



**MEDIA RELEASE**  
**28 November 2019**

### **HAVE YOURSELF AN ALIBI CHRISTMAS**

*Have you been dreaming of a green Christmas? Alibi has you covered for the naughty and the nice this December.*

The elves inside our Woolloomooloo workshop have been busy curating a 100% plant-based Christmas menu to serve up a fresh and clean Christmas spread to rival ye olde Aussie Christmas classics. Kick off your Christmas celebrations at Alibi over a glass of 'EggNOT' before gorging on a three-course smorgasbord of seasonally inspired, Christmas dishes from \$80pp. Available from 1 December until Christmas Eve.

With the jolly season in full swing, enjoy a glass of 'EggNOT', a deliciously spicy and booze filled vegan concoction involving silken tofu, before sitting down to the merriment-filled main event. Head Chef of Alibi Bar & Kitchen, Jordan Brogan, continues to bring innovation to vegan cuisine, fuelling Australia's growing interest in the plant-based lifestyle. "A Christmas menu comes as an organic progression for Alibi; the next step in catering to the growing desires of the conscious consumer. We've used the festive flavours of Christmas favourites to inspire re-imagined 100% plant-based creations."

Begin with Heirloom Tomato Gazpacho with basil crisp and fennel flowers, followed by Walnut Crackers with celery pearls, preserved loquat and macadamia butter. Cue the roast and carving knife for the main event, Mushroom Wellington and Stuffed Seitan Roast accompanied by salads and sides, to decorate your table and satisfy your Christmas Feast Beast.

Since no Christmas is complete without too many sweets to choose from, let Alibi's Mulled Wine Granita cleanse the palette before dessert. Pavlova with passionfruit, mango and maple comb, to Peach Cobbler with EggNOT ice-cream and gingerbread crumb, cover the basis of your Aussie Christmas sweet treat favourites.

Images [here](#).

#### **'AN ALIBI CHIRSTMAS' Menu - \$80pp**

Minimum 2 people with a glass of 'EggNOT' on arrival

##### ***First***

Heirloom Tomato Gazpacho, basil crisp, fennel flowers

Walnut Crackers, celery pearls, preserved loquat and macadamia butter

Smoked Baba Ganoush, za'atar lavosh, kiss peppers

Charred Sweet Corns, chilli butter and miso crumb

##### ***Second***



Nectarine Salad with grape, pomegranate, spinach, mint, parsley salad

Creamed Greens, whipped potato

Mushroom and Walnut Wellington, vegan jus, Yorkshire pudding

Stuffed Seitan Roast, new potato, green beans

### **Third**

Mulled Wine Granita cleanser, followed by...

Cherry and Chocolate Bliss Balls

Pavlova with passionfruit, mango, maplecomb

Peach Cobbler, EggNOT ice cream, gingerbread crumb

***With matching wines - \$145pp***

***With matching non-alcoholic - \$99pp***

- ENDS -

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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](#).