



Our menu is designed to be shared, encouraging guests to explore a variety of dishes together. Every element is made in house using thoughtfully sourced ingredients from growers, farmers and artisan producers we know and trust. Guided by the seasons and produce availability, our menu changes almost daily, making each visit a little different.

Leave it to us 110PP A selection of dishes to share. Available for dinner & whole table only.
Matching wines available upon request

Oysters, habanero hot sauce OR natural with lemon GF	8ea
Chicken & blue cheese croquette, mandarin marmalade	9ea
Pork tostada, mojo de ajo & salsa arriera GF	10ea
A5 Wagyu, beef tendon & togarashi	12ea
Sourdough focaccia, preserved lemon butter	5ea
Prosciutto, pickles & croutons	20
Raw tuna, radish, rocket emulsion, avocado	24
Jerusalem artichoke, burrata, mandarin caramel V	24
Charred octopus, burnt apple ketchup, baby turnip	24
Roast pumpkin, macadamia, yoghurt GF V	24
Black Opal Wagyu #7 carpaccio, Muscat, piperade	24
Chestnut girella, mushroom fricasse, smoked onion consomme V	34
Butterflied gurnard, pickled fennel, verjus dressing GF	60
Lamb rump, chickpea, smoked yoghurt, jus GF	46
Wagyu #9 rump cap, braised cabbage, peanut curry GF D	58
House salad GF V	14
Fries & aioli V	14
Green beans, brown butter, garlic 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

***** - contains gelatin