

ENTREES

FRESH TURKISH BREAD WITH FRENCH ONION DIP (GF REQUEST)	8
SAUTEED SICILIAN GREEN OLIVES WITH SLIVERED ALMONDS, GARLIC AND HERBS (GF)	8
GOATS CURD TARTIN, SMOKED SALMON, ROASTED BEETS, SUNFLOWER SPROUTS, AVVIA DUKKAH	17
MUSHROOM ESCARGOT ARANCINI, MOZZARELLA CHEESE, PARSLEY AND BLACK GARLIC AIOLI	15
PAN FRIED KING PRAWNS, CHILLI, GARLIC AND HERB BUTTER, GRILLED SOUR DOUGH BREAD	18
HAWAIIAN STYLE TUNA POKE, TOMATO, GREEN ONION, TOASTED SESAME SEED AND SPICY SOY (GF)	18
SCALLOPS BAKED IN THEIR SHELL WITH BLACK PUDDING, RED WINE APPLE PUREE, GREEN SHALLOTS (3) (GF)	15
SEARED SEA SCALLOP, PARMESAN SWEET POTATO RAVIOLI, VANILLA SAGE BROWN BUTTER, CRISPY BACON	19
ZUCCHINI BLOSSOMS STUFFED WITH RICOTTA AND BLACK TRUFFLE, VEGETABLE RATATOUILLE, PARSLEY OIL	16
MONGOLIAN STYLE BABY BACK RIBS, SECRET GLAZE, SESAME SEEDS, GREEN SHALLOTS (GF)	16/30
CRISPY SKIN PORK BELLY, TWICE COOKED, CARAMEL SOY GLAZE, GRANNY SMITH APPLE PUREE (GF)	17
BEEF CHEEK RAGOUT, TOMATO, CHILLI, MUSHROOM, ROASTING JUS AND CAULIFLOWER PUREE	21
PIRI PIRI OCTOPUS, TOMATO, CAPSICUM, SPANISH ONION, POTATO GNOCCHI, GREEK YOUGHURT (GF REQUEST)	16
HANDMADE PRAWN DUMPLINGS (STEAMED), BRANDY LOBSTER BISQUE, GREEN OIL AND PARMESAN FUME (4)	14

MAINS

COFFEE CRUSTED RIB EYE STEAK, SWEET POTATO AND PANCETTA HASH, BABY ONION, MARSALA JUS	34
SLOW ROASTED 12 HOUR LAMB SHOULDER, CAULIFLOWER PUREE, WINTER VEGETABLES AND PRUNE SAUCE	33
CRISPY SKIN DUCK CONFIT, CARROT AND GINGER PUREE, GREEN VEGETABLES, CHERRY BEETROOT EMULSION	34
SEARED SEA SCALLOP, SWEET POTATO RAVIOLI, VANILLA SAGE BROWN BUTTER, CRISPY BACON, PARMESAN	33
FISH OF THE DAY, SAUTEED FLAT MUSHROOM, SPINACH, GARLIC, LEMON CAPER CREMA AND CRISPY BASIL	32
GRILLED ATLANTIC SALMON, CRISPY POTATO ROSTI, MUSTARD VANILLA SAUCE, ASPARAGUS AND CHIVE OIL	32

FOR ADDITIONAL VEGETARIAN OPTIONS PLEASE ASK YOUR WAIT STAFF

AVVIA IS COMMITTED TO SERVING RESPONSIBLY SOURCED SEAFOOD WITHOUT COMPROMISING THE FUTURE OF OUR OCEANS

PLEASE NOTE A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

SIDES

ISRAELI STYLE POTATOES	7
GARDEN VEGETABLES SAUTÉED WITH GARLIC AND HERBS	7
MIXED LEAF SALAD WITH PARMESAN, BASIL HONEY VINAIGRETTE	7
HAND CUT CHIPS WITH TRUFFLE OIL AND FRENCH CHEESE	8