



ARU

EVENTS



THE RESTAURANT

Named after the group of islands which ancient seafarers frequented as part of the Sino-Indonesian-Australian route, Aru draws on the cuisine of the three regions. Asian dishes deftly flecked with native Australian ingredients, grilled or finished over the wood-fired hearth.

In this beautiful, moody space of marble, mesh, wood and brick - the latter deepening in colour as you venture deeper into the restaurant - lies some of the city's most renowned dishes. The 14-day dry-aged duck, roasted suckling pig with native Australian sambals and an impressive cellar list.

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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 cellar. Both spaces can be booked separately or together.





Private Dining Room



The Terrace





FIRE & GRAIN: THE BALVENIE EXPERIENCE

28opp

A premium menu paired with revered Scottish distillery - The Balvenie's whisky range. Offered in our private dining room.

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New York Sour | The Balvenie Doublewood 12 Year Old, Roasted Pear, Quince
Vermouth, Lemon, Pinot Noir Float

Duck Liver Parfait, Duck Prosciutto, Fried Potato
Beef Rib Intercostal, Onion Ssamjang, Marinated Leek
WA Scallop, Red Curry, Bamboo, Thai Basil

The Balvenie Stories American Oak 12 Year Old

Eggplant, Whipped Ricotta, Crispy Chickpea, Chilli Oil
Sourdough, Truffle Butter, Smoked Salt

The Balvenie Stories The Week of Peat 14 Year Old

Roast Chicken, Pickled Squash, Vietnamese Mint, Tamarind
Claypot Broken Rice, Spiced Duck Confit, Egg Yolk
Broccoli Spigariello, Ginger Tahini, Sunrise Lime

The Balvenie Portwood 21 Year Old

2023 Dubois Bernard Et Fils, Bourgogne Rouge / Pinot Noir

Caramelised Cheesecake Mille Feuille, Jasmine Milk Tea, Yuzu
Dark Chocolate, Mandarin, Almond, Anise

The Balvenie French Oak 16 Year Old

2022 Bourgoin, Pineau Des Charentes / France

Menus subject to change based on availability and seasonality of produce



Banda and The Terrace

TASTING MENU ONE

125pp

Forbidden Rice Sourdough, Spiced Cultured Butter

Yellowfin Tuna, Fried Rice Noodle, Watermelon Radish, Shiso

Eggplant, Whipped Ricotta, Chickpea, Crispy Chilli Oil

Raw Cobia, Cucumber, Black Sesame, Thai Basil

Grilled Barramundi, Turmeric Velouté, Fresh Dill

Roasted Chicken, Pickled Squash, Vietnamese Mint, Tamarind

Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

Clay Pot Broken Rice, Braised Pork Cheek, King Brown Mushroom,

Egg Yolk

Scorched Pavlova, Mango, Strawberry Gum, Golden Kiwi

TASTING MENU TWO

155pp

Forbidden Rice Sourdough, Palm Sugar, Spiced Cultured Butter

Spanner Crab Toast, Black Cabbage, Pickled Fennel, Wasabi

Raw Beef, Lemongrass Sriracha, Curry Leaf, Puffed Black Rice

Kingfish Collar, Dry Native Curry, Orange Kosho, Lime

Grilled Barramundi, Turmeric Velouté, Fresh Dill

14 Day Dry Aged Duck, Red Cabbage, Grilled Onion, Muntries

Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

Caulini, Ginger Tahini Dressing, Fried Anchovy, Sunrise Lime

Clay Pot Broken Rice, King Brown Mushroom, Braised Pork Cheek,

Egg Yolk

Dark Chocolate Mousse, Cara Cara Orange, Coconut Sorbet

Caramelised Cheesecake Mille Feuille, Jasmine Milk Tea, Yuzu



LUNCH MENU

110pp

Forbidden Rice Sourdough, Spiced Cultured Butter

Yellowfin Tuna, Fried Rice Noodle, Watermelon Radish, Shiso

Raw Beef, Lemongrass Sriracha, Curry Leaf, Puffed Black Rice

Kingfish Collar, Dry Native Curry, Orange Kosho, Lime

Roasted Chicken, Pickled Squash, Vietnamese Mint, Tamarind

Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

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

Scorched Pavlova, Mango, Strawberry Gum, Golden Kiwi

Menus subject to change based on availability and seasonality of produce



ADD ON

Whole suckling pig with native Australian sambals

Two week's notice required

\$1,040

MINIMUM SPENDS

Private Dining Room12 guests

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

Private Dining Room & Terrace42 guests

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

The Terrace30 guests

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

Exclusive Venue100 guests

	Jan - Sept	Oct - Dec
Lunch	\$10,000	\$20,000
Dinner (Midweek)	\$18,000	\$25,000
Dinner (Weekend)	\$25,000	\$35,000

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

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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