

ENTRÉES

GRILLED TURKISH BREAD WITH EDDIES FRENCH ONION DIP	7
AVVIA STYLE GARLIC BREAD WITH ONION AND CHEDDAR	7
DUCK RILLETTES (COUNTRY DUCK PATE) SOUR BREAD AND RED ONION MARMALADE	13
EDDIE'S MUM'S STYLE ESCARGOT, MUSHROOMS, SHALLOTS, HERB BUTTER & BREAD FOR THE SAUCE	17
MONGOLIAN STYLE BABY BACK RIBS, SECRET GLAZE, SESAME SEEDS, GREEN SHALLOTS	16/30
SPANISH GOATS CHEESE SOUFFLÉ, ROASTED BEETROOT PUREE WITH PEAR, HAZELNUT AND ROCKET SALAD	18
CRISPY SKIN PORK BELLY, TWICE COOKED, CARAMEL SOY GLAZE AND AUSSIE PEAR PUREE	16
HANDMADE PRAWN DUMPLING (STEAMED), BRANDY LOBSTER BISQUE, GREEN OIL AND PARMESAN FUME (4)	14
HOMEMADE CHORIZO STUFFED CALAMARI, PRESERVED LEMON, MINTED YOGHURT AND CAPSICUM NAGE	16
SPANNER CRAB CROQUETTES, SPICY SAFFRON AIOLI, SHALLOT OIL AND PETIT GARDEN SALAD (4)	13
PIRI PIRI OCTOPUS, SMOKED PAPRIKA, WHITE WINE, ROMA TOMATOES AND SPANISH PIQUILLO PEPPER	14
BRAISED BEEF CHEEK, HOUSEMADE POTATO GNOCCHI, TOMATO & MUSHROOM RAGOUT, WHITE TRUFFLE OIL	19/29
SCALLOPS BAKED IN THEIR SHELL WITH GRUYÈRE CHEESE, LEMON BUTTER, BREAD CRUMBS AND PARSLEY	15

MAINS

COFFEE RUBBED RIB EYE STEAK, BLACK MUSHROOM PUREE, CRISPY DUCK FAT POTATOES, SAUCE DIABLE	32
CRISPY SKIN DUCK CONFIT, PLUM SAUCE, ROASTED LEEK, GLAZED ROOT VEGETABLES, DAUPHIN POTATOES	33
12 HOUR LAMB SHOULDER, SHITAKE MUSHROOM AND FARRO RAGOUT, CUDGEN SPINACH, MADEIRA SAUCE	33

SEAFOOD

SEAFOOD CANNELLONI, SCALLOPS, PRAWNS, CALAMARI, MACADAMIA NUT PESTO, ROASTED LEEK FONDUE	29
FISH OF THE DAY, PARSNIP PUREE, GRILLED ASPARAGUS, LEMON CAPER BUTTER SAUCE, PICKLED CAPSICUM	31
CHILLI GLAZED SALMON, SWEET POTATO BELINI, GREEN VEG, CHIVE CRÈME FRAICHE, CHERRY TOMATO SALAD	31

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

SIDES

ISRAELI STYLE POTATOES	7
GARDEN VEGETABLES SAUTÉED WITH GARLIC AND HERBS	7
MIXED LEAF SALAD WITH BASIL HONEY VINAIGRETTE	7
HAND CUT CHIPS WITH GARLIC AIOLI	7

FOR ADDITIONAL VEGETARIAN OPTIONS PLEASE ASK YOUR WAIT STAFF