

ALIBI

WOOLLOOMOOLOO

#alibisydney | @Alibi Woolloomooloo



FOOD

By Matthew Kenney

When I made the decision to become plant-based 15 years ago, it was a leap of faith and passion. In many ways, it was also a risk to my entire career. However, I believed then and do now that plant-based is the future of food. In the right hands, plants become art and are not only nourishing, but are also the most delicious food we eat.

With the opening of Alibi, we are now serving our cuisine on 5 continents. I've always loved Australia and dreamed of opening an inspired restaurant here. And here we are. I welcome you to our restaurant and hope you enjoy it as much as I enjoy being here for you.



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TASTE OF ALIBI

8 COURSE PLANT BASED TASTING MENU. \$70PP BEVERAGE PAIRING. \$60 PP

KIMCHI DUMPLINGS (GF)

RED CABBAGE PUREE. GINGER FOAM.

*SWINGING BRIDGE '#003' PINOT GRIS + GEWURZTRAMINER + RIESLING,
ORANAGE, NSW 2018*

WATERMELON POKE (GF)

KALE. PICKLED GINGER. MACADAMIA. MINT. PONZU-LIME DRESSING.

ELOQUESTA 'BLUSH' BLACK MUSCAT + VIOGNIER, MUDGEE, NSW 2017 CHILLED RED

CHARCOAL STEAMED BUNS

ROAST CARROT. CASHEW HOISIN. PICKLED RED CABBAGE.

STONE & WOOD PACIFIC ALE, MURWILLUMBAH, NSW NV

KELP NOODLES CACIO E PEPE (GF)

PEA SPROUTS. SNOW PEAS. OLIVE.

*EPHEMERA 'CHARMERS VINEYARD' NERO D'AVOLA, HEATHCOTE,
VICTORIA 2018*

SLOW COOKED CARROTS (GF)

LEMON VERBENA YOGHURT. SUNFLOWER SEEDS

DOMAINE PICHOT 'COTEAU DE BICHE' VOUVRAY SEC, LOIRE VALLEY, FRANCE 2016

SQUASH BLOSSOMS (GF)

CASHEW PINENUT RICOTTA. ZUCCHINI RIBBONS. HERB OIL.

EVEN KEEL 'TUMBARUMBA' CHARDONNAY, TUMBARUMBA, NSW 2017

PAVLOVA (GF)

AQUAFABA MERINGUE. MACADAMIA SORBET. SEASONAL
BERRIES. PASSIONFRUIT.

PIERO GATTI 'MOSCATO' PIEDMONT, ITALY 2017

COCONUT CREAM PIE (GF)

BANANA. CRISPY COCONUT

FROGMORE CREEK 'ICED WINE' COAL RIVER, TASMANIA 2017

BREAD + CHEESE

CHEESE TASTING 28

NORI CRUSTED. HARISSA JACK 'CHEDDAR'. MOUNTAIN PEPPER. HOUSE LAVOSH.
CONDIMENTS

HEIRLOOM TOMATO PIZZA 21

ALMOND RICOTTA. TOMATO BASE. GREEN OLIVE.

RAINBOW CARROT PIZZA 21

CHILLI CASHEW MOZZARELLA. SPICY HERB OIL. TOASTED PUMPKIN SEED.

SMALL PLATES

KIMCHI DUMPLINGS ^{GF} 18

RED CABBAGE PUREE. GINGER FOAM.

SQUASH HUMMUS 16

ZA'ATAR. OREGANO CASHEW YOGHURT. CRISPY CHICKPEAS. LAVOSH

CHARCOAL STEAMED BUNS 18

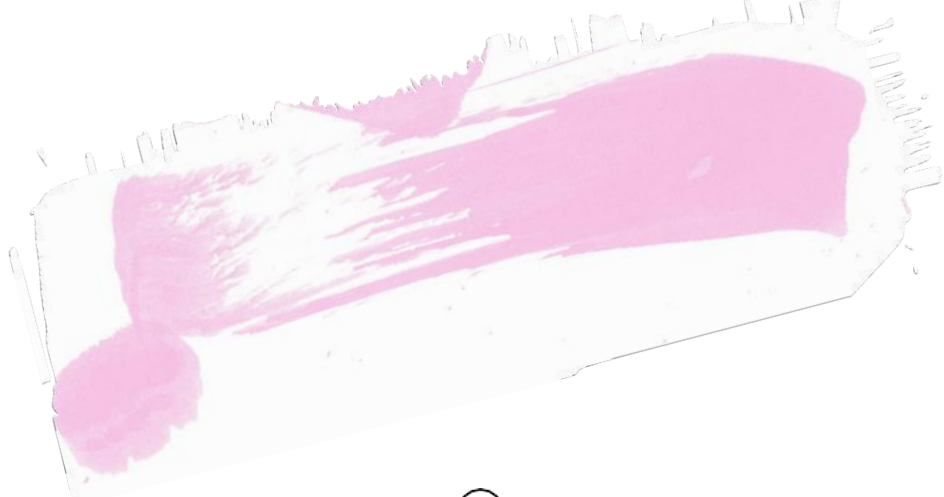
ROAST CARROT. CASHEW HOISIN. PICKLED RED CABBAGE.

WATERMELON POKE ^{GF} 17

KALE. PICKLED GINGER. MACADAMIA. MINT. PONZU-LIME DRESSING.

SUMMER VEGETABLE CARPACCION ^{NF} ^{GF} 19

STONE FRUIT PUREE. PICKLED MUSTARD SEED. CANDIED PEPITA. APPLE. OLIVE



^{GF} GLUTEN FREE | ^{NF} NUT FREE

LARGE PLATES

HEIRLOOM TOMATO + ZUCCHINI LASAGNA (GF) 26
TOMATO MARINARA. MACADAMIA RICOTTA. PISTACHIO PESTO.

KELP NOODLE CACIO E PEPE (GF) 24
PEA SHOOTS. SNOW PEAS. OLIVE

PLANT BOWL (NF) (GF) 26
QUINOA. LENTILS. BUTTERNUT PUMPKIN. KALE. AVOCADO.
ROMESCO. LEMON TAHINI.

GREEN GAZPACHO (NF) (GF) 27
TOMATO. CHIPOTLE CREMA. AVOCADO. RADISH.

SQUASH BLOSSOMS (GF) 29
CASHEW PINE NUT RICOTTA. ZUCCHINI RIBBONS. HERB OIL.

SLOW COOKED CARROTS (GF) 26
LEMON VERBENA YOGHURT. SUNFLOWER SEEDS

FULLY LOADED BAKED SWEET POTATO (GF) 24
LIME. CORIANDER CASHEW YOGHURT. PICKLED CHILIES

AVOCADO TIKKA 26
CURRY YOGHURT. RADISH. GARLIC NAAN



DESSERTS

PAVLOVA ^{GF} 17

AQUAFABA MERINGUE. MACADAMIA SORBET. SEASONAL BERRIES. PASSION FRUIT.

COCONUT CREAM PIE ^{GF} 16

MACADAMIA CRUST. BANANA.

STRAWBERRY PANACOTTA ^{NF} ^{GF} 16

STONE FRUIT. COCONUT. LEMON MYRTLE.

CHOCOLATE ORANGE TART ^{GF} 16

CHOCOLATE CRUST. ORANGE CREAM. CHOCOLATE SAUCE



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