
ARU
GRILLWORKS



THE RESTAURANT

Named after the group of islands once frequented by ancient seafarers along the Sino-Indonesian-Australian route, Aru takes inspiration from the cuisines of these regions. The menu highlights Asian dishes touched by native Australian ingredients, grilled or finished over the wood-fired hearth.

Aru was named the Victorian Restaurant of the Year at the 2023 Good Food Guide Awards, and has since maintained its two-hat status, and prestigious three-glass rating with Australia's Wine List of the Year awards.

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Aru is designed by Kerstin Thompson Architects and Figureground Architecture taking cues from fire — the heart of the kitchen. The restaurant flows over several levels, moving from light to dark as you progress through the space, accented by warm, earthy tones inspired by heat and spice. Stainless steel mesh curtains delineate each section of The Terrace, providing privacy.

Aru offers two private dining spaces. Banda is a soundproof, intimate room that can be fully enclosed, seating up to 12 guests. The Terrace accommodates up to 30 guests, adjacent to Aru's award-winning cellar. Both spaces may be reserved individually or combined, seating a total of 42 guests. For exclusive hire, Aru can accommodate 100 guests.



Banda

Private Dining Room

Capacity: 8 – 12 guests



CANAPÉ SELECTION

2 for $19
3 for $27

Chilled Oyster, Calamansi Mignonette, Dill (a)

Chicken Liver Parfait, Milk Bread, Carrot, Coriander

Prawn Toast, Sesame Seeds, Prawn Mayonnaise (a)

Baby Cucumber, Smoked Laughing Cow Cheese, Sunrise Lime (i)

Cured Scallop, Fried Rice Noodle, Turmeric Emulsion (i)

Smoked Wagyu Tongue, Vietnamese Sate, Betel Leaf

Ora King Salmon Rillette, Prawn Cracker, Dried Shrimp Sambal (i)

Lamb Skewer, Green Chilli, Coriander Sauce

LUNCH SET

80pp

Forbidden Rice Sourdough, Palm Sugar, Spiced Cultured Butter

Spanner Crab Toast, Black Cabbage, Pickled Fennel, Wasabi (a)

Raw Beef, Lemongrass Sriracha, Pickled Onion, Puffed Black Rice

Roast Chicken, Pickled Zucchini, Mint, Tamarind**

Clay Pot Broken Rice, Braised Pork Cheek, King Brown Mushroom, Egg Yolk

UPGRADE

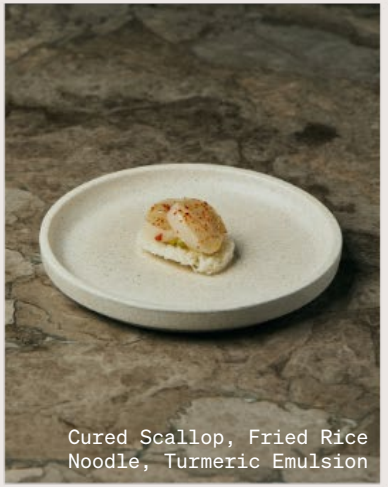
+15pp

**14 Day Dry Aged Duck, Mustard Greens, Pickled Muntries, Bamboo

ADD-ONS

Green Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes	18
Asparagus, Silken Tofu, Perilla, Fried Anchovy (i)	21
Curried Potato Pavé	19


Chilled Oyster, Calamansi Mignonette, Dill


Cured Scallop, Fried Rice Noodle, Turmeric Emulsion

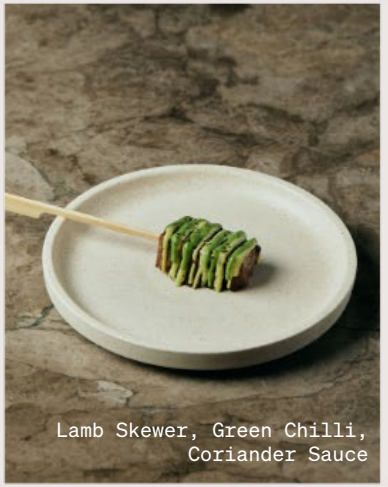

Ora King Salmon Rillette, Prawn Cracker, Dried Shrimp Sambal


Prawn Toast, Sesame Seeds, Prawn Mayonnaise




Chicken Liver Parfait, Milk Bread, Carrot, Coriander


Baby Cucumber, Smoked Laughing Cow Cheese, Sunrise Lime


Lamb Skewer, Green Chilli, Coriander Sauce


Smoked Wagyu Tongue, Vietnamese Sate, Betel Leaf



The Terrace

Semi-Private Dining Room

Capacity: 15 – 30 guests

SIGNATURE SET 125pp

Bluefin Tuna, Fried Rice Noodle, Red Radish, Shiso (a)

