

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.

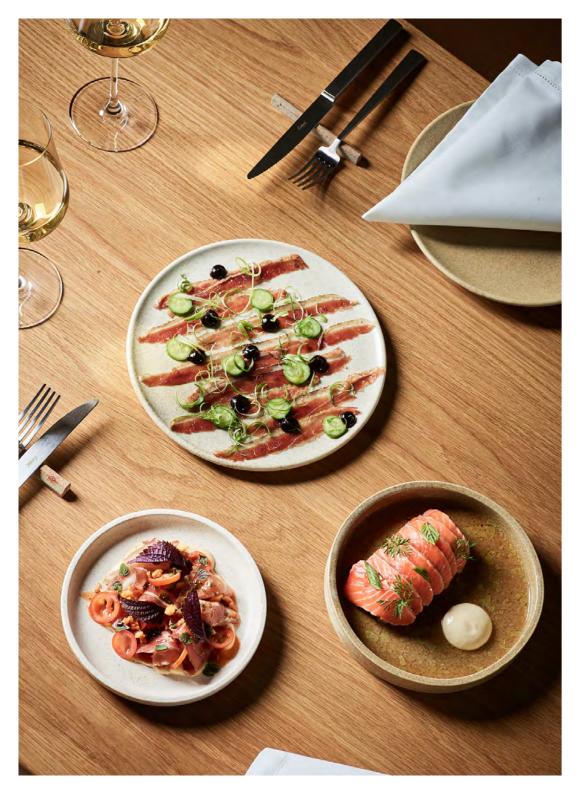
Both spaces can be booked separately or together.











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

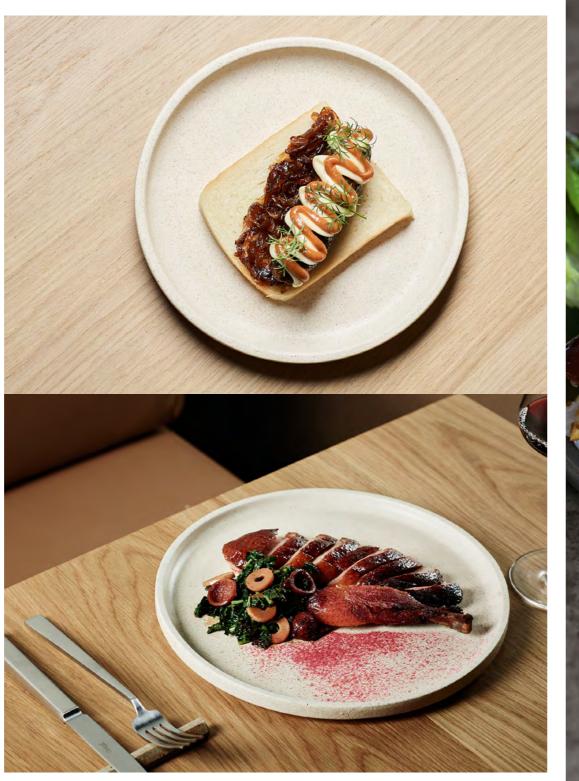
Duck Sausage Sanga, Leatherwood Honey, Onion, Peanut Hoisin
Pate en Croute, Flavours of Banh Mi
Kingfish Collar, Dry Native Curry, Orange Kosho, Lime

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

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Minimum Spends

Dinner (Midweek)

Dinner (Weekend)

Private Dining Room		12 guests	Private Dining Room & Terrace		42 guests
	Feb - Sept	Oct - Jan		Feb - Sept	Oct - Jan
Lunch	\$1,800	\$2,200	Lunch	\$4,400	\$5,000
Sunday Lunch	\$2,200	\$2,600	Sunday Lunch	\$5,000	\$5,800
Dinner (Midweek)	\$2,200	\$2,600	Dinner (Midweek)	\$6,600	\$8,000
Dinner (Weekend)	\$2,400	\$2,800	Dinner (Weekend)	\$7,600	\$9,000
The Terrace		30 guests	Exclusive Venue		100 guests
	Feb - Sept	Oct - Jan		Feb - Sept	Oct - Jan
Lunch	\$2,600	\$2,800	Lunch	\$20,000	\$25,000
Sunday Lunch	\$2,800	\$3,200	Sunday Lunch	\$22,000	\$27,000

Dinner (Midweek)

Dinner (Weekend)

\$5,400

\$6,200

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

\$4,400

\$5,200

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

\$40,000

\$50,000

\$30,000

\$40,000

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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