

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 flourish at the end.

Matt Moran – *Owner & Chef*

Ben Russell – *Head Chef*

SEASONAL TASTING MENU

Brussels sprouts, parsnip, sherry, garlic flowers

Wagyu bresaola, parmesan, fried bread

Murray cod, fennel, saffron, olive

Roast duck, red cabbage, rhubarb, pecan

Apple tarte tatin, apple sorbet

135 per person

220 per person with matching wine

320 per person with premium matching wine

ENTREE

Sydney rock oysters, shallot and champagne vinegar

Buffalo milk halloumi, pear, date, finger lime

Brussels sprouts, parsnip, sherry, garlic flowers

Spanner crab, grilled cos, citrus, apple

Scorched King salmon, kohlrabi, soybean, wasabi

White cut chicken, daikon, ginger, shallot

Smoked veal short rib, beetroot, horseradish

One Course	45
Two Course	67
Three Course	85

MAIN

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 10

Steamed greens, lemon, olive oil 12

Mashed royal blue potato 12

Hand cut chips 9

DESSERT

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