Torched Kingfish, Coconut Nuoc Cham, Green Chilli, Thai Basil (a)

Lamb Spring Roll, Onion Relish, Purple Cos, Sambal Emulsion

Forbidden Rice Sourdough, Palm Sugar, Spiced Cultured Butter

Eggplant, Mala Dressing, Fresh Ricotta, Chickpeas

Roast Chicken, Pickled Zucchini, Mint, Tamarind**

Clay Pot Broken Rice, King Brown Mushroom, Braised Pork Cheek, Egg Yolk

Green Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

Condensed Milk Panna Cotta, Golden Kiwi, Cara Cara Orange

UPGRADE +15pp

**14 Day Dry Aged Duck, Mustard Greens, Pickled Muntries, Bamboo

ADD ON +225

800g Wood Fire Grilled Sanchoku Wagyu Ribeye MB6+, Jeow Som,
Mint & Coriander Salad – *48 hours notice required*

CHEF'S SET 155pp

Spanner Crab Toast, Black Cabbage, Pickled Fennel, Wasabi (a)

Raw Beef, Lemongrass Sriracha, Pickled Onion, Puffed Black Rice

Lamb Rib, Green Chilli, Andaliman Pepper, Betel Leaf

Forbidden Rice Sourdough, Palm Sugar, Spiced Cultured Butter

Kingfish Collar, Dry Native Curry, Orange Kosho (a)

14 Day Dry Aged Duck, Mustard Greens, Pickled Muntries, Bamboo**

Clay Pot Broken Rice, Braised Pork Cheek, King Brown Mushroom, Egg Yolk

Green Papaya, Jalapeno Nahm Jim, Desert Lime, Blistered Tomatoes

Caramelised Cheesecake Mille Feuille, Jasmine Milk Tea, Yuzu

UPGRADE +55pp

**Sanchoku Scotch Fillet MS9, Jeow Som, Coriander & Mint

(a) Australian seafood
(i) imported seafood

Menus subject to change based on availability and seasonality of produce



800g Wood Fire Grilled Sanchoku Wagyu Ribeye
MB6+, Jeow Som, Mint & Coriander Salad
48 hours notice required


Banda and The Terrace
Private Dining Room & Semi-Private Area
Capacity: 42 guests

MINIMUM SPENDS

Banda — Private Dining Room — 12 guests

	Jan - Sept	Oct - Dec
Lunch	$1,800	$2,200
Dinner (Midweek)	$2,200	$2,600
Dinner (Weekend)	$2,400	$2,800

Private Dining Room & Terrace — 42 guests

	Jan - Sept	Oct - Dec
Lunch	$4,400	$5,000
Dinner (Midweek)	$5,400	$7,000
Dinner (Weekend)	$7,400	$8,000

The Terrace — 30 guests

	Jan - Sept	Oct - Dec
Lunch	$2,600	$2,800
Dinner (Midweek)	$3,200	$4,400
Dinner (Weekend)	$5,000	$5,200

Exclusive Venue — 100 guests

	Jan - Sept	Oct - Dec
Lunch	$10,000	$20,000
Dinner (Midweek)	$18,000	$25,000
Dinner (Weekend)	$25,000	$35,000

Our minimum spends increase by 15% for events that fall on public holidays







THE DETAILS

EVENT HIRE

A minimum spend on food and beverage applies for all events, which differs according to the day. Where the minimum spend isn't met, the difference is charged as a venue hire fee.

MENUS

Our menus are subject to change and may vary given seasonal ingredient availability. For ease, we require all food and beverage menus to be finalised no less than one week prior to your event.

We are able to accommodate most dietary requests with advance notice (at least one week from the event) prior to the event.

DEPOSIT

A deposit of 50% of the minimum spend is required to secure your event, along with your signed acceptance of our event contract.

Events cancelled seven days within the event period forfeit the full deposit paid.

FINAL PAYMENT

Final guest numbers are required seven days prior to the event, with the final payment based off this figure or the final head count, whichever is greater.

The final payment cannot be adjusted even if there is a decrease in guests attending on the day.

Any deposit paid prior to the event will be deducted from the final bill. Aru require all final payments to be made in full at the time the event concludes.



ARU

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