

AVVIA

CAFE ▪ RESTAURANT

DINNER ENTRÉE

AVVIA STYLE GARLIC BREAD WITH ONION, GARLIC, CHEDDAR CHEESE	9 V
MARINATED OLIVES, GARLIC, HERBS, TOASTED ALMONDS	9 GF/V
AVVIA ARANCINI, TOMATO RISOTTO, MOZZARELLA, TRUFFLE AIOLI (4)	16 V
BYRON BAY HALOUMI, CHERRY TOMATO, HOMEMADE BASIL PESTO, ROCKET	16 V/GF REQ
SEARED SEA SCALLOPS, ROASTED CAULIFLOWER, OLIVE, LEMON, ALMOND	21 GF REQ
SAUTEED PRAWNS, CRISPY ANGEL HAIR, SPICY TOMATO CHILLI JAM, SALSA VERDE	19
HANDMADE STEAMED PRAWN DUMPLINGS WITH BRANDY LOBSTER BISQUE, PARMESAN FUME	19
MONGOLIAN STYLE GLAZED BABY BACK PORK RIBS	16 GF
TWICE COOKED PORK BELLY, SWEET AND SOUR CABBAGE, PINEAPPLE RELISH, APPLE PUREE	18 GF
TOASTED LAMB POCKET, PISTACHIO, CARAMELISED ONION, COLOMBIAN SALSA, MINTED YOGHURT	16

AVVIA IS BYO FOR WINE EVERY
WEDNESDAY AND THURSDAY
ALSO FULLY LICENSED

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DINNER MAINS

RIB EYE STEAK, MUSHROOM RAGOUT, PARMESAN CAULIFLOWER CAKE, TRUFFLED JUS	36
SLOW ROASTED LAMB SHOULDER, ROASTED POTATO GRATIN, CURRY TOMATO SAUCE, WINTER VEGETABLES, DRIED YOGHURT	36 GF
CRISPY SKIN DUCK CONFIT, HOME MADE DUCK SAUSAGE, CANNELLINI BEANS, BACON, TOMATO AND THYME	34 GF
SEARED SEA SCALLOPS, ROASTED CAULIFLOWER, OLIVE, PRESERVED LEMON, TOASTED ALMOND	34 GF REQ
FISH OF THE DAY, CELERIAC PUREE, GREEN SHALLOTS, ROASTED FENNEL, MUSHROOM BROTH	33 GF
BABY BACK PORK RIBS WITH MONGOLIAN STYLE GLAZE, FRENCH FRIES	28 GF
SAUTEED PRAWNS, POTATO GNOCCHI, TOMATO, GARLIC, WHITE WINE, CHILLI, PARSLEY	32
QUINOA VEGETABLE SALAD, MIXED WINTER VEGETABLES, TOASTED ALMONDS, CITRUS VINAIGRETTE	22 GF/V

SIDES

SEASONED MIXED VEGETABLES WITH GARLIC AND HERBS	9 GF/V
MIXED LEAF SALAD, HOUSE VINAIGRETTE, PARMESAN CHEESE	9 GF/V
FRIES, GRANO PADANO, PARMESAN, TRUFFLE OIL	9 V

*PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS
AVVIA IS COMMITTED TO SERVING RESPONSIBLY SOURCED SEAFOOD
WITHOUT COMPROMISING THE FUTURE OF OUR OCEANS*