

Welcome to Arilla, "The Dancing Ground"
We have crafted our menu with a focus on a shared dining experience utilising local and regional ingredients.

We invite you to relax in our bespoke restaurant and indulge in our grazing and shared offerings.

Please ask your waiter for suggestions on what dishes will best suit your occasion.

Bites

Mt Zero marinated **olives** 10

House made **sourdough**, cultured butter 10

Jamon, Imberico sourdough grissini 18

Salted **honeycomb**, white chocolate & mandarin sauce 12

Truffle and pecorino **arancini**, lemon scented mayonnaise (3) 16
5 per additional

Duck liver **pâté**, potato crisps, redcurrant jelly 18.5

Charred **broccoli**, roasted almond emulsion 14

Salt and pepper **squid**, Asian salad, nam jim 16.5

Escabeche of red mullet, tapenade, croutons 17

Ginger roasted **pippies**, soy caviar 16

BBQ **pork belly**, apple 2 ways, vincotto 15

Grilled ½ **quail**, black lentils, olive oil soil 11

Proteins

Pan roasted **gnocchi**, sautéed wild mushrooms, bower spinach fresh goat's curd 34

Prawn and mussel **risotto** finished with salsa rosso 36

Braised **chorizo** and squid, mixed grains and pulses, romesco 32

Handmade **fettuccini**, lamb ragout, fresh goat's curd 34

Soy & tamarind scented **duck**, rice noodles, black bean glaze 38

Market **fish**, cider poached celery, parsley cream 38.5

House cut **steak** 250g, whipped horse radish cream, green beans 46

Chargrilled **half chicken**, roasted beetroot, thyme jus 34

Plant based

Wilted bower spinach, **wild rice**, roasted onion and thyme 15

Spiced chick peas, water parsnip, fragrant tomato relish 16

Warm salad of toasted **freekeh** & beetroot, ricotta, white balsamic 15

Pumpkin **ravioli**, water cress, salted pine nut praline 18

Maple roasted **sprouts**, angel hair of leek 12

Creamy **mash** potato, mixed herbs
For one 5 for two 9

Hand cut Hawkes potato **chips**, Spanish salt, chipotle mayonnaise 10.5

Sautéed Tuscan **cabbage**, garlic, lemon, sweet potato puree 12

Arilla **slaw**, finely shredded cabbage, nigella seeds, vegan mayonnaise 15

Shared plates

Winter **bouillabaisse**, rouille, grilled sourdough 65

Curried chick peas, sweet potato & zucchini, vegan coconut yoghurt, kasundi, black rice, house made flat bread 50

Herb roasted **whole chicken**, mash and sprouts, Jus 62

Canadian club braised beef **brisket**, spiced cabbage, BBQ sauce 58

Sweet Plates

Sweet treats: including, parmiers, honeycomb, milk chocolate ganache, Turkish delight 12.5

Vegan **rhubarb** crumble, passionfruit Turkish delight, blood orange sorbet 17

Mulled wine poached **pear tart**, lemon curd & candy, pear chips 16

Sour cherry & liquorice **pudding**, lemon thyme scented yoghurt parfait 17

Dark chocolate **brulee**, salted honeycomb, hazelnut ice cream 17

Apple tarte **tartin** for two, vanilla bean ice cream, Kahlua anglaise 30

Selection of local and imported **cheese**, lavosh, fig paste
1 cheese 18, 2 cheeses 32