



MEDIA RELEASE

Wednesday 30 October

**EXTEND THE CELEBRATIONS THIS WORLD VEGAN DAY WITH ALIBI BAR & KITCHEN**

*Alibi's Popular 'Dirty Greens' on special throughout November*

Due to the success of their much-loved 'Dirty Greens' bar menu offering, Alibi are doing things a little differently this World Vegan Day (1 November). Celebrating 'Vegan Month', Alibi will be serving up a special offer of bar menu items throughout the month of November, kicking off from World Vegan Day.

With a menu designed by Head Chef Jordan Brogan, Dirty Greens provides the perfect opportunity to check out the darker side of plant-based dining. Available daily, from 4pm till late, \$3 Tacos, \$1 Mac 'N' Cheese Balls served with Truff hot sauce and \$5 Alt dogs are just some of the menu items to be served up this November, alongside \$6 beers and \$10 spritzes.

As leaders in the plant-based industry, this enticing offering comes as a continuation of Alibi's commitment to offering a curious, contemporary and innovative 100% plant-based menu.

**THE MENU**

**Friday 1-Sunday 3 November**

- \$3 Tacos – any Taco for \$3 each (pulled jackfruit, peking d\*\*k or chipotle lime chick served with slaw and guacamole).

**Monday 4-Sunday 10 November**

- \$10 Alt Burgers (plant-based patty with American cheese, pickles, tomato and iceberg served with steakcut fries).

**Monday 11-Sunday 17 November**

- \$5 Alt. Dogs (plant-based hotdog with sauerkraut and American mustard served with steakcut fries).

**Monday 18-Sunday 24 November**

- \$1 Mac 'N' Cheese Balls served with Truff Hot Sauce (black truffle infused hot sauce).

**Monday 25-Sunday 30 November**

- \$5 Planchos ('mince', tomato salsa, sour 'cream', cheez and quac on a bed of corn chips).

Images [here](#)

- END -

For all media and imagery enquiries, please contact Courtney Kovacevic at The Cru – Brand Specialists.  
E: [courtney@thecrumedia.com](mailto:courtney@thecrumedia.com) M: 0402 183 093

**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](#).