



## **MEDIA RELEASE**

**For Immediate Release**

### **VIVID NIGHTS at ALIBI**

- Discoverable by blue light -

Alibi Bar and Kitchen, design-led destination cocktail bar, invites you to explore their newly released cocktails exclusive to Vivid. From the 27th of May to the 18th of June, VIVID NIGHTS are coming to life at Alibi Bar every night with three new cocktails, including one zero proof, discoverable to those in the know via blue light.

“Revealed under UV light, our bespoke Vivid menu comes to life and unlocks two cocktails and one zero-proof drink. We are encouraging our guests to look at things from a different perspective” says Group Creative Beverage Director, Andrea Gualdi.

Adding onto their existing cocktail list, the secret cocktails (if you can find them) are:

- Put the Rum in the Coconut (\$22): rum, coconut, coconut, coconut
- Iko Iko (\$23): Rye whisky, Vermouth Rosso, Grand Marnier, Cognac, Lapsang Souchong
- I’m Feeling Supersonic (\$14, 0% ABV): Lyre’s Dry London Spirit, jasmine kombucha, bubbles

Ramping up the experience every Thursday – Saturday evening, enjoy hidden cocktails and plant-base bites to the tune of Under Control DJs. It’s the perfect spot for pre or post Vivid drinks.

Curious, classic, contemporary. We’re your Alibi.

Visit <https://alibibar.com.au/> to make a booking.

- ENDS -

Press Image [here](#).

#### **Open times**

- Alibi Bar is open from 4pm till late 7 days a week
- Under Control DJs playing every Thursday – Saturday evening over Vivid

**For all media and imagery enquiries please contact**

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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. Ovolo Group's Creative Culinary Director, Ian Curley, offers in collaboration with Ovolo's Creative Culinary Partner, US plant-based chef, restaurateur and pioneer Matthew Kenney, 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 local fruits, vegetables and botanicals are mixed, shaken and stirred with modern techniques and spectacular presentation to stand out within a sea of greens.