aromas Lunch

## LATE FOR BREAKFAST

GREEN BOWL 19

poached free range eggs, avocado, green gazpacho dressing (gf)

SMASHED AVOCADO 21

feta, tomato salsa, rocket, seeded sourdough toast

FISH FINGERS 21

poached eggs, wilted spinach, lemon

BACON & EGG BURGER 17 grilled haloumi, tomato chutney

## SANDWICHES

FROM OUR CABINET UNTIL SOLD OUT

PORK, CHILLI COLESLAW AND CREAM CHEESE PANINI 12

HAM AND SWISS CHEESE PANINI 10

CHICKEN, AVOCADO AND BRIE BAGUETTE 12

ROAST BEEF, TOMATO, SWISS CHEESE BAGUETTE 12

SMOKED SALMON AND AVOCADO ON RYE 12

SALAD AND HUMMUS ON MULTIGRAIN 10

## SALADS

ADD CHICKEN BREAST + \$6 GRILLED PRAWNS + \$10 ATLANTIC SALMON + \$10

AVOCADO, COS, PARMESAN, PANCETTA, CROUTONS, POACHED EGG 18

GREEN BEANS, TOMATO, POTATO, OLIVE, WHITE ANCHOVIES, TOMATO VINAIGRETTE (gf) 18

ROAST PEAR, ROCKET, CHÈVRE, HONEY, THYME (gf) 10

MIXED LEAVES, ROAST TOMATO, TOASTED QUINOA, BALSAMIC (gf) 10

CHARRED ZUCCHINI AND EGGPLANT, BUFFALO MOZZARELLA, MINT, BASIL, OLIVE OIL (gf) 19



## AROMAS CLASSICS

TOMATO, WHITE BEAN AND KALE SOUP 13 garlic oil (gf)

BATTERED FISH AND CHIPS 26 tartare sauce, lemon

SALT AND PEPPER CALAMARI 19 aioli, rocket

MOOLOOLABA PRAWNS 24

avocado and ruby grapefruit, smoked chilli mayonnaise (gf)

STEAK SANDWICH 26

onion relish, swiss cheese, fries, aioli

HERVEY BAY SCALLOP AND CRAB SPAGHETTINI 30

chilli, parsley and lemon



ORGANIC SOURDOUGH BAGUETTE 7
herb butter

FRENCH FRIES 10

aromas famous chilli salt, aioli (gf)

GREEN OLIVES 7

lemon and thyme oil (gf)

TRIPLE BRIE CHEESE PLATE 15

with apple, lavosh and date purée

SMOKED SALMON RILLETTES 20

cucumber, pickles and sourdough

SPICED PORK RIBS 15

sauce soubise and radish (gf)



\$12 Cocktails

PIMMS PUNCH APEROL SPRITZ CLEMENTINA ARANCIATA ROSSA LIMONATA

