



W O O L L O O M O O L O O

## **MEDIA RELEASE**

**15 April 2021**

### **Alibi Bar & Kitchen introduce a 100% Plant-Based High Tea Takeaway**

*- Plant-based pioneer Alibi Bar & Kitchen launch a tiered takeaway High Tea offering -*

From Saturday 17 April 2021, Alibi Bar & Kitchen are taking their high tea offering to take away every Saturday and Sunday. Fresh and locally sourced produce receives a tiered takeaway makeover, reimagined as a selection of 100% plant-based unique and innovative sweet and savoury treats. Giving a whole new meaning to the question “how do you take your tea?”. From \$90 for two to enjoy.

Since opening its doors, Sydney’s plant-based pioneer, Alibi Bar & Kitchen, has led the plant-based pack as vegan and flexitarian friendly options flourish in the city. With innovative and contemporary 100% plant-based creations flowing freely within the walls of Woolloomooloo’s infamous finger wharf. Alibi High Tea Takeaway expands the concept of indoor-outdoor dining to unencumbered options of public or private locations for you to indulge in sweet and savoury high tea delights, to be enjoyed alongside takeaway tea, coffee and boozy tipples.

## **ALIBI HIGH TEA TAKEAWAY**

### **Sweet**

- Strawberry tomato compote with a basil cream and Valrhona raspberry chocolate.
- Mango cheesecake with caramelised pineapple and mango sponge.
- Hazelnut praline sponge with chocolate glaze and hazelnut cream.
- Blueberry cashew meringue with kalamansi curd.
- Vegan scones with jam and ‘cream’.

### **Savoury**

- Bagel with cashew cream cheese, pickled smoked carrot, capers and Spanish onion.
- Pea and coriander tart with crumbled marinated ‘feta’ cheese.
- Pulled ‘duck’ (jackfruit) pancake with hoisin, cucumber, and shallot.
- Corn custard with paprika sorghum and watercress.
- Sweet potato and olive savoury scones.
- Dip, olives, and corn chips.

Take this takeaway bougee brunch up a boozy notch with beverage options of prosecco, Perrier-Jouët ‘Grand Brut’ NV and a selection of house made bottled cocktails. Be it a picnic in the park, a high tea hosted at home, or treating yourself to living out your Kirsten Dunst Marie Antoinette dreams with high tea from the comfort of your tub.

Available for pick up only. Pre-book your Alibi High Tea Takeaway at [alibibar.com.au](http://alibibar.com.au).

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High Tea images [HERE](#).

Press Kit [HERE](#).

**Open times**

Alibi High Tea Takeaway is available for pick up Saturday and Sunday only.

Alibi High Tea is available at Alibi Kitchen from 12pm to 3.30pm, Saturday and Sunday.

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 more.