit tomato / coriander salsa / ancho crumb <b>G OG V</b>	24
Venison carpaccio / blackberry / horseradish <b>D</b>	24
Raw tuna / salted yolk sabayon / cherry blossom <b>D OG</b>	28
Taleggio girella / corn / Moscato <b>D G OG V</b>	36
Swordfish / cultured whey butter / seasonal greens <b>D N SM</b>	54
Duck breast / pumpkin / Madeira <b>D G OG N</b>	58
Steak / miso & pepper / turnip – Med rare <b>D OG</b>	MP
1.1KG Black Angus Tomahawk / black garlic mustard – Med Rare <b>D OG</b>	150
House salad <b>OG* V</b>	16
Fries / aioli <b>G OG* V</b>	16
Spring vegetables / matcha dressing <b>OG V</b>	16

**Allergies & Dietary requirement:** The menu is carefully designed by our Head-Chef and changes might not be available on the night. Please let us know when ordering if you have dietary requirements and we will try our best to accommodate. While Alium Dining will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

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DINING

[ALIUMDINING.COM.AU](http://ALIUMDINING.COM.AU)