



ARIA

RESTAURANT & BAR

Pre-theatre Dinning Menu

Entree

Breads and dips

Hummus, sundried tomato pesto, olive oil, balsamic vinegar

Octopus Carpaccio

Avocado oil, roasted capsicum, Kalamata olive tartar, crème fraiche

Orange and Miso slow cooked pork belly

Buttermilk and apple slaw

Main

Slow cooked beef goulash

Tagliatelle, fresh herbs, crème fraiche

Grilled Haloumi

Hijiki, avocado, olive, rocket pesto, quinoa salad

200g New Zealand grass fed eye fillet

Sautéed seasonal greens, duck fat potatoes, café de Paris.

Dessert

Orange and coconut scented poached pear

Ginger cream mousse, candied orange, nutty crumbs

Cheesecake

Freshly whipped cream, (please ask for today`s flavour)

New Zealand cheese plate

Assorted crackers, nuts, grapes, quince paste.