

AROMI

BY LUCA GUIOTTO

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@AROMI_DINING

5 COURSES
\$150PP

ANTIPASTI

FRESHLY SHUCKED OYSTERS, GRAPEFRUIT DRESSING,
SALMON ROE, DILL

ANCHOVY SOLDIERS

SMALL • SELECT 2

SOUTH AUSTRALIAN BURRATA & TOMATO SALAD

SOUTH AUSTRALIAN KINGFISH CEVICHE

YELLOW FIN TUNA CRUDO

SELECTION OF SOUTH AUSTRALIAN CURED MEATS & CHEESE

LARGE • SELECT 1

FRESHLY MADE TORTELLI WITH PEA PURÉE & ASPARAGUS

GRASS FED SCOTCH FILLET SERVED WITH CELERIAC
REMOULADE SALAD & CHARRED ASPARAGUS

SOUTH AUSTRALIAN CHICKEN ROULADES

SOUTH AUSTRALIAN CRISPY SKIN BARRAMUNDI SERVED IN A
SICILIAN CAPONATA

DESSERTS • SELECT 1

COFFEE INFUSED PANNACOTTA IN DARK CHOCOLATE SAUCE

SELECTION OF 3 SOUTH AUSTRALIAN ARTISAN ICE CREAM
FLAVOURS

AROMI DINING TIRAMISÙ

