

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 9

Chickpea battered **zucchini flower** filled with goats cheese salsa verde 8 each

Charred **broccoli**, roasted almond emulsion 14

Grilled **asparagus**, truffle oil, garlic and sage crumble 15

Piquillio peppers stuffed with beluga lentil salad, romesco (3) 15
4.50 per additional

Truffle and pecorino **arancini**, citrus scented aioli (3) 16
5 per additional

Ceviche of smoked scallop, blood orange caviar, watercress 16

Chilli **squid**, rice noodle salad, nuoc cham 16.5

Jamon, fennel lavosh, estate pickles 18

Duck liver **pâté**, black berry gel, potato crisps, 18.5

BBQ **pork belly**, apple, preserved lemon, vincotto 15

Grilled ½ **quail**, toasted freekeh, herb oil 11

Plant based

Spring salad of asparagus, peas, broad beans, toasted seeds, lemon oil 17

Wild rice, thyme infused ricotta, water parsnip, red pepper sauce 16

Toasted **freekeh**, bower spinach, soft duck egg 17

Miso glazed **eggplant**, mirin dressing 16

Roasted **chickpeas**, ginger, coconut 15.5

Medley of roasted **cauliflower & beetroot**, tahini 17

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

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

Fagottini of pumpkin fondue & olive oil, hazelnut crumble, rosemary emulsion 32

Pan roasted **gnocchi**, zucchini, peas, foraged greens, mint, buffalo curd 34

Proteins

Sauteed pippies, garlic shoots, ginger, coriander 22

Saffron **risotto**, mussels, prawns, pippies, salsa verde 36

Market **fish**, shaved fennel, toasted freekeh, asparagus veloute 39

Braised chorizo, calamari, lemon scented gnocchi, romesco 34

Handmade **fettuccine**, lamb ragout, green olive tapenade, fresh goats curd 34

Canadian club **braised beef** brisket, charred broccoli, B.B.Q sauce 34

House cut **steak** (250g), beluga lentils, broad beans, green peppercorn butter or chimichurri 48

Duck 2 ways, roasted breast, confit leg, red wine pear tart, spiced glaze 42

Chargrilled **half chicken**, chickpeas, harissa 35

Shared plates

Seafood stew, fresh tomato, rouille, sous vide fennel, saffron potatoes 65

Chickpea **tagine**, harissa, charred leek, rose water, coconut yoghurt, 50

Spice roasted **whole chicken**, wild rice, spring greens, chimichurri 62

Canadian club braised beef **brisket**, slaw, hand cut chips, BBQ sauce 58

Sweet Plates

Sweet treats: palmiers, honeycomb, milk chocolate ganache, Turkish delight 12.5

Vegan **almond panna cotta**, granola, blood orange sorbet 17

Sable of mandarin & passion fruit, lime syrup 17

Poached **rhubarb**, gingerbread crumbs, toasted marshmallow 17

Dark & caramelized white chocolate **delice**, raspberry gel, praline, hazelnut ice cream 17

Apple & pear **tarte tatin** for two, vanilla bean ice cream, Kahlua anglaise 30

House made ice cream & sorbet, raspberry coulis 4 per scoop

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

boneopark.com.au/restaurant
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