

ZIMBABWEAN AFRO-FUSION CATERING



ARIA3

M E N U

Bringing Food To Life



A TASTE OF HOME, REIMAGINED

♦ STARTERS & LIGHT BITES ♦

Small plates. Big flavours.

Silky Pumpkin Soup

Creamy pumpkin with warm spices and a hint of nutmeg.

Golden Spring Rolls

Crispy rolls filled with savoury vegetables or meat.

BBQ Gizzards

Smoky, spiced gizzards — bold and tender.

Yuk-Sung Special

Rich, savoury beef cooked in Asian-African fusion style.

Fine Wine Seafood Bowl

Pan-seared seafood assortment in a rich red wine reduction.

♦ CARB COMPANIONS ♦

Flavourful bases that carry our proteins to your palate.

Classic Sadza (White or Brown)

Traditional Zimbabwean maize-meal staple — fluffy and grounding.

Plain Steamed Rice

The perfect neutral base for saucy dishes.

Coconut 'RNBW' Rice

Rich, nutty and bold — full of colour and subtle sweetness.

Nasi Goreng Ariab Style

Indonesian-style fried rice, sweet-soy and chilli-laced with a twist.

J' Rice

Fiery, tomato-rich rice beloved across West Africa.

Jamaican Rice 'n' Peas

Coconut-infused rice with kidney beans and allspice.

PnB Rice

Peanut-butter infused rice.

Pasta Delight

Cheesy oven-baked pasta with veg or meat options.

Paella Fiesta

Spanish-style rice with chicken, seafood or veg.

♦ **VEGETARIAN LOVE** ♦

Vibrant and colourful plant-based creations.

Fresh Garden Salad

Simple, crisp, and lightly dressed.

Grilled Seasonal Veg Medley

Seasonal vegetables with charred edges and an olive-oil drizzle.

Veg Satay Skewers

Grilled skewers with peanut satay sauce.

Muboora 'Ngoma' (Pumpkin Leaf Satay)

Traditional Zimbabwean greens sautéed to perfection.

Tsunga (Mustard Leaf Satay)

Traditional Zimbabwean earthy side for deep-green lovers.

Fried Veg Medley

A mix of stir-fried goodness with a spicy finish.

Creamed Seasonal Veg Medley

Rich, buttery, and comforting.

Bean & Turmeric Satay

Protein-packed with a golden, spiced broth.

Coleslaw Remix

Creamy or vinegar-based — your choice.

Potato & Herb Salad

A cold, creamy classic with a twist of herbs.

Greek Salad

Crisp cucumbers, tomatoes, olives and feta.

Broc 'n' Cauli Crunch

A vibrant mix tossed in a creamy, tangy dressing.

♦ SIGNATURE PROTEINS ♦

Crafted with bold spices, slow-cooked passion, and unmistakable twists.

Thee Signature 'ARIAB' Ribs

Tender beef or pork ribs glazed in our secret smoky-spicy house sauce.

Thee Signature 'ARIAB' Fish

A redefined family-favourite fish stew.

Traditional Gochi-Gochi

Fiery, Southern-African-style braai with a unique homemade spice.

♦ PRIME BEEF PICKS ♦

Expertly spiced, slow-cooked or grilled to juicy perfection — the best of the beef world, Ariab style.

Slow-Cooked Oxtail Stew

Fall-off-the-bone oxtail in a hearty, herb-rich gravy.

Heritage Beef Stew

A deep, slow-cooked beef stew enriched with traditional spices.

Mazondo Magic

Ox trotters slow-simmered in aromatic herbs.

Boerwors Delight

South-African-style spiced beef sausage, flame-grilled.

Mbare Classic

Sadza nenyama nemuriwo — maize meal with meat and greens.

◆ CHICKEN SELECTIONS ◆

Richly spiced chicken dishes — the perfect balance of tradition and innovation.

Chicken Lickin'

Crispy-fried, full-flavoured bites with a Southern-African touch.

The Road Runner Stew

Gamey, bold, and traditionally spiced — a rural delicacy.

Karishma Sweet 'n' Sour

A sweet and tangy classic with a vibrant Ariab edge.

Dad Bee's Comfort Curry

A slow-cooked, soul-warming classic — Dad's original recipe.

Japanese 'Heatwave' Fried

Crispy chicken tossed in a spicy soy-garlic glaze.

Shami's Fiery Sri-Lankan

A sweet-meets-heat masterpiece inspired by island spices.

Chinese Sweet Chilli

Stir-fried chicken in a glossy sweet-chilli glaze.

Indian Butter Bliss

Creamy tomato curry with spiced tandoori chicken pieces.

Thai Dream

Aromatic coconut curry with lemongrass and galangal.

Thai Green Curry

Fragrant green curry with fresh basil and coconut milk.

Creamed Chicken Comfort

Velvety, herb-infused chicken in a buttery white sauce.

#65 Reloaded

South-Indian fried chicken with curry leaves, chillies and lemon zest.

◆ FISHERMAN FAVOURITES ◆

Fresh catches marinated with ARIAB spice — flavours of the river and coast.

Fish Curry Fusion

Mildly spiced, coconut-laced fish curry with herbs.

Bulawayo Spice-Grilled Fish

Crispy, golden fish marinated in a fiery blend of traditional spices.

Sweet 'n' Sour Thai Fish

Crispy fish in a tangy sweet-and-sour Thai glaze.

♦ **LAMB SELECTIONS** ♦

Tender lamb, slow-cooked or roasted to melt-in-your-mouth goodness.

Roast Lamb Royale

Herb-marinated lamb roast, slow-cooked for tenderness.

Golden Shank Braise

Slow-braised lamb shank in a rich, spiced gravy until fall-off-the-bone tender.

♦ **GOAT SELECTIONS** ♦

Robust, richly spiced goat dishes celebrating heritage cooking.

Curry Goat Supreme

Caribbean-style goat curry with scotch-bonnet heat.



Every dish tells a story of heritage, warmth and celebration — slow-cooked with passion and served with love.

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