

Aroma@metung Menu

BEVERAGES

COFFEE REG LRG
\$4.50 \$5.00

Latte
Flat White
Cappuccino
Long Black
Short Black
Macchiato
Affogato
Spiced Chai Latte
Vanilla Chai Latte
Hot Chocolate
Babyccino

\$2.00

T2 TEAS \$4.50

English Breakfast
Melbourne Breakfast
Earl Grey
Just Chamomile
Just Peppermint
Lemon grass & Ginger
Organic Chai
Green Tea
China Jasmine

Extras \$0.50

Double Shot / Mocha / Dirty Chai
Vanilla / Caramel / Hazelnut

Specialty Milks \$0.50

Bon Soy, Lactose Free,
Almond Milk

MILK SHAKES \$6.50

Chocolate, Strawberry,
Caramel, Banana, Vanilla

KIDS MILK SHAKES \$3.50

Chocolate, Strawberry,
Caramel, Banana, Vanilla

ICED DRINKS \$7.00

Iced Coffee
Iced Chocolate
Iced Chai

Iced Mocha \$7.50

Iced Dirty Chai

Iced Latte \$6.00

SMOOTHIES \$9.00

Booster

Mango, banana, spinach & lime juice

Energise

Strawberries, apple, pear, pineapple
& dates

Reboot

Mango, Pineapple, Banana &
passionfruit

Detox

Blueberries, Banana, Dates &
Boysenberries

FRESH JUICES \$6.50

Freshly squeezed orange juice
Cloudy apple juice

COLD DRINKS \$4.50

Coke
Coke No Sugar
Sprite
Fanta
Lift
Lemon Lime & Bitters
Ginger Beer

Mount Franklin Water \$3.50

Mount Franklin Sparkling \$4.00

Pop Tops \$3.00

Apple, Orange, Apple & Blackcurrent

Aroma@metung Menu

BREAKFAST

(AVAILABLE DAILY UNTIL 11.30)

SOMETHING LIGHT

Toast with condiments \$6

Sourdough or gluten free toast served with butter, peanut butter, honey, vegemite or jam (GF available)

Banana Bread (GF) \$8.5

Served toasted with butter or vegan spread

Date & Walnut Loaf (Vegan) \$8.5

Served toasted with your choice of butter or vegan spread

Dutch Fruit Loaf \$7.5

Served with Citrus curd

SOMETHING SWEET

Ricotta Hotcake \$18

Served with caramelised pineapple, honey yoghurt & fresh berries (V)

Coconut & Vanilla Chia Pudding \$18

Served with white peach, pomegranate, cinnamon syrup & toasted coconut (Vegan),(GF)

SOMETHING MORE

Bacon & Egg Roll \$8

Eggs Your Way \$13

Local Forge Creek eggs cooked to your liking, served with toasted sourdough & smoked tomato relish (V)

Eggs & Bacon \$17

Eggs your way, plus bacon, with toasted sourdough & smoked tomato relish

Aroma@metung Menu

BREAKFAST

(AVAILABLE DAILY UNTIL 11.30)

CHEF'S SELECTION BREAKFASTS

Sweet Potato Fritter Stack \$18

Served with kale, eggplant pesto, grilled Gippsland asparagus & avocado (GF), (V), (Vegan option available)

Breakfast Bruschetta \$22

Sourdough toast topped with smashed avocado, tomato, onion, basil oil, crème fraiche & smoked salmon

Aroma Big Breakfast \$25

Bacon, eggs, potato rosti, roasted field mushroom, roast tomato & grilled chorizo, served with sourdough toast

Vegan Big Breakfast \$25

Grilled Gippsland asparagus, avocado, roast tomato & field mushroom, spinach, potato rosti served with sourdough toast (Vegan)

Pulled Pork Benedict \$19

Poached eggs & apple braised pulled pork on English muffins, with Hollandaise sauce

Eggs Florentine \$16

Poached eggs & wilted spinach on English muffins, with Hollandaise sauce (V)

Eggs Atlantic \$19

Poached eggs & smoked salmon on English muffins, topped with Hollandaise sauce

Extras

Mushroom, Eggs, Tomato, Spinach, Fetta \$3

Potato Rosti, Avocado, Bacon, Chorizo \$4

Salmon, Pulled Pork \$5

Aroma@metung Menu

ENTRÉE

Oysters

1/2 doz \$16 Doz \$28

Natural Pambula oysters served with a shallot mignonette
(GF), (DF)

