



ARU
EVENTS



THE RESTAURANT

Named after the group of islands once frequented by ancient seafarers along the Sino-Indonesian-Australian route, Aru takes inspiration from the cuisines of these regions. The menu highlights Asian dishes touched by native Australian ingredients, grilled or finished over the wood-fired hearth.

Aru was named the Victorian Restaurant of the Year at the 2023 Good Food Guide Awards, and has since maintained its two-hat status, and prestigious three-glass rating with Australia's Wine List of the Year awards.

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Aru is designed by Kerstin Thompson Architects and Figureground Architecture taking cues from fire – the heart of the kitchen. The restaurant flows over several levels, moving from light to dark as you progress through the space, accented by warm, earthy tones inspired by heat and spice. Stainless steel mesh curtains delineate each section of The Terrace, providing privacy.

Aru offers two private dining spaces. **Banda** is a soundproof, intimate room that can be fully enclosed, seating up to 12 guests. **The Terrace** accommodates up to 30 guests, adjacent to Aru's award-winning cellar. Both spaces may be reserved individually or combined, seating a total of 42 guests. For exclusive hire, Aru can accommodate 100 guests.





Private Dining Room



The Terrace





FIRE & GRAIN: THE BALVENIE EXPERIENCE

280pp

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

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

Tomatoes, Fresh Ricotta, Mapo Dressing
Sourdough, Palm Sugar, Spiced Cultured Butter

The Balvenie Stories The Week of Peat 14 Year Old

Roast Chicken, Pickled Zucchini, Vietnamese Mint, Tamarind
Claypot Broken Rice, Spiced Duck Confit, Egg Yolk
Grilled Broccolini, Ginger Tahini Dressing, 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 Pavê, Banana Ice Cream, Date, Pistachio

The Balvenie French Oak 16 Year Old

NV Stanton & Killeen, Rutherglen / Muscat

Menus subject to change based on availability and seasonality of produce



Banda and The Terrace



800g Wood Fire Grilled Signature Black Rib Eye
MB2, Jeow Som, Mint & Coriander Salad, Fragrant
Toasted Rice - *48 hours notice required*



TASTING MENU ONE

125pp

Forbidden Rice Sourdough, Palm Sugar, Spiced Cultured Butter

Yellowfin Tuna, Fried Rice Noodle, Watermelon Radish, Shiso

Tomatoes, Mapo Dressing, Fresh Ricotta, Crispy Chickpeas

Torched Yellowtail, Coconut Nuoc Cham, Green Chilli, Thai Basil

Barramundi, Fragrant Tamarind Broth, Bamboo Mushroom, Garlic Shoots

Roasted Chicken, Pickled Zucchini, Vietnamese Mint, Tamarind

Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

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

Condensed Milk Panna Cotta, Strawberry Sorbet, Tapioca, Lychee

ADD ON

+190

800g Wood Fire Grilled Signature Black Rib Eye MB2, Jeow Som, Mint &
Coriander Salad, Fragrant Toasted Rice – *48 hours' notice required*

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

Barramundi, Fragrant Tamarind Broth, Bamboo Mushroom, Garlic Shoots

14 Day Dry Aged Duck, Wood Fired Mustard Greens, Pickled Muntries,
Bamboo

Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

Broccolini, Ginger Tahini Dressing, Fried Anchovy, Sunrise Lime

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

Dark Chocolate Pave, Banana Ice Cream, Medjool Date, Pistachio

Caramelised Cheesecake Mille Feuille, Jasmine Milk Tea, Yuzu

MINIMUM SPENDS

Private Dining Room 12 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 & Terrace 42 guests

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

The Terrace 30 guests

	Jan - Sept	Oct - Dec
Lunch	\$2,600	\$2,800
Dinner (Midweek)	\$3,200	\$4,400
Dinner (Weekend)	\$5,000	\$5,200

Exclusive Venue 100 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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