

AROMAS

Terrigal Beach 2260

FUNCTION MENU



STARTER

CRUSTY OLIVE SOURDOUGH (V)
HUMMUS, MIXED OLIVES & FETA

SALT & PEPPER CALAMARI
CORIANDER, CHILLI AIOLI & LEMON

CHICKEN SKEWER (GF)
CUCUMBER, RADISH, MINT YOGHURT

GRILLED HALLOUMI (GF, V)
ROCKET, PICKLED FENNEL, PINENUTS &
BEETROOT RELISH

PORK BELLY (GF)
ASIAN SLAW, BYRON BAY CHILLI SAUCE

MAINS

CRISPY SALMON (GF)
BLUE LENTILS, HONEY GLAZED DUTCH
CARROT, TOMATO, ONION, CUCUMBER,
RADISH, ORANGE SEGMENT, RADICCHIOS,
PINENUTS, HERBS, BEETROOT RELISH,
MINT YOGHURT, OLIVE OIL & LEMON

SIRLOIN STEAK (GF)
ROASTED POTATOES, CHARRED LEEKS,
HONEYGLAZED CARROT, CONFIT TOMATOES,
CHIMICHURRI, AND GREEN PEPPER SAUCE

PROSCIUTTO WRAPPED CHICKEN (GF)
CHIVE CREAM CHEESE STUFFED CHICKEN BREAST,
PUMPKIN PUREE, GREEN BEANS, CONFIT
TOMATOES, GREEN PEPPER SAUCE

PUMPKIN & MUSHROOM GNOCCHI (V)
PUMPKIN VELOUTE, WILD MUSHROOM, TOMATO,
GARLIC, SAGE BUTTER, LEEKS, PINENUTS, PARMESAN
& BASIL PESTO

2 COURSE \$49PP | 3 COURSE \$59PP

GF - GLUTEN FREE V: VEGETARIAN
VEGAN: PLEASE TALK TO SERVER

10% surcharge on Sundays & Public Holidays.