Tempura Fried Zucchini Flowers \$18

Filled with goats cheese, lemon & thyme, served with eggplant pesto, roast capsicum,
balsamic glaze (V), (GF)

Burrata Mozzarella \$16

Served with basil pesto, broad beans, tomato, pickled radish & chervil
(GF), (V)

Seared Scallops \$22

Seared scallops, with saffron, cherry tomato and cannellini bean cassoulet,
zucchini & lemon (GF)

SALADS

Salmon Salad \$22

Smoked salmon served with quinoa, rocket, tomato, onion, white balsamic
dressing, fetta & puffed wild rice
(GF), (DF option available)

Lamb Salad \$22

Pulled spring lamb, cannellini bean, fetta, cherry tomato, shallot, parsley,
lemon & white balsamic dressing
(GF), (DF option available)

Estiva Salad \$18

Rocket, white peach, pomegranate, prosciutto, fresh mozzarella,
tomato & balsamic glaze (GF)

SIDES

Shoestring fries with paprika salt \$7

Parmesan fries \$8

Aroma@metung Menu

MAIN

Slow Roasted Lamb Shoulder \$32

Slow roasted spring lamb shoulder served with Cypriot grain salad, pomegranate, honey yoghurt & jus (DF option available)

Pan Roasted Pork Cutlet \$35

Served with white bean purée, grilled roasted asparagus, Flooding Creek mushrooms, apple, witlof and pistachio salad (GF)

Roast Kangaroo Loin \$34

Served with beetroot purée, potato rosti, grilled kale, shallot & horseradish sour cream (GF), (DF option available)

Local Fish of the Day

Local fish of the day, saffron cassoulet, cherry tomato, zucchini, rocket lemon salad (Market Price)(GF)

PASTA

CHOICE OF PAPPARDELLE OR GLUTEN FREE GNOCCHI

Napoli \$17

Tomato, garlic, basil, parmesan (V) (Vegan option available)

Carbonara \$18

Onion, bacon, garlic, white wine, parmesan, egg, cream

Positano \$18

Onion, bacon, zucchini, white wine, tomato, cream, parmesan

Funghi \$19

Flooding Creek mushrooms, sage, white wine butter sauce, feta (V)

Porchetta \$19

Pulled Pork, asparagus, shallot, white wine, cream, parmesan

BURGERS

(All served with a side of paprika fries)

The JFC \$18.5

Buttermilk fried chicken burger with lettuce, bacon, cheese, BBQ sauce

Pulled Pork Burger \$18.5

Apple braised pulled pork, kale, shallot, pineapple chilli chutney

Mushroom Burger \$18.5

Grilled field mushroom, lettuce, eggplant pesto, feta, potato rosti, smoked tomato relish (V)

Aroma@metung Menu

CHILDREN'S SELECTION

BREAKFAST

Toast with condiments \$6

Ham & Cheese Croissant \$6.5

Bacon & Egg Roll \$8

Kid's Bacon & Eggs \$10

Hot Cake with Maple Syrup & Ice Cream \$12

MAINS

Napoli Pappardelle \$10

Carbonara Pappardelle \$10

Buttermilk fried Chicken Nuggets & fries \$10

Ham & Cheese Toasted Sandwich with fries \$10

DESSERT

(AVAILABLE AT DINNER ONLY)

Chamomile Panna Cotta \$14

With textures of strawberry, hazelnut crumble & meringue
(GF option available)

Baked White Chocolate & Matcha Cheesecake \$14

Served with caramelised white peach & champagne gel

Aroma@metung Menu

WHITE WINES

CHARDONNAY

	Glass	Bottle
🏠 Heart of Hearts - Fresh flavours of honeydew melon and a hint of lemon fragrance	\$7	\$28
Tambo - Notes of stone fruit and citrus with a hint of fresh herbs. A smooth texture with the sweetness of fresh fruit to finish	\$8	\$32
Lightfoot & Sons - Aromas of lemon and burnt butter with a full flavoured and tangy finish	\$9	\$36

SAUVIGNON BLANC

🏠 821 South - Ripe citrus flavours with crisp tropical fruits and zesty notes	\$8	\$32
Twin Islands - Crisp passionfruit and grapefruit notes a touch of mint and citrus zest	\$8	\$32

