

# Aromas Lunch

FROM 12PM TIL 5PM

## LATE FOR BREAKFAST

### GREEN BOWL 19

kale, zucchini, broccoli, poached free range eggs, avocado dressing (gf)

### SMASHED AVOCADO 21

feta, tomato salsa, rocket, seeded sourdough toast, olive oil

### FISH FINGERS 17

sautéed spinach, lemon and tartare sauce

### BACON & EGG BURGER 17

grilled haloumi, tomato chutney

## SANDWICHES

FROM OUR CABINET UNTIL SOLD OUT

### BACON AND EGG WRAP, CHEESE, CHUTNEY 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

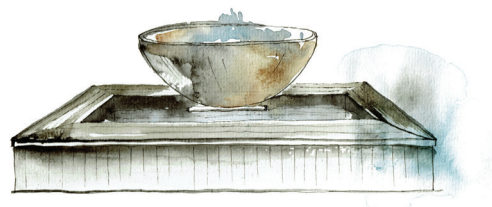
+ SMOKED CHICKEN \$8 + CHILLED PRAWNS \$12 + SMOKED SALMON \$6

COS SALAD, SOFT EGG, PARMESAN, CRISP PROSCIUTTO, TOASTED QUINOA (gf) 20

BUFFALO MOZZARELLA, VINE TOMATO, CUCUMBER, PICKLED ONION, OLIVE OIL (gf) 20

TOMATO & MELON SALAD, CREAMED CHICKPEAS, CHILLI, BASIL (gf) 10

ZUCCHINI SLAW, PARSLEY, SUNFLOWERS, ORANGE VINAIGRETTE (gf) 10



SUMMER 2018/2019

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

# Aromas Lunch

FROM 12PM TIL 5PM

## AROMAS CLASSICS

BATTERED FISH AND CHIPS 26  
tartare sauce, lemon

SALT AND PEPPER CALAMARI 19  
aioli, rocket, lemon

BAKED SCALLOPS 22  
smoked tomato butter, herb salad, prosciutto crumb (gf)

STEAK SANDWICH 26  
onion relish, swiss cheese, fries, aioli

HERVEY BAY SCALLOP AND CRAB SPAGHETTINI 30  
chilli, parsley and lemon oil



## BAR FOOD

ORGANIC SOURDOUGH BAGUETTE 7  
balsamic butter

FRENCH FRIES 9  
aromas famous chilli salt, aioli (gf)

GREEN OLIVES 7  
lemon and thyme oil (gf)

BRIE CHEESE PLATE 15  
with apple, lavosh and date purée

HOUSE SMOKED SALMON PÂTÉ 18  
caper berries and crisps

PORK AND PISTACHIO RILLETTES 21  
cucumber, pickles, toasted sourdough



## \$12 Cocktails

PIMMS PUNCH  
APEROL SPRITZ  
CLEMENTINA

ARANCIATA ROSSA  
LIMONATA

