

# *Aria.*

Purity of performance.  
It is the essence of the Aria,  
prized by both artists and audiences.

Attained only through quality,  
it begins always with our core ingredients  
procured seasonally from proud producers.

Then come the crafters,  
blending methods both classic and new,  
to complete a signature composition:

A menu that defines our character.  
The sheet music to our performance  
on Brisbane's glistening river.

Please enjoy.

A handwritten signature in black ink, appearing to read 'Matt Moran', with a stylized, flowing script.

Matt Moran – *Chef & Owner*

Ben Russell – *Head Chef*



## SEASONAL TASTING MENU

-----

Spanner crab, grilled cos, citrus, apple

Brussels sprout, parsnip, sherry, garlic flowers

Wagyu bresaola, parmesan, fried bread

Moreton Bay bugs, shiitake, seaweed butter

Smoked veal short rib, beetroot, horseradish

Roast duck, red cabbage, rhubarb, pecan

Apple tarte tatin, apple sorbet

185 per person

280 per person with matching wine

350 per person with premium matching wine

## **ONE**

-----

Sydney rock oysters, shallot and champagne vinegar

Buffalo milk halloumi, pear, date, finger lime

Spanner crab, grilled cos, citrus, apple

Scorched King salmon, kohlrabi, soybean, wasabi

Wagyu bresaola, parmesan, fried bread

## **TWO**

-----

Brussels sprout, parsnip, sherry, garlic flowers

Moreton Bay bugs, shiitake, seaweed butter

Murray cod, fennel, saffron, olive

White cut chicken, daikon, ginger, shallot

Smoked veal short rib, beetroot, horseradish

### **THREE**

---

Mushroom, cauliflower, almond, padron pepper

Cobia, clams, sugarloaf cabbage, black vinegar

Snapper, green olive, capers

Roast duck, red cabbage, rhubarb, pecan

Roast lamb loin, eggplant, miso

Selection from the grill, condiments

Rump cap, Rangers Valley | grain fed | 250g

Scotch fillet, Rangers Valley, Black Market | grain fed | 300g

Sirloin on the bone, Dry Aged, O'Connor | grass fed | 300g

Fillet, Cape Byron | grain fed | 250g

### **SIDES**

---

Mixed leaf salad and mashed royal blue potato or hand cut chips

*Served to all tables*

Two Course	95
Three Course	130
Four Course	155



## **FOUR**

---

Tamarillo, watermelon, hibiscus

Fig, ricotta, honey

Apple tarte tatin, apple sorbet

Coconut and raspberry soufflé

Chocolate, hazelnut, caramel ice cream

Selection of Australian and international cheese

## PRODUCE PARTNERS

---

Aria would like to thank and acknowledge  
our partners for their dedication and  
commitment to unwavering quality:

Danny's Bread

Pepe Saya Butter Co.

Scenic Rim | 4Real Milk

Cedar Street Cheeserie

Fino Foods

Black Pearl Epicure

Infruit Providores

Midyim Eco Produce

Darling Mills Farm

Joto's Fresh Fish

Bidgee Fresh Murray Cod | Blue Harvest

Fraser Isle Spanner Crab

Mooloolaba Fresh Moreton Bay Bugs

Pacific Reef Fisheries Cobia

Ayton Farm Chickens

Vic's Premium Quality Meat

Moran Family Farm