

The background of the right half of the image is a vibrant blue, overlaid with numerous expressive, thick yellow brushstrokes of varying sizes and directions, creating a dynamic and artistic pattern.

ALIBI

WOOLLOOMOOLOO

@AlibiSydney



SHARING IS CARING

BEETROOT TARTARE (GF) \$24

Pomme Paille, Macadamia Ricotta,
Golden Beet Emulsion

SMOKY EGGPLANT (GF) \$29

Romesco Sauce, Tahini Yogurt, Herb Oil

BRAISED NOODLES \$24

Master Stock, Romanian Beans, Seaweed

CHAR GRILLED OKRA (GF) \$24

Eggplant, Mushroom XO Sauce, Fried Chickpea,
Micro Coriander

FABLE DUMPLINGS \$29

Spinach, Goji Berries, Sichuan Chilli Oil

MEXICAN TACOS \$22

Pico de Gallo, Chipotle Mayo

MEXICAN SALAD \$25

Baby Cos, Kidney Beans, Corn, Cucumber,
Lime Dressing



DIRTY SIDE OF ALIBI

BUDS CHEESEBURGER (V) \$24

Buds Patty, Cheese, Pickle Onion, Aioli, Ketchup

FILL IT UP FISH BURGER (V) \$24

Tartare Sauce, Iceberg

SOUTHERN FRIED CHICK'N BURGER (V) \$24

Slaw, Chipotle Aioli, Jalapeño, Cheese Sauce

All burgers come with skin on fries on the side

DESSERTS

HALO HALO (NF)(GF) \$22

Ube, Coconut Lime Granita, Pickled Jackfruit

ISPAHAN (GF) \$22

Raspberry Lychee Rose Semifreddo, Pistachios,
Aqua Faba Meringue

PETIT FOUR (NF)(GF) \$14

Cheese Tarts

Please note a 10% surcharge applies on Sunday

15% surcharge on all public holidays

10% service charge applies for reservations of 10 or more guests

