EXPRESS MENU



Two Course $45pp

11:30AM-2:00PM DAILY | DESIGNED FOR A 45-60 MINUTE SITTING | VEGETARIAN/VEGAN OPTIONS AVAILABLE

ENTREE

ASPARAGUS
Sauteed asparagus, tomato beurre blanc, olive tapanade, almond skordalia
GF, Egg Free, V

TREVALLY CRUDO
Trevally Crudo, sauce vierge, olive salad
GF, NF, DF

A choice of one

DESSERT

PLEASE SEE DESSERT MENU
Additional $18

Please note this will increase your sitting time to over 60 minutes

MAIN

LAMB
Hawke's Bay lamb fillets, crispy lamb belly, crushed swede, shallot salad, jus
NF, GF, DF

MARKET FISH
Market fish, gnudi, broccoli puree, broccoli florets, vermouth velouté
NF

A choice of one

LUNCH & DINNER

A la carte

SERVED 11:30AM - 3:00PM / 5.30PM - LATE. FOR TABLES OF 9 OR MORE, WE ASK THAT YOU ENJOY ONE OF OUR SET MENUS

SNACKS

SOURDOUGH — 5 EA
Dark rye seeded sourdough, dark beer & malt glaze, caramelised onion butter
V, NF, G/F option available

STUFFED MUSSELS — 4 EA | 18 1/2 doz | 36 DOZ
Chickpea battered nduja stuffed mussels, caper mayonnaise, pickled shallot
G/F, N/F, D/F

SOUVLAKI — 10
Braised oregano lamb shoulder, smoked hummus, pickled red onion, yoghurt (1 piece)
N/F, can be D/F & G/F on request

MAINS

FISH OF THE DAY — 44
Poached market fish, vermouth velouté, mushroom duxelles, fennel jam, green olive tapenade
G/F, N/F

LAMB — 45
Hawke's Bay lamb, goat cheese and currant sambousek, broccolini, sumac sauce vierge
D/F, N/F, contains seafood

VENISON — 45
Venison backstrap, potato fondant, pickled red cabbage, parsnip cream, black garlic miso sauce
G/F, N/F

GOAT — 42
Dukkah crusted goat shoulder, ras el hanout spiced swede, date ketchup, green harissa
G/F, can be D/F and N/F on request

STARTERS

DUCK TART — 26
Confit duck leg, braised endive, Craggy Range Sheep Dairy brie, candied walnuts

OCTOPUS — 27
Tomato-marinated & charred octopus, kumara miso puree, parsley & shallot salad, toum
G/F, N/F

ASPARAGUS — 25
Fried ricotta gnudi, new season asparagus, confit egg yolk, parmesan sauce, almond skordalia

TUNA CARPACCIO — 27
Tuna carpaccio, tonnato sauce, fried capers, preserved lemon dressing, black olive cracker
G/F, D/F, N/F

SIDES

FATTOUSH — 15
Lettuce, tomato, cucumber, red onion, sumac flatbread, garlic dressing
N/F, D/F, can be G/F

HASSELBACK POTATOES — 14
Hasselback potatoes, chermoula, yoghurt, spring onion
G/F, N/F, can be D/F on request

VEGETARIAN

A la carte

SERVED 11:30AM - 3:00PM / 5.30PM - LATE. VEGAN SUBSTITUTES AVAILABLE

SNACKS

SOURDOUGH — 5 pp
Dark rye seeded sourdough, dark beer & malt glaze, caramelised onion butter
V, N/F, G/F option available

SOUVLAKI — 10
Smoked hummus, pickled red onion, yoghurt, falafel
N/F, Vegan option available

MAINS

POTATO FONDANT — 36
Braised shallot, pickled red cabbage, parsnip cream, black garlic
G/F, N/F

PAN-FRIED HALLOUMI — 36
Parsley risotto, gremolata
G/F, N/F

GLAZED LENTIL PARCEL — 36
Pumpkin, tamarillo agrodolce, toasted walnut, kataifi
G/F, N/F, Vegan option available

Items can be made vegan when possible

STARTERS

RICOTTA GNUDI — 25
Fried ricotta gnudi, new season asparagus, confit egg yolk, parmesan sauce, almond skordalia

PEAR TART — 24
Roasted peer tart, braised endive, Camembert, candied walnuts
V

SIDES

FATTOUSH — 15
Lettuce, tomato, cucumber, red onion, sumac flatbread, garlic dressing
N/F, D/F, can be G/F

HASSELBACK POTATOES — 15
Hasselback potatoes, chermoula, yoghurt, spring onion
G/F, N/F, can be D/F on request

DESSERT

SERVED 11:30AM - 3:00PM / 5.30PM - LATE

PANNA COTTA — 18
Burnt honey panna cotta, macerated strawberries, black olive caramel, strawberry sorbet, ginger brandy snap
N/F

BISCOFF-LAYERED CAKE — 18
Hazelnut dacquoise, boysenberry jam, vanilla custard, hazelnut praline, Biscoff ice-cream

PETIT FOUR — 14
Rotating flavours
Nut free

CHEESES
Served with jam, honeycomb and seeded lavosh.

1 Cheese $18 / 2 Cheeses $25 / 3 Cheeses $35
V, G/F

A selection of After Dinner drinks available



RESTAURANT ARI

Flavour-driven, people focused, always memorable

©2026 by Restaurant Ari.

Website by Flight.