PINOT GRIGIO

Hidden Story - Fresh aromas of pear and apple with a crisp and zesty finish	\$8	\$32
---	-----	------

MOSCATO

🏠 Ruffled Feather - Sweet and spritzed with notes of lime, lemon and a musky finish	\$7	\$28
Brown Brothers - Aromas of musk and fresh grapes with a light fizz	\$9	\$36

ROSÉ

Lightfoot & Sons - Elegant dry Rosé made from Pinot Noir and Shiraz grapes with a vibrant, aromatic scent	\$9	\$36
Tambo Rose - Fresh & vibrant with notes of strawberry & rhubarb	\$9	\$36

RED WINES

SHIRAZ

🏠 Accomplice - Aromas of blackberry and blackcurrant with rich bursts of fruit, soft tannins and a smooth finish	\$7	\$28
Lightfoot & Sons - Cool climate elegant shiraz with dark berry flavours and fine tannins	\$9	\$36
Pepperjack - Dark berry flavours with a rich and bold palate	\$8	\$32

CABERNET SAUVIGNON

🏠 Hidden Story - Rich blackberry, blackcurrant and violet aromas. With rich bursts of fruit, fine silky tannins and a smooth finish.	\$8	\$32
Tambo - Rich, verging on medium- to full-bodied, with grainy/savoury tannins threaded through the dark summer fruit.	\$8	\$32

PINOT NOIR

Tobacco Road - Notes of black cherry, raspberry and truffle with subtle vanilla and spice offering a silky finish	\$8	\$32
Lightfoot & Sons - Floral aromas and bright red fruit. Cherry and plum fruit characters combined with the French oak provide a savoury finish	\$9	\$36
Sarsfield Estate 2016 - Cool climate provides medium body with earthy red fruit flavours	\$9	\$36

CABERNET SHIRAZ

Grant Burge Benchmark - Aromas of oak with raspberry and redcurrant fruit. Spicy and robust finish of red and black fruit	\$7	\$28
---	-----	------

CABERNET SHIRAZ MERLOT

Sarsfield Estate 2013 - Aromas of dark ripe fruit with a spicy blackberry finish	\$9	\$36
--	-----	------

CABERNET MERLOT

Morgans Bay - Ripe flavours of cassis with hints of chocolate and a soft round finish	\$7	\$28
---	-----	------

MERLOT

Zilzie - Dark berry and fruits of the forest with velvety tannins and a touch of oak	\$7	\$28
--	-----	------

Aroma@metung Menu

SPARKLING WINES

	Glass	Bottle
Veuve Clicquot (France)		\$120
Chandon (Yarra Valley)		\$70
Lightfoot & Sons (Gippsland)		\$36
Dunes & Greene (Sparkling)	\$8	
Yarra Burn (Yarra Valley)		\$32
Brown Brothers (Prosecco)	\$8	
Mimosa - Sparkling wine & orange juice	\$9	

BEER & CIDER

Somersby Apple Cider	\$7
Carlton Dry	\$7
Great Northern (Mid Strength)	\$7
Corona	\$9
Stella	\$9
Peroni	\$9
Asahi	\$9
Sailors Grave (Sou' East Draught)	\$9

SPIRITS & LIQUORS

\$9

Jim Beam	Tequila
Johnnie Walker Black	Vodka
Canadian Club	Midori - Melon Liquor
Bundaburg Rum	Baileys - Irish Cream Liquor
Bicardi	Kahlua - Coffee Liquor
Gin	Frangelico - Hazelnut Liquor

COCKTAILS

\$15

Cosmopolitan - Vodka, Triple Sec, cranberry juice & lime juice
Espresso Martini - Vodka, Kahlua & coffee
Long Island Ice Tea - Vodka, Tequila, White Rum, Gin, Triple Sec, lemon juice & cola
Toblerone - Baileys, Kahlua, Frangelico, Vodka, chocolate syrup & honey
Mojito - White rum, lime juice, sugar syrup & mint
Sunrise - Tequila, orange juice & grenadine
Dark & Stormy - Dark rum, tequila, ginger beer & coffee
Aroma Affogato - Vodka, Kahlua, coffee, vanilla syrup & ice cream
Moscow Mule - Vodka, lime & ginger beer
Aroma Black - Kahlua & Vodka & cola
Aroma White - Vodka, Kahlua & milk
Aroma Kahlua Float - Kahlua, Vodka, milk & cola