

**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 **pipies**, 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