



ARU

EVENTS

The Restaurant

Named after the group of islands which ancient seafarers frequented as part of the Sino-Indonesian-Australian route, Aru touches on early techniques - fermentation, smoking, curing, preserving and fire-licked meat, vegetables and fish.

Aru's menu is distinguished by its modern take on Southeast Asian flavours and dishes, deft mingling of native Australian ingredients, and fun, playful creations.

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Aru has two private dining areas - Banda, a beautiful spotted gum lined room that can be closed off from the restaurant and seats 12, and The Terrace, which seats 30 and has a view of Aru's wine wall.

Both spaces can be booked separately or together.



Private Dining Room



The Terrace



Banda and The Terrace



Tasting Menu One

105pp

Forbidden Rice Sourdough, Palm Sugar, Spiced & Cultured Butter

Yellowfin Tuna, Fried Rice Noodle, Watermelon Radish, Shiso
Mushrooms, Tofu Curd, Finger Lime, Chinese Fried Doughnut
Cured Swordfish, Pickled Kohlrabi, Green Peppercorn, Mizuna

Barramundi, Buttermilk Dashi, Yuzu Kosho, Leek, Blood Lime
Roasted Chicken, Pickled Squash, Vietnamese Mint, Tamarind

Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes
Clay Pot Rice, King Brown Mushroom, Braised Pork Cheek, Egg Yolk

Scorched Pavlova, Strawberry Gum, Blackcurrant, Cherry

Menus subject to change based on availability and seasonality of produce



Tasting Menu Two

145pp

Forbidden Rice Sourdough, Palm Sugar, Spiced & Cultured Butter

Duck Sausage Sanga, Leatherwood Honey, Onion, Peanut Hoisin

Pate en Croute, Flavours of Banh Mi

Kingfish Collar, Dry Native Curry, Orange Kosho, Lime

Barramundi, Buttermilk Dashi, Yuzu Kosho, Leek, Blood Lime

14 Day Dry Aged Duck, Rhubarb, Black Cabbage, Bamboo

Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

Savoy Cabbage, Enoki Mushroom, Umami Butter, Pepperberry

Clay Pot Rice, King Brown Mushroom, Braised Pork Cheek, Egg Yolk

Dark Chocolate, Coconut, Blackberry, Salted Cashew

Kaya Jam, Davidson Plum, Salted Koji Waffle

Menus subject to change based on availability and seasonality of produce



Add On

Whole suckling pig

Two week's notice required

\$1040



Minimum Spends

Private Dining Room12 guests

	Feb - Sept	Oct - Jan
Lunch	\$1,800	\$2,200
Sunday Lunch	\$2,200	\$2,600
Dinner (Midweek)	\$2,200	\$2,600
Dinner (Weekend)	\$2,400	\$2,800

The Terrace30 guests

	Feb - Sept	Oct - Jan
Lunch	\$2,600	\$2,800
Sunday Lunch	\$2,800	\$3,200
Dinner (Midweek)	\$4,400	\$5,400
Dinner (Weekend)	\$5,200	\$6,200

Our minimum spends increase by 15% for events that fall on public holidays

Private Dining Room & Terrace42 guests

	Feb - Sept	Oct - Jan
Lunch	\$4,400	\$5,000
Sunday Lunch	\$5,000	\$5,800
Dinner (Midweek)	\$6,600	\$8,000
Dinner (Weekend)	\$7,600	\$9,000

Exclusive Venue100 guests

	Feb - Sept	Oct - Jan
Lunch	\$20,000	\$25,000
Sunday Lunch	\$22,000	\$27,000
Dinner (Midweek)	\$30,000	\$40,000
Dinner (Weekend)	\$40,000	\$50,000

The Details

EVENT HIRE

A minimum spend on food and beverage applies for all events, which differs according to the day. Where the minimum spend isn’t met, the difference is charged as a venue hire fee.

MENUS

Our menus are subject to change and may vary given seasonal ingredient availability. For ease, we require all food and beverage menus to be finalised no less than one week prior to your event.

We are able to accommodate most dietary requests with advance notice (at least one week from the event) prior to the event.

DEPOSIT

A deposit of 50% of the minimum spend is required to secure your event, along with your signed acceptance of our event contract.

Events cancelled seven days within the event period forfeit the full deposit paid.

FINAL PAYMENT

Final guest numbers are required seven days prior to the event, with the final payment based off this figure or the final head count, whichever is greater.

The final payment cannot be adjusted even if there is a decrease in guests attending on the day.

Any deposit paid prior to the event will be deducted from the final bill. Aru require all final payments to be made in full at the time the event concludes.



ARU

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