

# ALIBI

WOOLLOOMOOLOO

À LA CARTE - WEDNESDAY - THURSDAY

TASTING MENUS - WEDNESDAY - SATURDAY

**8 COURSE CHEF'S TASTING MENU \$75PP  
ADD WINE & ALCOHOLIC PAIRING + \$65PP  
ADD NON-ALCOHOLIC PAIRING + \$45PP**



**SOURDOUGH WITH BLACK GARLIC AND ROSEMARY  
VIOLA BUTTER. NUTRITIONAL YEAST. PINK SALT**

*PIRATE LIFE ACAI & PASSIONFRUIT SOUR, PORT ADELAIDE, SA*

**KIMCHI DUMPLINGS (GF)  
COCONUT CORIANDER WRAPPER. GINGER FOAM.  
CABBAGE PUREE**

**YUZU PICKLED CUCUMBER &  
HONEYDEW MELON GAZPACHO (GF)  
FINGER LIME. RADISH. MINT**

*2020 MITCHELL 'WATERVALE' RIESLING CLARE VALLEY, SA*

**FRIED BRUSSELS (GOF) (NF) (GF)  
LABNEH. SEEDS. CHERVIL**

*2017 THE BROKEN FISH PLATE SAUVIGNON BLANC, ADELAIDE HILLS SA*

**CHARRED OKRA CAPONATA WITH SESAME TOILE (GF)  
TAMARILLO CHUTNEY. ROAST ALMONDS. SPICED RUM CURRENTS.  
CAPERS. SICILIAN OLIVES**

*2018 NICK SPENCER 'MEDIUM BODIED BLEND' SHIRAZ BLEND, GUNDAGAI NSW (CHILLED SERVE)*

**KING OYSTER MUSHROOM SCALLOPS (GF)  
GREEN CURRY SAUCE. PICKLED MALAYSIAN VEGETABLES**

*2018 GESTALT "TESSERA" MALBEC CLARE VALLEY, SA*

**BLACK SESAME SPONGE WITH GUAVA CREMEUX  
CARROT AND GUAVA SORBET. CHOCOLATE SESAME TOILE**

*2018 PIERO GATTI, BRACHETTO, PIEDMONT, ITA*

**RASPBERRY CHEESECAKE AND BEETROOT (GF)  
MACADAMIA COCONUT CRUST. KALAMANSI CURD. DARK CHOCOLATE SAUCE**



**(GF) GLUTEN FREE . (GOF) GARLIC ONION FREE. (NF) NUT FREE**

**YOUR TASTING MENU \$85PP**

**(STARTERS WITH CHOICE OF ENTREE'S, MAINS AND DESSERT. MIN 2 PEOPLE)**

**SOURDOUGH WITH BLACK GARLIC AND ROSEMARY  
VIOLA BUTTER. NUTRITIONAL YEAST. PINK SALT**

**KIMCHI DUMPLINGS (GF)  
COCONUT CORIANDER WRAPPER. GINGER FOAM.  
CABBAGE PUREE**



**YUZU PICKLED CUCUMBER &  
HONEYDEW MELON GAZPACHO (GF)  
FINGER LIME. RADISH. MINT**

**FRIED BRUSSELS (GF) (NF) (GF)  
LABNEH. SEEDS. CHERVIL**

**ROAST PARSNIP (GF)  
CASHEW AGAVE YOGHURT. SESAME. SAUCE SOUBISE**

**DAIKON AND SHITAKE TERRINE (GF)  
CASHEW HOISIN. GOCHUJANG, SHALLOT AND GINGER DRESSING**



**WALNUT FILLED SAVOY CABBAGE (GF) (GOF)  
CHESTNUT PUREE. PICKLED WALNUTS. SAGE**

**CHARRED OKRA CAPONATA WITH SESAME TUILE (GF)  
TAMARILLO CHUTNEY. ROAST ALMONDS. SPICED RUM CURRENTS.  
CAPERS. SICILIAN OLIVES**

