

SNACK

ARIA MEZE STANDS

ITALIA

39

Grilled eggplant and capsicums with buffalo mozzarella

Prosciutto with rock melon and grissini

Calamari fritti with melon and pesto filled olives

Hummus and sundried tomato dips served
with Turkish bread

CHINA TOWN

42

Tiger prawn spring rolls with sweet chilli

Steamed pork dumplings with soy sauce

Five spiced duck Pancake with cucumber and hoi sin

Barbeque chicken yakitori skewers with spring onion and mirin

OCEANS

59

Six peeled King prawns with lemon and cocktail sauce

Six oysters natural with Tabasco and red wine shallots vinaigrette

Smoked salmon with crostini

Salt and pepper squid

Cajun spiced scallops skewers



ARIA

BAR & LOUNGE

SNACK

A LA CARTÉ

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| Salad of beetroot with radicchio, edamanme, rocket and snow peas with goat's cheese croutons served with shallots and thyme dressing | 21 |
| Salmon sashimi with micro cress, wasabi and shiso dressing | 28 |
| South Australian oyster fritters and coconut crusted prawns served with mine and tartare sauce | 33 |
| Beef burger with tomato relish, melted cheese and French fries | 24 |
| French fries with tomato ketchup | 12 |
| Aria fillet steak sandwich with caramelized onion, grilled tomato, Branston pickle and French fries | 33 |
| Six chicken satay with spicy peanut sauce | 24 |
| Traditional Caesar salad | 21 |
| Club sandwich with roasted chicken, bacon lettuce, tomato, fried egg, melted cheese and French fries | 24 |
| Triple decker sandwich with crayfish, cucumber ribbon, thousand island dressing and French fries | 45 |



CHEESE & SWEETS

CHEESES

VICTORIAN 29

Jundi brie, Milawa blue and Meredith ash chevre Pyramid

TASMANIAN 29

SEAL Bay triple cream, Roaring Forties blue and Surprise Bay cheddar

EUROPEAN 39

Fromage De Meaux, Mauri Gorgonzola and Muster Haxaire

All served with shiraz jelly, dried muscatel grapes, truffle honey, walnut bread and crackers

SWEETS

Michelle Cluizel chocolate amaretto mousse 18

Peach Melba with Persian fairy floss and peach ice cream 18

Selection of petit fours by pastry chef Markus 16

Vanilla Bean crème brûlée with cinnamon beignets 19

Valrhona chocolate and sticky date pudding with butterscotch sauce 21

Trio of Vanilla bean, Strawberry and Mango ice cream 16

Flourless banana and pear cake with Cointreau syrup and mascarpone 19

Seasonal fresh fruit plate 19



ARIA

BAR & LOUNGE

TEA

TEA TONIC

Organic and natural teas from Australia and around the world blends that focus on health and well being by herbalist Lisa Hilbert

LEAF TEAS

6

ENGLISH BREAKFAST

An organically captured English experience

APPLE TREE

A delicate clean refreshing finish with a Vitamin C boost for health

WELLBEING

Enhances your senses with a light and delicate naturally sweet mint tea

EARL GREY

Classic full flavored perfumed tea

RELAXATION

aromatic lemongrass, lavender and passionflower

TEA PARTY

Rooibos tea enhanced with the elegance of rose petals

BERRY GREEN

A subtle palette of raspberry, strawberry and red currants with soft tannins of green tea

CHAMOMILE

helps calm, soothe and give inner peace

PEPPERMINT

strong clean mint taste, bright and refreshing to the palette

WHITE ROSE

A potent dose of anti oxidant, slightly sweet to the palette

GREEN

Pure delight that encapsulates an eastern tradition with its many health enhancing qualities

BLACK

Thirst quenching and refreshing, anti oxidant rich



ARIA

BAR & LOUNGE

COFFEE

COFFEE

Espresso, Cappuccino, Café latte, Flat white, Long black, Macchiato, Ristretto, Mocha 5

LIQUEUR COFFEE

12

AFTER EIGHT

Crème de cacao, crème de Menthe

B52 COFFEE

Kahlua, Baileys, Cointreau

BLIND DATE

Glayva, Frangelico, Amaretto

CAFÉ ROYAL

Bourbon, Peach liqueur

CANADIAN COFFEE

Canadian club, Kahlua

FRENCH COFFEE

Cointreau, Courvoisier

IRISH COFFEE

Irish whisky

JAMAICAN COFFEE

Rum, Tia Maria

MEXICAN COFFEE

Kahlua, tequila

MONTE CRISTO

Kahlua, Grand Marnier

MELLOW MONK

Frangelico, baileys

ROMAN COFFEE

Galliano

