



ALIBI KITCHEN BOUNDS INTO SPRING WITH A FRESH MENU

MEDIA RELEASE

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Alibi Bar & Kitchen stands out amongst Sydney's growing vegan food scene, leaping into the spring season with a fresh new menu. A continuation of Alibi Kitchen's commitment to offering fresh and innovative 100% plant-based dining, presenting locally sourced seasonal produce to hit Alibi's tables in their best form – this time with Asian and Mediterranean twists.

Alibi Kitchen's new menu sees conventional ingredients swapped out for innovative plant-based alternatives. The Kimchi Fried Rice uses Korean chilli paste – Gochujang – and tamari in place of the more commonly used shrimp paste, while the best seasonal ingredients of tossed rocket, radish and asparagus are elevated with Alibi's famed cashew mozzarella to form the Panzanella. What once was a menu staple of kelp noodle Roman inspired Cacio e Pepe, is now a saucy concoction of carrot and ginger Kelp Noodle with togarashi cucumbers. It's the humble pie however that comes as the greatest reimaged menu addition on offer; a Globe Artichoke Pithivier served with pea, lemon and green mash.

"The inspiration for this menu stems from the seasonality of local produce. Seasonality in Australia differs massively across the country's climates. What's in season in NSW and what's in season in Western Australia are two very different things, so working with our vegetable supplier Pro Bros Providore's and their local farmers to get the best fresh produce was a huge part of this menu," says Head Chef, Jordan Brogan. "Globe artichokes and green peas both come into season in NSW spring, something a lot of chefs jump to with only frozen peas and tinned artichokes available year-round. You can't beat freshly podded peas with just picked mint – the exact reason for the Globe Artichoke Pithivier coming onto the new spring menu."

The new dessert menu boasts flavours brighter than their colour. The Acai Panna Cotta comes served with fermented blackberries, sprinkled with spirulina crumb, while the Ice Cream Sandwich offers an indulgent breath of fresh air with mint ice-cream held in place between two chocolate cookie bases. Blending almonds, cashews and almond milk to create a 'cream' base of the Acai Panna Cotta, this dish proved to be a simple task compared to the battle to create the perfect 100% plant-based ice-cream sandwich. The result after a dozen textures trials? A cookie crafted with mashed banana, flax egg, cacao powder, coconut oil and raw coconut sugar, with a house made ice cream, a combination of coconut flesh, almond milk, cashews, mint, spinach and agave nectar.

Designed to share, the curious and contemporary plant-based kitchen has kept favourites such as, kimchi dumplings, trio of house made cheese and charcoal steamed buns filled with shitake, bok choy, chive and cashew hoisin, on the menu.

Feast your eyes on the full spring menu [here](#).

Book your evening at Alibi Kitchen [here](#).

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Please see Alibi Kitchen's new spring menu imagery [here](#).

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About Alibi Bar & Kitchen:

Australia's first 100% plant-based hotel bar and restaurant – Alibi Bar & Kitchen – offers a whole new side to plant-based dining within the walls of Woolloomooloo's infamous Finger Wharf. Head Chef Jordan Brogan, in collaboration with Ovolo's Creative Culinary Partner, US plant-based chef, restaurateur and pioneer Matthew Kenney, offers a curiously clean and contemporary menu showcasing local and seasonal produce.

Alibi boasts an extensive sustainable and biodynamic focused wine list including carbon neutral drops from Ross Hill Wines (Margaret River, WA) and Cullen Wines (Orange, NSW); however, it is the theatrical cocktails that steal the show. A selection of fruits, vegetables and botanicals are mixed, shaken and stirred with molecular techniques and spectacular presentation to stand out within a sea of greens. Alibi's 'Dirty Greens' bar menu comes as a dark side addition to the plant-based experience, inspired by mouth-watering greasy favourites – think burgers, hotdogs, chick poppers and Peking D*ck pancakes.

Press material [here](#).

About Jordan Brogan, Head Chef of Alibi Bar & Kitchen:

Beginning his career as a chef 11 years ago, having grown up in the kitchen beside his Dad (also a chef), Jordan continues to push beyond the commonly accepted confines of the industry. Jordan's cool and calm approach to the kitchen sees the development of new forms of dining hit the table, set to challenge preconceived ideas of the culinary experience. Despite his innovative approach, Jordan continues to be inspired by traditional flavours and primal techniques, motivated at heart by the ability of food to create powerful memories through sensory connections.

Press image [here](#).