

Aria Night Menu 4.30pm till 11.30pm

Seafood Platter on ice \$59

Oyster natural from South Australia
Peeled prawns
Morteon bay bugs
Served with cocktail sauce and lemon wedges

Appetizers

Goat Cheese and roasted beetroot salad (GF) \$16

Avocado and Cos leaves with \$12
Dijon mustard dressing (GF) (V)

Caesar salad with Romaine lettuce, Reggiano Parmesan,
crisp bacon and anchovy dressing (GF)
Plain \$18 Grilled chicken \$24 Grilled prawns \$29

Celeriac and fennel soup with porcini mushroom (GF) (V) \$15

Hummus, Baba Ganoush, Tzatziki, marinated olives,
grissini and vegetables crudities with grilled bread(V) \$18

Antipasti with cured Italian meats, \$22
Pecorino cheese and marinated vegetables

Six South Australian Oysters (GF)

Natural \$24

Kilpatrick \$26

Sashimi by our sushi master: Tuna, Salmon and \$35
King fish with Wasabi soy (GF)

GF: Gluten free

V: Vegetarian

All prices are inclusive of GST (05/11)

Sandwiches

Fillet steak sandwich with caramelised onion and tomato served with chips	\$29
Club sandwich with bacon, turkey, fried egg, cheese, lettuce and tomato served with chips	\$25
Grilled vegetable sandwich with chickpea puree, avocado and tomato salsa served with chips (V)	\$19
Chicken and chive sandwich with garden salad	\$16
Smoked salmon and chive sandwich with garden salad	\$18
Vine ripened tomato, avocado, beetroot and basil sandwich with garden salad (V)	\$16

Your choice of white, wholemeal, multigrain and gluten-free bread (GF)

GF: Gluten free

V: Vegetarian

All prices are inclusive of GST (05/11)

Skewers

Three Angus beef and capsicum skewers
with béarnaise sauce (GF) \$22

Three Paella spiced chicken skewers with mint yoghurt (GF) \$21

Snack

Zucchini flower beignets with goat cheese,
basil and tomato ragout \$23

Italian anchovies and marinated capsicum bruschetta \$19

Prosciutto with Parmigiano Reggiano,
olives and grilled baguette \$24

Duck rilette with confit leg,
garden salad and grilled baguette \$23

Serrano ham with Manchego cheese and quince paste \$24

Salt and pepper squid with coconut crusted prawn \$29

Six mini vol au vent with and porcini truffle cream \$24

Hand cut chips with sea salt and tomato Ketchup (V) \$12

Aria canapés platter of the day-three varieties \$24

GF: Gluten free

V: Vegetarian

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Dessert

Bitter Chocolate mousse, Griottine cherries	\$16
Muscat macerated fruit crumble with clotted cream	\$15
Chocolate Truffles and walnut brownies	\$16
Warm almond polenta cake with mascarpone cream	\$15
Seven deadly sins- bite size sweets	\$20
Sticky fig and ginger pudding with Armagnac custard sauce	\$16
Australian and Imported cheeses with vine muscatels	\$23

GF: Gluten free

V: Vegetarian

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