

# ARIA

RESTAURANT & BAR

## Smaller Plates

---

Fries, shoestring or chunky, aioli	9	Crispy chicken sliders, baby romaine lettuce, hot sauce	17
Bao buns (4), marinated crispy tofu, cos lettuce, <sup>V</sup> fried shallots, ginger, burnt orange	14.5	Chicken wings, house made tangy bbq sauce, aioli <sup>DF</sup>	18
BBQ pork ribs, house made tangy bbq sauce <sup>GF</sup>	16.5	New Zealand green lipped mussels, herb & garlic white wine sauce, toasted ciabatta <sup>(GF toast available)</sup>	9
Salt & pepper squid, aioli or siracha mayo	17		

## Larger Plates

---

Soup of the day, toasted sourdough <sup>V</sup>			18
Breads & dips, hummus, sundried tomato pesto, olive oil, balsamic vinegar <sup>(gluten free bread available)</sup> <sup>Vg</sup>			16
Creamy seafood chowder, clams, mussels, calamari, white market fish, toasted ciabatta			19.5
Classic caesar salad, cos lettuce, croutons, crispy bacon, free range egg, shaved parmesan, anchovies, house made caesar dressing			19
<i>add grilled chicken</i>		<i>add grilled prawns</i>	25.5   26.5
Vegetarian wrap, fried tempeh, winter slaw, sesame dressing, peanut sauce <sup>Vg</sup>			18
Fish & chips, tempura market fish, fries (shoestring or chunky), green salad, house made tartare sauce, lemon			29.5
Beef burger, 180g beef patty, cos lettuce, tomato, cheddar cheese, dill pickle, beetroot relish, aioli, fries (shoestring or chunky)			27
Crowne club sandwich, bacon, chicken, egg, tomato, lettuce, avocado on your choice of toasted bread, fries (shoestring or chunky)			24
Pumpkin & ricotta pansotti, sage & walnut beurre noisette, shaved gran moravia parmesan <sup>Vg</sup>			28
Steak frites, 200g sirloin, shoestring fries, red wine jus <sup>GF</sup>			32

## Sweet Plates

---

Coffee panna cotta, vittoria organic coffee-infused pana cotta, coconut bread crumble			16
Fluffy chocolate cake, apple & persimmon compote, candied walnuts, warm chocolate brandy sauce			16
Chef's trio selection of gelato & sorbet			14.5
Petit four - please ask for selection of the day			18
New Zealand cheese plate, honeycomb, muscatel, crackers, fruit chutney			25

Choose three: Meyer vintage gouda, Waikato. Firm, sharp and fruity with seven NZ cheese awards  
Mahoe blue, Bay of Islands. Organic farmhouse blue, balanced fruity acidity without the bite  
Kapiti ramara, Kapiti. Earthy, yeasty aroma, slightly sweet, mild & buttery  
Mahoe very old edam, Bay of Islands. Mild & fruity in flavour, multi award winner

Vg - vegetarian

V - vegan

GF - gluten free

DF - dairy free



# ARIA

BAR & LUNCH