

## ARIA A LA CARTE DINNER MENU

### Early bird special

Order from our A' la carte dinner menu between 5 :30pm to 6 :00pm and enjoy our special offer.

\*Cannot be used in conjunction with any other promotions or discount cards

**2 Courses** **\$50**

**3 Courses** **\$60**

### ENTRÉE

**SOUP OF THE DAY** **\$13.5**

**DUKKAH CRUSTED GRILLED LAMB LOIN** **\$19**

Moroccan roasted vegetables, couscous, Middle Eastern labne yogurt

Recommended wine: Stoneleigh Pinot Noir, Marlborough

 **PAN FRIED SCALLOPS** **\$21**


Curried cauliflower puree, beetroot glaze, micro green salad

Recommended wine: Redoubt Hill Riesling, Nelson

**MARINATED KING PRAWNS** **\$18**

Mango citrus salsa, pea blini, rocket

Recommended wine: Huntaway Gewurztraminer, Gisborne

 **PACIFIC OYSTERS ½ DOZ or 1 DOZ**

Natural with lemon **\$12** **\$24**

OR

Kilpatrick with crisp bacon and Worcestershire sauce **\$13** **\$26**

Recommended wine: Lindauer Special Reserve Blanc De Blanc Gisborne

 **SMOKED DUCK BREAST** **\$18.5**

Garden radicchio, green pear, sweet cherry jam

Recommended wine: Kim Crawford Rise & Shine Creek Pinot Noir, Central Otago

 **MARINATED MOZZARELLA TIAN** **\$17**


Tomato consommé jelly, fresh basil, avocado and sweet balsamic reduction.

Recommended wine: Couper's Shed Marlborough, Chardonnay

 **VEGETARIAN PASTA** **\$17**



Porcini and Swiss brown sauce, truffle oil

Recommended wine: Church Road Hawkes Bay, Chardonnay


 **PAN FRIED CALAMARI** **\$17**

Lime and chilli panna cotta, salsa verde, sundried tomato sauce


Recommended wine: Trinity Hills Hawkes Bay, Pinot Gris


 = Vegetarian meal option      = Gluten free option

## MAINS

 **AORAKI CRISPY SKIN SALMON FILLET** **\$28**  
Clove infused orange kumara, baby beetroot confit and steamed broccolini  
Recommended wine: Mt Difficulty Roaring Meg Pinot Noir, Central Otago

**PAN SEARED PRAWN CUTLETS** **\$32**  
Garlic bread, aioli and garden salad  
Recommended wine: Mt Difficulty Central Otago, Riesling

 **PAN FRIED HAPUKA** **\$35**  
Saffron pilaf rice, salsa romesco, pepperonata, Kalamata olives  
Recommended wine: Triplebank Pinot Gris, Marlborough

 **FETTUCCINI ALL PESTO** **\$25**  
Basil pesto, cherry tomatoes, green beans  
Recommended wine: Kim Crawford Viognier

**FROM THE GRILL** **\$34**  
300gm Angus pure sirloin  
300gm prime scotch fillet  
200gm 24day aged beef fillet  
200gm New Zealand lamb rack  
200 gm corn fed chicken breast  
All grill items include a garden salad and are served with a choice of sauce and a side dish  
-Pink and Green peppercorn sauce.  
-Thyme scented Red wine and port jus  
-Portobello mushroom and Porcini cream sauce  
-Garlic and herb butter  
- Provencale sauce

## SIDE DISHES

 **Steamed seasonal vegetables** **\$7**

 **Rocket and parmesan salad** **\$7**


 **Golden potato fries** **\$7**

 **Agria potato mash** **\$7**



 **Jasmine rice** **\$7**

 **Garden salad** **\$7**

Mixed leaves, tomatoes, cucumber, vinaigrette dressing

 **Asian stir fried vegetables** **\$7**

Bok choy, broccoli, courgettes wok fried with oyster sauce sesame seeds

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