

DINNER

ENTRÉE

OYSTERS

freshly shucked and served with a selection of dressings:
cocktail sauce, red wine vinaigrette and ginger and shallot \$4 ea

CONSOMMÉ

Peking duck consommé with duck dumplings and Asian mushrooms \$32

SALAD

Winter baby vegetable salad with goat curd and a hazelnut dressing* \$28

JAMÓN

slow cooked duck egg served with jamón, pickled mushrooms and
toasted brioche \$29

KINGFISH

served with spanner crab, avocado, harissa and a smoked tea seasoning \$30

OCEAN TROUT

cured ocean trout with celeriac rémoulade and beetroot mousse \$34

SCALLOPS

pan fried with cauliflower, chorizo and a caper and raisin purée \$38

SCAMPI

tails wrapped in Tunisian brik pastry, served with potato salad,
quail egg and caviar \$39

PORK BELLY

twice cooked Bangalow Sweet Pork belly with apple purée, black pudding
and Pedro Ximénez gel \$34

SEVEN COURSE TASTING MENU

available on request

food only \$140
including wines \$220

** indicates dish is vegetarian*

Matt Moran's cookbooks are available for purchase.

Newly released 'When I Get Home' hard cover is \$55. 'Matt Moran' soft copy is \$40.

MAIN COURSE

AGNOLOTTI

pumpkin agnolotti with zucchini, capers, toasted almonds and beurre noisette* \$42

REEF FISH

steamed fillet with prawns, puffed rice and a soy and ginger sauce \$49

MULLOWAY

pan fried and served with crushed kipfler potatoes, peas and a tomato lime vinaigrette \$46

BARRAMUNDI

baked fillet with baby fennel, saffron potato purée, steamed clams and shellfish sauce \$45

CHICKEN

roasted cornfed breast, kiev, confit drumstick, king brown mushrooms and toasted chestnuts \$48

LAMB

roasted loin and slow cooked breast with piperade, smoked eggplant and a roast onion jus \$50

BEEF

slow cooked daube with white onion purée, bacon crumbs and roast brussel tops \$45

FROM THE GRILL

*Served with a selection of condiments:
béarnaise, Chimichurri, mustards or horseradish*

SIRLOIN 300G \$48

Ranger's Valley, 300 day grain fed

FILLET 250G \$52

Ranger's Valley, 300 day grain fed

RIB EYE 450G \$67

O'Connor, grass fed, 35 day dry aged on the bone

RUMP 200G \$72

Blackmore wagyu, marble score 9+, 600 day grain fed

SIDES

Mixed leaf salad \$8

Baby cos with croutons, parmesan and soft boiled egg dressing \$10

Warm salad of spiced pumpkin, feta, Spanish onion and mint \$10

Steamed broccollini with chilli and garlic \$9

Glazed baby carrots \$10

Hand cut chips \$8

Potato gratin \$10

Truffle mash \$9

*Matthew Moran and Peter Sullivan welcome your feedback.
Please email us at feedback@ariarestaurant.com*