

# AVVIA

## CAFE ▪ RESTAURANT

### LUNCH

#### ENTREES

Avvia style garlic bread with onion and cheddar cheese	9 V
Marinated olives, garlic, herbs, toasted almonds	9 GF/V
Avvia arancini, tomato risotto, mozzarella, truffle aioli (4)	16 V
Seared sea scallops, roasted cauliflower, green olive, preserved lemon & almond	21/33 GF
Twice cooked crispy skin pork belly, sweet and sour cabbage, pineapple relish	18 GF
Toasted lamb pocket, pistachio, caramelised onion, Colombian salsa, minted yoghurt	16
Byron Bay Company Haloumi, cherry tomato, homemade basil pesto, rocket	16 V/GF req
Sautéed prawns, crispy angel hair, spicy tomato chilli jam, salsa verde	19

#### MAINS

Mongolian style glazed baby back pork ribs	16/28 GF
Fish of the day, celeriac puree, green shallots, roasted fennel, mushroom broth	33 GF
Beef Tenderloin, mushroom ragout, smashed garlic green peas, truffled jus	36 GF

#### 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*