

arilla

WINTER MENU

SMALL / SHARING PLATE

- Charcuterie board- cured meats, Pâtè, delicacies \$38
- Asian style chicken wings (8) \$17
- Pumpkin, sage and goats cheese arancini, garlic aioli (3) V \$14
- Pulled pork slider, smoked apple chutney, slaw (1) \$9
- Saganaki, figs, oregano emulsion GF V \$12
- Pork and beef meatballs, white caper sauce \$16
- Scallops, Jerusalem artichoke puree, lardons, parsnip chips GF \$19
- House dip, flatbread, Za'tar, sourdough \$16
- Octopus (WA), preserved lemon and herb quinoa, mascarpone GF \$19
- Side of bread \$5

BIG PLATES

- Soup of the day \$12.5
- Roasted field mushrooms, eggplant puree, walnuts, rocket, buffalo mozzarella GF V \$21
- Beef cheek ragu, fettucinni, shaved parmesan \$28
- Beetroot risotto, peas, mascarpone, buckwheat V \$26
- Lamb rump, green pea puree, baby root vegetables, baby king brown, red wine jus \$34
- Crispy skinned barramundi, parsnip puree, baby leek and cherry truss tomatoes GF \$29

FROM THE GARDEN

- Beetroot, goats cheese, vincotto GF V \$12.5
- Pear salad, parmesan, rocket, parmesan crisp GF V \$12.5
- Roasted Hawkes wedges parmesan, truffle oil GF V \$9

THE FINALE

- Traditional tiramisu V \$15
- Chocolate hazelnut tart, raspberry gel, hazelnut sponge, toasted meringue V \$15
- Butterscotch and honeycomb semi freddo, dolce de leche, compressed apple, chocolate powder, apple gel GF V \$15

arilla

KIDS MENU

Our kids menu is available to anyone under the age of 12

Crumbed chicken tenders, chips \$12

Battered fish, chips, tartare \$12

Cheese quesadilla, chips \$12

Slider, chips \$16

Bowl of chips \$6

Ice cream, topping \$5