

ALIBI

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MEDIA RELEASE

7 November 2019

ALIBI X ROSS HILL WINE DINNER

Alibi Bar & Kitchen will play host to a conscious dinner in partnership with Ross Hill Wines, on Thursday 14 November.

A continuation of Alibi Kitchen's commitment to offering fresh and innovative 100% plant-based dining, Head Chef Jordan Brogan has curated the four-course menu to compliment a range of Ross Hill Wines. The menu highlights locally sourced seasonal produce, with standout dishes including Globe Artichoke Pithivier with almond, pea, lemon, green mash for main, along with local Cherry and Chocolate Tart with whipped cherry butter and coconut crunch for dessert.

A family business owned by two generations of the Robson family, Ross Hill Wines produces elegant, award winning, sustainable wines from the cool climate wine region of Orange and is proud to be Australia's first (NCOS) certified carbon neutral winery.

The dinner is an opportunity for both Alibi and Ross Hill to share and celebrate their passion for sustainability, while showcasing an abundant selection of the incredible produce that New South Wales has to offer.

THE DETAILS

Date:

Thursday 14 November

Location:

Alibi Bar & Kitchen

6 Cowper Wharf Roadway, Woolloomooloo 2011

Price:

\$98pp, four-courses with wine pairings

THE MENU

Canapés:

Preserved Loquat Macadamia Butter on Coriander Cracker with micro herbs and flowers
Slow Cooked Oyster Mushroom, Nori, Furikake on Walnut Toast
with 2018 Ross Hill "Pinnacle Series" Pinot Noir, Orange NSW (Chilled).

Entrée:

Compressed Honeydew Melon, Charred Broccolini, Miso Crumb
with 2018 Ross Hill "Lily" Sauvignon Blanc, Orange NSW.

Mains:

Globe Artichoke Pithivier with almond, pea, lemon, green mash
with Ross Hill “Isabelle” Cabernet Franc Merlot, Orange NSW.

Dessert:

Local Cherry and Chocolate Tart with whipped cherry butter and coconut crunch
with 2013 Ross Hill “Late Harvest” Riesling, Orange NSW.

Tickets available for purchase [here](#).

- ENDS -

Imagery available [here](#).

For all media and imagery enquiries, please contact Courtney Kovacevic at The Cru – Brand Specialists.
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Alibi Bar & Kitchen

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Opening hours

Tuesday-Saturday, 6pm-Late

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](#).