

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.

Plant Based Bites

Mt Zero marinated olives 10

House made **sourdough**, cultured butter 7.5

Chickpea battered **zucchini flower** filled with goats cheese salsa verde 9 each

Charred **broccoli**, roasted almond emulsion 14

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

Piquillo **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

Protein Based Bites

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

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

BBQ pork belly, apple, preserved lemon, vincotto 15

Plant based

Roasted **chickpeas**, ginger, coconut 15.5

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

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

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

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

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

Vegan pumpkin **ravioli**, 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 36

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

Canadian club braised **beef brisket**, charred broccoli, B.B.Q sauce 36

Char grilled **half chicken**, chickpeas, harissa 35

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

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

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

Sablé 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 cheese 32



Please take a photo of the QR Code for Contactless COVID Check-In and follow the prompts