



ARIA RESTAURANT, SYDNEY

Aria – offers stunning views in an elegant setting, at the end of *Circular Quay* (right beside the *Opera House*) - and the best of service and cuisine.

Plus, an outstanding wine list of top quality and varied national and international wines.

This restaurant has been a *Sydney* icon restaurant since it opened in 1999. *Aria* holds 2 Chef's Hats in *Sydney Morning Herald Good Food Guide* and the *Awards 2009 Wine List of the Year*. In 2008, the restaurant was inducted into the *Awards Hall of Fame*.

Request a window/front row seat in the main room (**in advance**) and revel in the view over the quay - of the passing parade of people on the way to the *Sydney Opera House* or just cruising the quay – and the harbour, busy with ships.

OR book the glass- enclosed “*Kitchen Table*” (a booth for up to 8 diners inside the kitchen) for a de luxe Foodie experience in the middle of the action, with top-notch wines and special attention from chef/restaurateur *Matt Moran*).

Otherwise, choose from the variety of menus, headed by a 7-course tasting menu, \$160 – or \$250 with matching wines.

You may choose to enjoy a sophisticated white tablecloth “snack” in a sumptuous setting as a prelude to your show – or supper afterwards.

Pre-theatre and Supper menu: *Ballotine of Rabbit with Foie Gras, Capocololla & Gingerbread with Pumpkin & a Pomegranate Dressing;*
Cigar of Goat's Curd with a Salad of Fig, Asparagus, Serrano Ham with a Pistachio Dressing; Roasted Spiced Scallops with Prawn Crisps, Shaved Fennel & a Tamarind & Date Dressing
Ricotta, Silverbeet & Mushroom Lasagne with Globe Artichokes & Chestnuts;
Steamed Pink Snapper Fillet, Beetroot Puree, Kohlrabi, Green apple with Crème fraiche; Chargrilled Sirloin with Sautéed Kipler Potatoes, Mushrooms, Mustard & Parsley Butter
Mains: *Ocean Trout, with Pickled Mushrooms & a Hazelnut and Green Bean Salad; Twice cooked Kurobuta Sweet Pork Belly with Caramelised Apple & Vanilla Puree (\$42 x 1 course, \$68 x 2, \$85 by 3)*

The dinner menu offers the extra dishes such as, **entrees:**
Consommé of Peking Duck with Duck Dumplings, shaved Abalone & Mushrooms, \$36; Roasted Scampi with Cauliflower, Sherry, Toasted Almond & Jamon Crumbs, \$46; Kurobuta Sweet Pork Belly with Pork Croquette, Paradise Pears & Pear Chutney, \$38



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Mains: *Roast Fillet of Jewfish with Crystal Bay Prawns, Parsley Risotto and Lemon Sauce, \$52; Roast Cutlet of Lamb with a Lamb Pastia, Fennel & Red Capsicum, \$54; Slow Cooked Quail Breast with Crushed Minted Peas and Ricotta Filled Zucchini Flower & Almond Dressing, \$52*

Desserts feature: *Bombe Alaska of Fig & Pistachio Nuts with Yoghurt & Orange Sorbet, \$24; and a Passionfruit Soufflé with Passionfruit Eton Mess, \$25.*

Wine List includes: An example of the list available by the glass demonstrates the sophisticated and knowledgeable selection i.e.;

Whites: *2008 Greystone Sauvignon Blanc, Waipara NZ, \$15; 2008 Xanadu Viognier Margaret River, \$15; 2007 Naia Verdejo Rueda, Spain, \$19; 2003 Tyrrell's HVD Single Vineyard Semillon Hunter Valley, \$18; 2007 Pradio Plu'Vis (Chardonnay|Tocai Friulano|Sauvignon) Friuli Italy, \$19;*

Red wines by the glass:

2005 Panorama Estate Pinot Noir Huon Valley, Tasmania, \$18; 2006 Vincent Girardin Vieilles Vignes Pommard Burgundy France, \$29; 2006 Samuel's Gorge Grenache McLaren Vale, \$18; 2006 Michel Torino Don David Reserve Malbec, Salta, Argentina, \$15.

For an unusual wine style, try the *Chilean Perez crux Reserva 2004*, made from *Carmiere grapes*.

Lunch Monday to Friday 12pm – 2.30pm

Dinner Monday to Friday 5.30 – 11.30pm (Pre-theatre and supper menu 5.30pm – 7pm & 10pm – 11.30pm)

Dinner Saturday 5pm – 11.30pm, Sunday 6pm – 10.30pm

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For further information download the ***Flying Connoisseur Guide to Sydney***
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