

AVVIA

CAFE ▪ RESTAURANT

DINNER ENTRÉE

WARM TURKISH BREAD WITH CARAMELISED FRENCH ONION DIP GF REQ	9
AVVIA MARINATED OLIVES, GARLIC, HERBS, TOASTED ALMONDS GF/V	9
SEARED SEA SCALLOPS, ROASTED CAULIFLOWER, OLIVE, PRESERVED LEMON, ALMOND GF	21
SAUTEED PRAWNS, CRISPY ANGEL HAIR, SPICY TOMATO CHILLI JAM, SALSA VERDE	19
HANDMADE STEAMED PRAWN DUMPLINGS WITH BRANDY LOBSTER BISQUE, PARMESAN FUME	17
BYRON BAY COMPANY HALOUMI, CHERRY TOMATO, HOMEMADE BASIL PESTO, ROCKET	14 GF REQ
TWICE COOKED PORK BELLY, SWEET + SOUR CABBAGE, PINEAPPLE SALSA, SWEET CHILLI GLAZE	18
TOASTED LAMB POCKET, PISTACHIO, CARAMELISED ONION, COLOMBIAN SALSA, MINTED YOGHURT	16

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DINNER MAINS

GRILLED RIB EYE STEAK, POTATO GRATIN, SUMMER VEGETABLES, PEPPER AND HORSERADISH
CREMA 36

SLOW ROASTED LAMB SHOULDER, ZUCCHINI HALOUMI ROSTI, GREEN VEGETABLES, TATZIKI,
PISTACHIO 36

CRISPY SKIN DUCK CONFIT, CAULIFLOWER PUREE, NATURAL ROASTING JUS, GINGER BREAD
CRUMBLE 34

SEARED SEA SCALLOPS, ROASTED CAULIFLOWER, OLIVE, PRESERVED LEMON, TOASTED ALMOND
(GF) 34

FISH OF THE DAY, SAFFRON TOMATO COULIS, CRISPY POTATO, FENNEL AND GRILLED SHALLOT 32

BABY BACK PORK RIBS WITH MONGOLIAN STYLE GLAZE, FRENCH FRIES (GF) 28

SAUTEED PRAWNS, POTATO GNOCCHI, TOMATO, GARLIC, WHITE WINE, CHILLI, FRESH PARSLEY 32

SIDES

SEASONED MIXED VEGETABLES WITH GARLIC AND HERBS 9

MIXED LEAF SALAD, HOUSE VINAIGRETTE, PARMESAN CHEESE 9

FRIES, GRANO PADANO, PARMESAN, TRUFFLE OIL 9

PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS

FOR ADDITIONAL VEGETARIAN OPTIONS PLEASE ASK YOUR WAIT STAFF

AVVIA IS COMMITTED TO SERVING RESPONSIBLY SOURCED SEAFOOD

WITHOUT COMPROMISING THE FUTURE OF OUR OCEANS