



For images, go to this [dropbox link](#).

FOR IMMEDIATE RELEASE

21 March 2018

**ALIBI: SYDNEY'S FIRST COCKTAIL BAR WITH 100% PLANT-BASED
FOOD MENU OPENS THIS THURSDAY
#whatsyouralibi**

Alibi, Sydney's latest cocktail destination and the first offering a 100% plant-based dining menu, opens this Thursday, 22 March. Alibi is spearheaded by renowned US plant-based chef, restaurateur and global plant-based dining pioneer, Matthew Kenney. This is his first venture in Australia and will have a seasonal, colourful and innovative menu designed to share alongside an exciting cocktail and wine programme.

Alibi, which features lounge and bar seating, plus share tables, is an alternate destination for the already established Woolloomooloo dining hub, and for those who embrace a healthier lifestyle, a unique after-dark option.

The Alibi menu has been devised to bring as much of Kenney's food philosophy and style to the plate as possible. Trained at the French Culinary Institute, Kenney and his team use a combination of classical and innovative cooking techniques to give locally-sourced plant-based ingredients a creative makeover. Smoking, fermentation and molecular techniques all feature.

Kenney said: "The spirit of the menu is very global to show the potential of plant-based food. We have dishes influenced by many cultures, but we respect those cultures, and we like to focus on small plates to encourage sharing – we think it's a lot more fun because people get to try a lot more and experiment."

Alibi's signature dishes include Kimchi Dumplings with Sesame and Ginger Foam, Heirloom Tomato and Zucchini Lasagna with Pistachio Pesto and a fun-take on the Roman classic pasta, Cacio e Pepe, with Kelp Noodles and Crispy Olives. Hibiscus Strawberry Cheesecake with Lime Curd, Vanilla Shortbread and a Sorrel Gel, deconstructed Tiramisu with Frozen Almond Chantilly and everyone's favourite, Coconut Cream Pie, rounds off the dessert menu.

Alibi will match Ovolo Woolloomooloo's colourful feel and concept, from the vivid produce in dishes to the dynamic and innovative drinks programme, particularly the cocktail list that offers guests a truly unique experience including molecular techniques, cooking and even pastry.

The cocktail list is mainly plant-focused featuring loads of botanicals, fruit and vegetables. For example, the Enchanted Forest cocktail, that took the Alibi bar team eight months of research and

#WHATSYOURALIBI

ALIBI

WOOLLOOMOOLOO

mixing, involves an infusion of fresh Portobello mushrooms and absinthe foam made from green apples.

The wine list, by former sommelier of the year and wine book author, Chris Morrison, shines the light on a section of smaller producers from Australia and overseas but also features well-known wineries for those who find navigating wine lists a task. All have been chosen for their drinkability, value and on-trend styles or varietals. A focus on owner/operator producers shares Alibi's own philosophy of sourcing local, sustainable and seasonal where possible.

Kenney, who continues to pioneer his plant-based cuisine and philosophy via his restaurants, cookbooks and entrepreneurial pursuits, is confident that Alibi will be well received by both Sydney and its visitors.

Kenney said: "The lifestyle is already here, the products are here, the quality of ingredients is incredible. Australia is the founder of avocado on toast – we have our own version of course!

"People should expect a beautiful, bright modern interior with lots of seating options plus a globally inspired menu that matches that – it's so colourful and vibrant.

"I think some venues don't have all the components – they might have great food but not atmosphere, for example. But I think Alibi has everything," he concluded.

Ovolo Hotels Group Executive Chef, Kasper Christensen, who has Quay and Noma Sydney on his resume, will continue to develop the menu seasonally with Kenney.

Alibi opens this Thursday, 22 March from 6pm and will open Tuesday to Friday dinner only and lunch and dinner Saturday. There will be a limited menu with a plant-based offering available for day-time snacking Tuesday to Saturday.

Address

Alibi Bar + Kitchen
Ovolo Woolloomooloo
6 Cowper Wharf Road Roadway
Woolloomooloo
+61 2 9331 9000

Opening hours

Tuesday to Friday, 6pm to midnight
Saturday, 12pm to midnight

Instagram @alibi_woolloomooloo

Facebook @alibiwoolloomooloo

Website <http://alibibar.com.au/>

#AlibiBar #WhatsYourAlibi

- ENDS -

For media enquiries contact:

Juliana Sedgers, Liquid Ideas | julianasedgers@liquidideas.com.au | 0424 655 340 | 02 9667 4211

ALIBI

W O O L L O O M O O L O O

Megan Mapp, Liquid Ideas | meganmapp@liquidideas.com.au | 0411 848 162 | 02 9667 4211

Sally Lewis, Liquid Ideas | Sallylewis@liquidideas.com.au | 0410 311 501 | 02 9667 4211

Ovolo Hotels

Merren Lynch, Ovolo Hotels | merren.lynch@ovolohotels.com | 0402 231 022 | 02 9331 9067

Stephen Howard, Ovolo Hotels | stephen.howard@ovolohotels.com | 0435 106 187 | 02 9331 9068

Ovolo Hotels

Ovolo Hotels is an independent hospitality company that owns and operates a collection of individually designed hotels. Founded in 2002, Ovolo is a family-owned and privately-operated business with a charitable core. The company now runs four hotels in Hong Kong, and six hotels across Sydney, Melbourne, Canberra and Brisbane. Ovolo has also recently launched a new brand, Mojo Nomad, in Aberdeen Harbour Hong Kong. Mojo Nomad is a cohabitation concept for global nomads that combines travel, lifestyle and community at its core and will be entering the Australian market in the near future.

About Matthew Kenney Cuisine

Matthew Kenney Cuisine is an integrated, California-based lifestyle company. The brand provides innovative, high quality products and services in the culinary art and wellness markets through its six business segments: hospitality, education, media, products, wellness and services. The foundation of his work is based on proprietary techniques and creative thinking applied to prepare minimally processed, plant-based cuisine that is both refined and healthy.

Matthew Kenney Cuisine owns and operates multiple plant-based restaurants including: Plant Food + Wine in Venice, CA, Make Out in Culver City, CA, Matthew Kenney NM in Beverly Hills CA, New Deli in Venice, CA, Plnthouse: the good kitchen at the 1 Hotel South Beach in Miami, FL, Essence in London, New York City's Double Zero, XYST, Bar Verde and Plantmade. As well as Plant Cafe in Bahrain and Make Out in Bogota, Colombia. [13] The company has also launched MK Wellness, a plant-based yoga and a travel brand. Kenney also founded the global education business, Plantlab Culinary.