



MEDIA RELEASE
29 October 2020

Alibi Bar's 'meaty' month long World Vegan Day celebration

- Alibi Bar is serving 100% plant-based Dirty Greens menu specials throughout November -

Vegan Month at Alibi Bar & Kitchen returns this World Vegan Day (1 November 2020) in celebration of the flourishing plant-based industry. For the entire month of November, crowd favourites from Alibi Bar's Dirty Greens menu will be available at special prices each week. In addition to these Dirty Greens specials to keep you coming back weekly, enjoy \$10 spritzes and \$6 beers all month long.

Since opening, Alibi Bar & Kitchen alongside acclaimed plant-based pioneer, chef and restaurateur Matthew Kenney, have championed plant-based dining and contributed to the rise of plant-based eating as consumer demand grows, as do the offerings of restaurant and bars across the country. A 'darker side to plant-based dining', Alibi Bar's Dirty Greens menu continues to challenge the traditional green and raw perception of plant-based dining. Delicious and guilty, 100% plant-based 'meaty' treats are made using fresh plant-based and protein packed 'meat' and other innovative alternatives from the Alibi team.

A month-long applause championing the growth, diversity, and accessibility of the plant-based industry.

Vegan Month menu:

Week 1

\$10 Cheeseburger with plant-based patty, cheese, pickles, onion, mustard and ketchup
Sunday 1 to Sunday 8 November 2020

Week 2

\$1 Mac n Cheese Balls with maple chilli hot sauce
Monday 9 to Sunday 15 November 2020

Week 3

\$10 Cheesy Dog with American mustard, ketchup and crispy onions
Monday 16 to Sunday 22 November 2020

Week 4

\$5 Cauliflower Bites bowl with chipotle aioli
Monday 23 to Monday 30 November 2020

Week 1-4

\$10 spritzes and \$6 beers
Sunday 1 to Sunday 30 November

Vegan Month at Alibi Bar comes just one month after Ovolo Hotels announced that all their restaurants and bars across Australia and Hong Kong would be going vegetarian for 365 days. ['Year of the Veg'](#) launched on World Vegetarian Day (1 October 2020), demonstrating how when the world changes,

Ovolo evolves. A continuation of Ovolo's philosophy of connecting with its customers' want as plant-based and vegetarian cuisine remains on the rise.

As leaders in the plant-based industry, this enticing offer is a celebration of Alibi Bar & Kitchen's commitment to offering a curious, contemporary, and innovative 100% plant-based menu.

Book now at alibibar.com.au

Alibi Bar is open from 4pm until late each day.

- ENDS -

Images [HERE](#).

Press kit [HERE](#).

'Year of the Veg' press release [HERE](#).

For all media and imagery enquiries, please contact Hannah Crosby at Ovolo Group.

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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. In collaboration with Ovolo's Creative Culinary Partner, US plant-based chef, restaurateur and pioneer Matthew Kenney, Alibi Bar & Kitchen 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; 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 Bar's 'Dirty Greens' bar menu comes as a dark side addition to the plant-based experience, inspired by mouth-watering favourites – think burgers, hotdogs and other greasy bites.