

TASTE OF ALIBI

9 COURSE PLANT BASED TASTING MENU. \$65PP

KIMCHI DUMPLINGS (GF)

Red Cabbage + Ginger Foam.

SMOKED HUMMUS (NF)

Fried Chickpeas. Harissa. Za'atar Lavash.

STEAMED BUNS

King Trumpet Mushroom. Cashew Hoisin. Red Cabbage.

CASHEW RACLETTE

Cornichon. Radish. Herb Salad. Grilled Bread.

KELP NOODLE CACIO E PEPE (GF)

Sugar Snap Peas. Pea Sprouts. Dehydrated Olive Dust.

PORCINI CAULIFLOWER (GF) (NF)

Crusted Cauliflower. Broth 22

POLENTA VERDE (GF)

Kale Pesto. Almond Ricotta. Blistered Tomato.
Roasted Fennel.

COCONUT CREAM PIE (GF)

Macadamia Crust. Banana.

TAPIOCA BROLEE (GF) (NF)

Citrus. Coconut. Nutmeg

