

# ALIBI

WOOLLOOMOOLOO

**MEDIA RELEASE**  
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## **Gaylibi returns to Alibi Bar with a throuple of Queens**

*- Mardi Gras goes rev your engines within Woolloomooloo's wharf walls -*

On Friday 5 March, Woolloomooloo's plant-based party jewel Alibi Bar will spill out onto the streets for the return of Gaylibi. Bursting at the bodice to welcome Mardi Gras goers into their bosom in celebration of pride, protest, passion and diversity, for one spicy night.

Pull up to this pre-Sydney Gay and Lesbian Mardi Gras Parade party from 3pm to find a throuple of Queens to greet you on arrival in drag, lyrical and liquid form. Sydney drag royalty will rally revellers to legendary lyrical anthems from the greatest queens of all, welcoming you with your complimentary choice of Queentail. Served virgin, redeem your 'Just The Nip' dollars at Alibi Bar to turn your Queentail mocktail into a cocktail with Roku Gin or Haku Vodka to accompany you down Alibi's rainbow runway.

The team of Queens hosting Gaylibi and their Queentail counterparts are:

### **Vybe**

What makes a good time, great? The right Vybe... and this one is EXCEPTIONAL! Named after Sydney's iconic Queen of the party, Vybe, this little tipple is fully loaded with enough sass to blow your wig off and leave you wanting more.

Candy in colour and zesty in flavour this quaffable concoction of guava, lime and house made lemon is here for a good time, not a long time. Enjoy this Queentail crowned with your choice of Roku Gin or Haku Vodka.

### **Jacqui St Hyde**

Alluring, sweet with a little bite, tantalising and stunning to look at... this little number embodies everything about Sydney's Drag Enchantress, Jacqui St Hyde. With purple, pink and blue hues, lychee, fresh rose syrup and butterfly pea syrup, house made citrus reduction and fresh lemon. Watch her blossom with force with the addition of a nip of Roku Gin.

### **Minnie Cooper**

Just like its namesake the legendary Sydney Queen, Minnie Cooper, this showstopper will really make your engine purr. The green queen Minnie Cooper serves up a healthy dose of thirst-quenching freshness. Muddled with mint, house made lemon myrtle syrup, kiwi puree and mint bitters. Spiked with your choice of Roku Gin or Haku Vodka.

Set on the edge of Woolloomooloo's finger wharf thoroughfare, a live DJ will siren Mardi Gras goers into the depths of Alibi Bar with the sounds of Mariah, Tina, Liza, Madonna, Kylie and more.

Come for the glitter. Stay for the party. Live for the Queens.

Gaylibi at Alibi Bar, from 3pm till 6pm, Friday 5 March. All who glitter are welcome.

Alibi Bar is open from 4pm until late each day. Book now at [alibibar.com.au](http://alibibar.com.au)

- ENDS -

Images [HERE](#).

Press kit [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. 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 more.