

ARIA RESTAURANT

12pm - 10 pm

**ME
NU**

ARIA

RESTAURANT & BAR

At Aria Restaurant, we take pride in serving local, seasonal, and fresh flavours every day. Open from early till late, 7 days a week.

SMALL PLATES

SEEDY SOURDOUGH or QUINOA BREAD

4 slices, lewis road creamery 10-star butter | V | NGA (Quinoa Bread only)

MARKET OYSTERS

Natural, bianco vinegar, sake shooter | NGA | DF

GRASS FED LAMB PINCHOS MORUNOS

Cucumber salad, walnut & red pepper dip | N

COURGETTE TART

Black olive tapenade, goat cheese, mint | V

ANGUS BEEF CHEEK CROQUETS

Celery, pecorino, chimichurri

BRAISED PORK LOIN

NZ free range pork, chorizo & rosemary crust, saffron apple compote

SOUP OF THE DAY

Sourdough, lot 8 EVOO | V

12

6
each

25

21

28

28

18

LARGE PLATES

LINE CAUGHT HAURAKI GULF MARKET FISH

MP

Seasonal vegetables, oyster mushroom, mussel butter, onion ring, chive oil

GRASS FED ANGUS SCOTCH / EYE FILLET

42/
46

Herb & grain mustard crust, truffled potatoes, swiss brown mushrooms, shallot jus | NGA

COASTAL LAMB RUMP

42

Baby carrot, goat cheese croquet, aubergine puree, paprika hollandaise

THAI CHICKEN MASSAMAN CURRY

40

Jasmin rice, broccolini, red onion and cucumber pickle | NGA | DF

HEMP PUMPKIN & RICOTTA RAVIOLI

38

Local mushrooms, walnut pesto, tonka beans, vegan cheese | VGN | N

SIDES

ROASTED BABY CARROTS

16

Parsnip, courgettes, chorizo crumb, curry mayo NGA

DUCK FAT AGRIA POTATOES

16

Rosemary, garlic NGA

GRILLED LEEKS

16

Romesco, dill oil V | NGA

SHOESTRING FRIES

16

Mushroom ketchup, aioli V DF

GARDEN SALAD

16

Aged feta, sun dried olives, cabernet sauvignon V | NGA