

ALiBi
MENU



IG: @ALIBI.CLUB__

Prawn Crackers	\$5
Lotus Chips	\$11
<i>mala spices (vg)</i>	
Alibi Shaker Fries	\$15
<i>spice ball, chives, crispy shallots (vg)</i>	
Mozzarella Sticks	\$15
<i>sweet and sour gel (v)</i>	
Crispy Pork Gyoza	\$20
<i>laksa cream, coriander, scallion salad, prawn oil, parsley oil, crispy shallots</i>	
Wagyu Tostada	\$13
<i>nam jim cream, pickled red onion, pickled jalapeño</i>	
Mortadella Brioche Slider	\$10
<i>provolone cheese, pickles, wasabi mayo</i>	
Continental (Spring) Roll	\$11
<i>cos lettuce, spiced tzatziki</i>	
Chicken Skewers	\$15
<i>peanut satay sauce, smoke</i>	
Five-Spice Not Chicken Nuggets	\$15
<i>fried thai basil, house made garlic, basil vegan mayo (vg)</i>	

BIG BITES

Crispy Pork Herb Salad	\$28
<i>sweet thai dressing</i>	
300g Scotch Fillet	\$45
<i>thai butter, pickled red onion, pickled jalapeños</i>	
21-Layer Lasagna	\$30
<i>kimchi sugo</i>	
Salted Egg Carbonara	\$25
<i>bacon, onion, garlic, cream</i>	
Tom Yum Tteokbokki	\$26
<i>mixed mushroom (vg)</i>	

SIDES

SWEET BITES

Snow Peas	\$15	Cloud 149	\$16
<i>bacon, oyster sauce</i>		<i>cinnamon crunch, yuzu-apple curd, meringue</i>	
Edamame Dan Dan Salad	\$18	Matcha Cannoli	\$8
<i>sesame, peanuts (vg)</i>			
Korean Hot Honey Roasted Carrots	\$16		
<i>gochujang, seaweed, garlic (v)</i>			

Honey Boo

white rum / honeydew / melon sake / mint / calpico / lime t

LEVEL				
SWEET				
SOUR				

SWEET & SOUR

\$23



Mango Lassi

vodka / mango / cardamom / honey / yoghurt / clarified / fro-yo icing

LEVEL				
SWEET				
SOUR				

CLARIFIED & VELVETY

\$24

Ruby Rizz

strawberry infused JW Ruby / white cacao / lemon / sugar / whites

LEVEL				
SWEET				
SOUR				

SWEET & SOUR

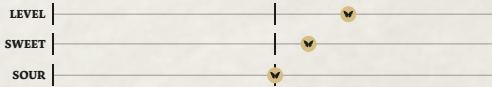
\$21



SEASONAL COCKTAILS

Alibi Island

don julio blanco / aperol / yuzu / amaro cola foam



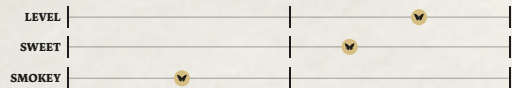
SWEET, SOUR & SPIRIT FORWARD

\$23



Banana Waffles

dark rum / maple / banana / citric / lagavulin mist / candied banana



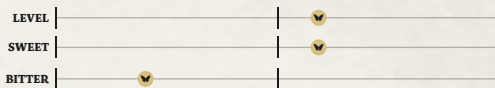
SPIRIT FORWARD

\$25



Dalgona Martini

blackcurrent infused rum / spiced vanilla / mr black coffee
cacao dalgona topper / chocolate dust



CAFFEINATED

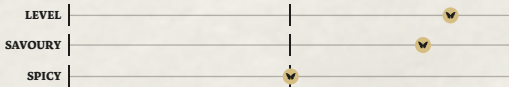
\$24



SEASONAL COCKTAILS

Dirty Spice

*hickson house gin / vermouth / tom yum tomato water
olive / chilli oil drops*



SPIRIT FORWARD

\$25



Good Granny

sayuri nigori / pomme verte / vanilla / chartreuse / lime



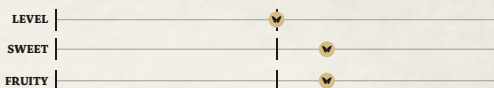
SWEET & SOUR

\$20



Young Love

pavlova vodka / sweet vermouth / lychee / rhubarb / orange / soda



REFRESHING

\$19



Crime of Passion

vodka / passionfruit / vanilla / peach / white chocolate

LEVEL			
SWEET			
CREAMY			

SWEET, FRUITY & CREAMY

\$22



Cumbersome Cover Up

gin / apple / mint / cucumber / yuzu sake

LEVEL			
SWEET			
SOUR			

REFRESHING

\$21

LYing and CHEEating

citroen vodka / lillet / lychee / elderflower

LEVEL			
SWEET			
FRUITY			

SWEET / SPIRIT FOCUSED

\$23



Tequila Fresh Orange

don julio blanco / fresh squeezed orange juice

BOOZE & JUICE

\$17



Gin Fresh Apple

tanqueray / fresh squeezed apple juice

BOOZE & JUICE

\$16

CLASSIC COCKTAILS

Espresso Martini	\$24
East 8 Hold Up	\$24
Tommy's Margarita	\$21
Cosmopolitan	\$22
Negroni	\$21
South Side	\$22
Pina Colada	\$24

Alibi WP	\$11
Yuzu Lychee	\$10

TAP & PACKAGED BEER

seasonal tap and bottle beers available on display at the bar or upon request of server.

NON-ALCOHOLIC

Mornington Free Non-Alcoholic Pale Ale	\$11
Fresh Apple Juice	\$7
Fresh Orange Juice	\$7
Lemon Lime Bitters	\$7
Red Bull	\$7
Mt Ossa Still	\$10
Mt Ossa Sparkling	\$10

WHITE

Vasse Felix Filus Sauvignon Blanc	\$12 / \$55
LOU Skin Contact White Semion	\$14 / \$65
Rieslingfreak PH No.2 Riesling	\$14 / \$70
Hay Shed Hill Morrison Chardonnay	\$15 / \$75
Ochota Barrels Weird Berries GW	\$85
Voyager Estate Chardonnay	\$100

SPARKLING

Cavaliere D'Oro Prosecco	\$14 / \$65
Chandon Brut NV	\$17 / \$80

CHAMPAGNE

Moët & Chandon NV	\$150
Veuve Clicquot Yellow Label	\$180
Ruinart Blanc de Blancs	\$395
Ruinart Rose	\$395
Dom Perignon	\$850
Krug Grande Cuvée NV	\$895

ROSE

St Johns Brook Recolte Rose	\$12 / \$55
Ochota Barrels Surfers Rose	\$15 / \$75

RED

St Johns Brook Single Vineyard Cab Sauvignon	\$12 / \$55
Boo Shiraz	\$15 / \$75
Nova Vita Pinot Noir	\$16 / \$75
Churchview St Johns Cabernet Malbec Petit Verdot Merlot 2020	\$100

PET-NAT

Chalan Chenin Blanc	\$60
Heaven's House Party White Blend	\$65

AFTER DINNER

Valdespino El Candado Pedro Ximenez	\$10
Amaro Montenegro	\$11
Branca Menta	\$11
Fernet Branca	\$12