

ARU





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.



Banda

Private Dining Room

Capacity: 12 guests



The Terrace
Semi-Private Dining Room
Capacity: 30 guests



TASTING MENU ONE

125pp

Forbidden Rice Sourdough, Palm Sugar, Spiced Cultured Butter

Yellowfin Tuna, Fried Rice Noodle, Red Radish, Shiso (a)

Eggplant, Mala Dressing, Fresh Ricotta, Crispy Chickpeas

Torched Yellowtail, Nuoc Cham, Green Chilli, Thai Basil (a)

Barramundi, Tamarind Curry, Torch Ginger Flower, Bamboo Mushrooms (a)

Roasted Chicken, Pickled Zucchini, Vietnamese Mint, Tamarind

Green Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

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

Condensed Milk Panna Cotta, Golden Kiwi, Cara Cara Orange

ADD ON

+225

800g Wood Fire Grilled Sanchoku Wagyu Ribeye MB6+, 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 (a)

Raw Beef, Lemongrass Sriracha, Pickled Onion, Puffed Black Rice

Grilled Fish Collar, Dry Native Curry, Orange Kosho, Lime (a)

Barramundi, Tamarind Curry, Torch Ginger Flower, Bamboo Mushrooms (a)

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

Green 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

Caramelised Cheesecake Mille Feuille, Jasmine Milk Tea, Yuzu

(a) Australian seafood

(i) imported seafood

Menus subject to change based on availability and seasonality of produce



800g Wood Fire Grilled Sanchoku Wagyu Ribeye
MB6+, Jeow Som, Mint & Coriander Salad,
Fragrant Toasted Rice – 48 hours notice required

Banda and The Terrace

Private Dining Room & Semi-Private Area

Capacity: 42 guests



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)	\$5,400	\$7,000
Dinner (Weekend)	\$7,400	\$8,000

The Terrace30 guests

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

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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