



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

Pacific oyster, house hot sauce or natural	6ea
Prawn ceviche, avocado, pineapple	10ea
Pulled pork tostada, salsa verde, chilmore	8ea
Focaccia, bread miso butter V	5ea
Sourdough toast, sea urchin, guanciale	14
Raw kingfish, yuzu kosho, pickled fennel	22
Black Opal Wagyu #7 carpaccio, piperade, red wine gastrique	24
Pogo carrots, coffee, yoghurt	20
Tuatua surf clam, smoked pork belly, potato cream	22
Lamb souvlaki, green goddess, sourdough flatbread	14
Pumpkin tortellini, bergamot emulsion, pangrattato	28
Mulloway, spring greens, soy	46
Duck breast, red cabbage, smoked onion	55
Wagyu porterhouse #5, almond skordalia, bourbon butter GF	54
Broccoli, miso, bagna cauda	16
House salad V	14
Fries & aioli V	14

Allergies & Dietary requirement: The menu is carefully designed by our kitchen team 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