

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

Matching wines available upon request

Oysters, habanero hot sauce OR natural with lemon GF	8ea
Duck leg croquette & mandarin marmalade	9ea
Pulled pork tostada, salsa roja & pineapple GF	10ea
A5 Wagyu, beef tendon & sesame paste	12ea
Sourdough & bread miso butter	5ea
Chicken & liquorice terrine, rouille & pickles	20
Raw trevally, coconut & nước chấm GF	24
Fig, burrata & pomegranate vinegar V	22
Roasted oyster mushroom, capsicum & brown butter V	28
Seared scallops, salmon roe & peaso butter	26
Lamb shank, grapes & leek foam	28
Pappardelle, beef ragout & ricotta salata	32
Pork Milanese, anchovy & stout mustard	46
Rump cap, caramelised shallot & sauce au poivre GF	58
House salad GF V	14
Fries & aioli V	14
Green beans, peas & buttermilk dressing GF V	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.

Surcharge of 15% on public holidays

GF - gluten free

V - vegetarian