

AVVIA

CAFE ▪ RESTAURANT

LUNCH

Warm Turkish bread with caramelised French onion dip	9 GF req/V
Avvia marinated olives, garlic, herb toasted almonds	9 GF/V
Seared sea scallops, roasted cauliflower, green olive, preserved lemon & almond	21/33 GF
Twice cooked crispy skin pork belly, red wine apple puree and braised cabbage	18 GF
Toasted lamb pocket, pistachio, caramelised onion, Colombian salsa, minted yoghurt	16
Byron Bay Company Haloumi, cherry tomato, homemade basil pesto, rocket	14 GF req
Sautéed prawns, crispy angel hair, spicy tomato chilli jam, salsa verde	19
Fish of the day, saffron tomato coulis, crispy potato, fennel and grilled shallot	32
Grilled rib eye steak, potato gratin, summer vegetables, pepper and horseradish crema	36

SALADS

Beetroot Salad, orange segments, candied pecans, goat's cheese, cherry vinaigrette	17 GF/V
Add Chicken	4
Twice Cooked Duck Leg, crispy wonton, dried apricot, pistachio, honey pepper vinaigrette	23 GF req/V req

BURGERS (All GF On Request)

Beef, siracha aioli, tomato, aged cheese, pickles, iceberg lettuce, fries	17
Add bacon	1.50
Add pineapple or beetroot	1 each
Pulled lamb shoulder, beetroot relish, minted yoghurt, tomato, iceberg lettuce, chips	17
Grilled Chicken, brie cheese, fig, caramelised apple, spinach and garlic aioli, fries	17

Sides

Fries with parmesan and truffle oil	9 GF/V
Mixed leaf salad, house dressing	9 GF/V
Seasoned mixed vegetables with garlic and herbs	9 GF/V

Please note a 15% surcharge applies on all public holidays