

ALIBI
BAR & DINING

FOOD
WITH
SOUL



SHARE MENU

95

PAIRED WINES

65

1st Course

Beef Carpaccio, Horseradish & Anchovy, Figs, Fried Capers, Parmesan, Grissini
Grilled Stone Fruits, Radicchio, Garlic Labneh, Kataifi Pastry

Ghostrock 'Supernatural' Chardonnay + Pinot Sparkling, 2022, Cradle Coast, TAS

2nd Course

Spanish Garlic Prawns

Confit Tomato, Nori And Black Garlic Focaccia With Almond Ricotta

Jc's Own 'Freestyler' Chenin Blanc, 2021, Adelaide Hills, SA

3rd Course

Slow Braised Meatballs In Salsa De Almendras

Caesar Salad; Witlof, Radicchio, Cavolo Nero, Pickled Celery, Pangrattato

Fried Summer Eggplants, Agrodolce Fig Caramel, Toasted Hazelnuts

Charred Broccolini, Pickled Radicchio, Roasted Hazelnuts,
Orange & Aged Balsamic Vinaigrette

Geyer Wine Co. Montepulciano, 2021, Eden Valley, SA

4th Course

S&D Tiramisu

Inkwell 'Dark Star' Solera Aged Fortified Zinfandel, McLaren Vale, SA

Whole table participation is required.

Please speak to our staff regarding any dietary requirements.

Surcharge of 10% is applicable for Sundays & 15% on public holidays.