

Aromas Dinner

FROM 5PM TILL LATE

SMALLS

GREEN OLIVES 7

lemon and thyme oil (gf)

ORGANIC SOURDOUGH BAGUETTE 7

herb butter

SMOKED SALMON RILLETTES 20

cucumber, pickles and sourdough

SPICED PORK RIBS 15

sauce soubise and radish (gf)

ENTREE

TOMATO, WHITE BEAN AND KALE SOUP 13

garlic oil (gf)

ATLANTIC SALMON 22

fennel, carrot and ginger salad, sauce soubise (gf)

CHARRED ZUCCHINI AND EGGPLANT 19

buffalo mozzarella, mint, basil, olive oil (gf)

MOOLOOLABA PRAWNS 24

avocado and ruby grapefruit, smoked chilli mayonnaise (gf)

SALT AND PEPPER CALAMARI 19

aioli, lemon, rocket

MAINS

HERVEY BAY SCALLOP AND CRAB SPAGHETTINI 30

chilli, parsley and lemon

ROAST PUMPKIN AND ALMOND RAVIOLI 26

ricotta, spinach, beurre noisette

STEAK FRITES 36

grass fed local scotch fillet, sauce bearnaise, jus, fries (gf)

CRISP SKIN BARRAMUNDI 36

mussels, potato, tomato and saffron (gf)

ROAST CHICKEN BREAST 34

risotto blanc, basil, grapes and verjuice (gf)

SLOW COOKED PORK 32

heirloom carrots, hazelnuts, honey vinaigrette (gf)



SIDES

GREEN BEANS 10
broccoli, beurre noisette, almonds (gf)

ROAST PEAR 10
rocket, chèvre, honey, thyme (gf)

MIXED LEAVES 10
roast tomato, toasted quinoa, balsamic (gf)

FRENCH FRIES 10
aromas famous chilli salt, aioli (gf)



DESSERTS

FLOURLESS CHOCOLATE CAKE 12
crème fraîche sorbet (gf)

BAKED CHEESECAKE 12
strawberries and cream

LEMON MERINGUE TART 12
with raspberry

TRIPLE BRIE CHEESE PLATE 15
with apple, lavosh and date puree



\$12 *Cocktails*

PIMMS PUNCH
APEROL SPRITZ
CLEMENTINA

ARANCIATA ROSSA
LIMONATA

