

# arilla

## SMALL / SHARING PLATE

- Salumi board \$36
- 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, lemon, oregano emulsion GF V \$12
- Scallops, Jerusalem artichoke puree, lardons, parsnip chips GF (3) \$19
- House made dip, flatbread, Za'tar, sourdough \$16
- Octopus (WA), preserved lemon and herb quinoa, crème fraîche GF \$19
- Side of bread \$5
- Potato, rosemary, tallegio flatbread \$9

## BIG PLATES

- Roasted field mushrooms, eggplant puree, walnuts, rocket, buffalo mozzarella GF V \$21
- Beef cheek ragu, fettuccine, shaved parmesan \$28
- Dukkah crusted lamb rump, beetroot puree, braised echallots, shitake, jus \$36
- Prawn aglio, squid ink spaghetti, cherry tomato, njuda crumb \$32
- Barramundi, parsnip puree, asparagus, blistered cherry truss tomatoes GF \$29
- Orecchiette verde, broad bean, pea, soya bean, vegetable fumet, herbs (V) \$27

## FROM THE GARDEN

- Green leaf salad, walnuts, goats cheese, radish, apple GF V \$12.5
- Pear salad, parmesan, rocket, parmesan crisp GF V \$12.5
- Roasted Hawkes kipfler potatoes, parmesan, truffle oil GF V \$9

## THE FINALE

- Ask our staff about the delicious desserts available
- Cheese board \$10 per cheese (50g)
- All cheeses are served with house made lavosh, quince paste, fruit loaf & muscatel