

arilla

Arilla (meaning the dancing ground) incorporates fresh local and homegrown produce with an emphasis on delicious flavours

MENU

STARTERS/ SHARED

MOUNT ZERO OLIVES

House marinated Mount Zero olives

\$9

CHARCUTERIE BOARD

Prosciutto, felino salami, grilled chorizo, picked grapes, bocconcini, cornichons, tomato chutney, sourdough, lavosh

\$36

SCALLOPS

Grilled scallops, black garlic emulsion, charred corn, nudja crumb (4)

\$21

HOUSE DIP PLATE

House made dip, lavosh, Za'tar, sourdough

\$16

ARANCINI

Roasted pumpkin, sage, goats cheese, confit garlic aioli (3)

\$14

HALLOUMI

Grilled halloumi, emulsified oregano oil, Peninsula honey honeycomb, safron poached peaches

\$17

BEETROOT CURED SALMON

Beetroot cured salmon, shaved fennel, orange, horseradish creme beetroot gel

\$23

COPPA PLATE

Coppa (cured pork), persian fetta, grilled fig, apple chutney, muscatels, vincotta, croutes

\$20

CHARCOAL PRAWNS

Charcoal prawns, romesco sauce

\$17

SOURDOUGH BREAD

Side of grilled sourdough bread, EVOO

\$5

FROM THE GARDEN

CAULIFLOWER SALAD

Mixed green leaf, roasted cauliflower, cranberries, pepita, lemon oil

\$14

PEAR SALAD

Pear, parmesan, rocket, balsamic vinaigrette, walnuts, parmesan crisp

\$13

HAWKES KIPFLER POTATOES

Roasted Hawke's kipfler potatoes, shaved parmesan, truffle oil

\$9

BIGGER PLATES

VEGETARIAN BURGER

Portabello mushroom, grueyere, pickled zucchini, beetroot bun, chips

\$22

PORK & RED WINE RAGU

Pork & red wine ragu, fettucini, parmesan

\$28

BEETROOT RISOTTO

Beetroot risotto, toasted buckwheat, green peas, marscapone, pickled beets

\$27

BARRAMUNDI

Grilled barramundi, cauliflower puree, tomato salsa

\$36

LAMB RUMP

Lamb rump, cannellini bean mousse, peperonata

\$36

DUCK

Duck, pumpkin puree, sour cherry foam

\$32

- BAR SNACKS -

CHARCUTERIE \$36

MOUNT ZERO OLIVES \$9

ARANCINI \$14

DIP PLATE \$17

CHIPS & AIOLI \$8

HAWKES POTATOES \$9

- FOR THE KIDS -

CHIPS \$6

FETTUCINI NAPOLI \$12

CRUMBED CHICKEN & CHIPS \$12

BATTERED FISH & CHIPS \$12

ICE CREAM \$5

THE FINALE

BAILEYS CREME BRULEE

Baileys creme brulee, coffee meringue, pashmak, cocoa nibs

\$15

SUMMER BERRY TRIFLE

fresh berries, Chambord sponge, lemon curd cream, toasted coconut, almond, mint

\$15

DOUBLE CHOC TART

Layered white & dark chocolate tart, strawberry jus, macaroon

\$15

IF SEATED OUTSIDE OR IN THE LOUNGE AREA, PLEASE ORDER AND PAY AT THE BAR
WE ARE UNABLE TO ITEMISE SPLIT BILLS, HOWEVER WE CAN ACCEPT MULTIPLE PAYMENTS OF ONE BILL, PROVIDED ALL PARTIES PAY AT THE SAME TIME