

ALIBI

WOOLLOOMOOLOO

8 COURSE TASTING MENU \$70PP
ALCOHOLIC PAIRING + \$60PP
NON-ALCOHOLIC PAIRING + \$45PP

SOURDOUGH WITH BLACK GARLIC & ROSEMARY
VIOLA BUTTER. NUTRITIONAL YEAST. OLIVE OIL. PINK SALT

2016 Tertini, Blanc de Blanc, Southern Highlands NSW

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

PANFRIED MARINATED TEMPEH (NF) (GF)
PEA AND CORIANDER PESTO AND SEA HERBS
2018 Huia Sauvignon Blanc, Marlborough, N.Z. South Island

CHARRED LEEKS (GF)
MACADAMIA YOGHURT. SMOKED COLOURED KALE. POPPED SORGHUM
2017 Domaine Pichot, Pichot, Chenin Blanc, Vouvray FRA

BABY WOMBOK (GF) (NF)
GOCHUJANG GLAZE. SZECHUAN. PEAS. SPROUTS
2018 Liquid Rock n Roll, Riesling + Gewurztraminer, King Valley VIC

ANCIENT GRAINS (GF)
FOREST MUSHROOMS. COCONUT LABNEH. POMEGRANATE. DUKKA
2019 Ten Minutes by Tractor '10X', Pinot Noir, Mornington Peninsula, VIC

CHOCOLATE CARAMEL CRUNCH
CHOCOLATE GANACHE. CHOCOLATE CRUMB. VANILLA BEAN ICE CREAM.
CARAMEL SAUCE

2018 Piero Gatti, Moscato Piedmont, ITA

RASPBERRY COCONUT QUINOA CASHEW (GF)
TEXTURES OF RASPBERRY. COCONUT QUINOA. CASHEW TULLIE.
CASHEW SEMI-FREDDO AND MAPLECOMB