**SWEET POTATO GNOCCHI (NF)  
CAVOLO NERO CABBAGE. CRUMBLLED FETA, ESHALOT PICKLE SALSA**

**KING OYSTER MUSHROOM SCALLOPS (GF)  
GREEN CURRY SAUCE. PICKLED MALAYSIAN VEGETABLES**



**BLACK SESAME SPONGE WITH GUAVA CREMEUX  
CARROTT AND GUAVA SORBET. CHOCOLATE SESAME TUILE**

**RASPBERRY CHEESECAKE AND BEETROOT (GF)  
MACADAMIA COCONUT CRUST. KALAMANSI CURD. DARK CHOCOLATE SAUCE**

**PINEAPPLE MANGO HAZELNUT SPONGE  
PINEAPPLE PANNA COTTA. MANGO MINT JELLY. PINA COLADA SORBET**

**DARK CHOCOLATE MOUSSE (GF) (NF)  
STRAWBERRY COMPOTE. CHOCOLATE CRUMBLE. CHOCOLATE SAUCE**

**ALIBI À LA CARTE IS ONLY AVAILABLE WEDNESDAY & THURSDAYS NIGHTS**

**ALIBI STAPLE**

**SOURDOUGH WITH BLACK GARLIC AND ROSEMARY \$5PP**  
VIOLA BUTTER. NUTRITIONAL YEAST. PINK SALT

**KIMCHI DUMPLINGS (GF) \$7 PER DUMPLING**  
COCONUT CORIANDER WRAPPER. GINGER FOAM. CABBAGE PUREE



**SIDES OR SHARES**

**YUZU PICKLED CUCUMBER HONEY DEW MELON \$18**  
GAZPACHO (GF)  
FINGER LIME, RADISH, MINT

**FRIED BRUSSELS (GF) (GOF) (NF) \$16**  
LABNEH. SEEDS. CHERVIL

**ROAST PARSNIPS (GF) \$19**  
CASHEW AGAVE YOGHURT. SESAME. SAUCE SOUBISE

**DAIKON AND SHITAKE TERRINE (GF) \$20**  
CASHEW HOISIN. GOCHUJANG. SHALLOT AND GINGER DRESSING

**CHARRED LEEKS (GF) (NF) \$18**  
JERUSALEM ARTICHOKE PUREE, MISO CRUMB



**(GF) GLUTEN FREE . (GOF) GARLIC ONION FREE. (NF) NUT FREE**

## MAIN

WALNUT FILLED SAVOY CABBAGE (GF) (GOF) \$26  
CHESTNUT PUREE. PICKLED WALNUTS. SAGE

CHARRED OKRA CAPONATA SESAME TULIE (GF) \$27  
TAMARILLO CHUTNEY. ROAST ALMONDS. SPICED RUM CURRENTS. CAPERS.  
SICILIAN OLIVES

SWEET POTATØ GNØCCHI (NF) \$29  
CAVOLO NERO CABBAGE. CRUMBLLED FETA. ESCHALLOT PICKLE SALSA

KING OYSTER MUSHROOM SCALLOPS (GF) \$30  
GREEN CURRY SAUCE. PICKLED MALAYSIAN VEGETABLES

PUMPKINS ROASTED IN ALMOND OIL (GF.GOF) \$26  
LEMON VERBENA. ROASTED GRAPES. PEPITA'S. ALMOND SEAWEED FLOSS

## DESSERT

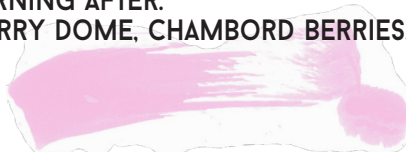
BLACK SESAME SPONGE WITH GUAVA CREMEUX \$17  
CARROTT AND GUAVA SORBET. CHOCOLATE SESAME TUILE

RASPBERRY CHEESECAKE AND BEETROOT (GF) \$8 PER PIECE  
MACADAMIA COCONUT CRUST. KALAMANSI CURD. DARK CHOCOLATE  
SAUCE

PINEAPPLE MANGØ HAZELNØT SPONGE \$17  
PINEAPPLE PANNA COTTA. MANGO MINT JELLY. PINA COLADA SORBET

DARK CHOCOLATE MOUSSE (GF) (NF) \$17  
STRAWBERRY COMPOTE. CHOCOLATE CRUMBLE. CHOCOLATE SAUCE

SUITE DESSERT \$269 (GF)  
GARNISHED WITH A TAP, SLAP & TICKLE OF A SWEET SUITE ROOM KEY  
FOR TWO SLINK UPSTAIRS FOR IN-ROOM DESSERT, TAKING YOUR NIGHT  
OUT INTO THE MORNING AFTER.  
VALRHONA RASPBERRY DOME, CHAMBORD BERRIES, CREMEUX AND  
CHOCOLATE SOIL



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