

When Sydney turns on her best, there's nowhere better for lunch than Aria. Outside the harbour glistens, inside seasonal ingredients shine as bright as the sun. Choose from one, two or three courses, including Australia's finest beef cooked on our signature grill, or enjoy the tantalising flavours and creativity of our six-course tasting menu.

## weekday lunch

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smoked buffalo milk • pear • onion • walnut • molasses

celeriac • salsify • hazelnut • brown butter

cobia • black grape • shiso • eel cream

kangaroo tartare • apple • beetroot • saltbush • flax

monkfish • cockles • carrot • ginger

pork cheek • cauliflower • persimmon

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fennel • romanesco • red pepper • potato • saffron

snapper • leek • kolrahbi • sea greens • finger lime

bass grouper • corn • king oyster mushroom • scapes

duck • red wine • cauliflower • salted grapes

lamb • endive • artichoke • white bean • garlic velouté

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pasture fed eye fillet • black angus • 200g

sirloin • black market rangers valley • 250g • grain-fed + 35

rib eye • cowra murray grey • 400g • grass-fed • dry-aged 4 weeks + 20

served with black barley • trompettes

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scarlett butter lettuce • herb emulsion • 15

broccolini • lemon • almond • eschalot • 15

roast heirloom carrots • yoghurt • seeds • 15

creamed royal blue potato • 15

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apple • ricotta • oat • caramel

mandarin • sea buckthorn • black sesame • mead

rhubarb • beetroot • buckwheat • raspberry

chocolate • liquorice • passionfruit

banana soufflé • spiced tea ice cream

selection of australian and international cheese

## weekend lunch

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smoked buffalo milk • pear • onion • walnut • molasses

cobia • black grape • shiso • eel cream

spanner crab • cucumber • sunflower • shoots

yabbies • jamon • almond • burnt tomato

kangaroo tartare • beetroot • saltbush • flax

••

celeriac • salsify • hazelnut • brown butter

monkfish • cockles • carrot • ginger

moreton bay bug • shitake • celtuce • smoked scallop

squab • foie gras • burnt onion • hibiscus

pork cheek • cauliflower • persimmon

• • •

fennel • romanesco • red pepper • potato • saffron

snapper • leek • kolrahbi • sea greens • finger lime

bass grouper • corn • king oyster mushroom • scapes

duck • red wine • cauliflower • salted grapes

lamb • endive • artichoke • white bean • garlic velouté

### *from the grill*

pasture fed eye fillet • black angus • 200g

served with black barley • trompettes

or

black opal wagyu 5ms • 200g • + 35

served with swede • bone marrow • brassica

### *sides*

scarlett butter lettuce • herb emulsion • 15

broccolini • lemon • almond • eschalot • 15

roast heirloom carrots • yoghurt • seeds • 15

creamed royal blue potato • 15

• • • •

apple • ricotta • oat • caramel

mandarin • sea buckthorn • black sesame • mead

rhubarb • beetroot • buckwheat • raspberry

chocolate • liquorice • passionfruit

banana soufflé • spiced tea ice cream

selection of australian and international cheese

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### **weekdays**

three course 120

two course 90

### **weekend**

four course 170

three course 145

Please be mindful that a 10% surcharge applies on Sundays & Public Holidays.

We take your allergy and dietary requirements very seriously. Please advise your needs at time of booking and our Chefs and kitchen team will do their best to accommodate you.