

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

Baker Boys **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

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

Protein Based Bites

Ceviche of smoked scallop, blood orange caviar, watercress 16

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

Jamon, grissini, estate pickles 18

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

Grilled ½ **quail**, miso eggplant, ginger oil 11

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

Plant based

Roasted **chickpeas**, ginger, coconut 15.5

Bad boy beer battered **chips**, chipotle mayonnaise 10.5

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

Wild rice, house made ricotta, foraged watercress, white balsamic dressing 16

Toasted **freekeh**, roasted red onion, bower spinach 17

Summer **ratatouille**, pesto 17

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

Vegan pumpkin **ravioli**, olive oil, hazelnut crumble 32

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

Proteins

Sauteed **pippies**, garlic shoots, ginger, soy, coriander 22

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

Market **fish**, toasted freekeh, pesto 39

Braised **chorizo**, calamari, lemon scented gnocchi, romesco 36

Fettuccine, lamb ragout, green olive tapenade, fresh goats curd 34

Canadian club braised **beef brisket**, charred broccoli, B.B.Q sauce 38

Chargrilled **half chicken**, ratatouille, harissa 35

Duck 2 ways, roasted breast, confit leg, panzanella, 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 59.5

Sweet Plates

Sweet treats: palmiers, honeycomb, chocolate coated liquorice, Turkish delight 12.5

Prosecco **poached nectarines** and rhubarb, granola, lime sorbet 17

Tartlet of fresh raspberry, liquorice, 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, 3 cheese 45

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



Our carefully selected drinks list is comprised of Local and International beverages for your enjoyment

Ask our wait staff for food pairing suggestions

Cocktails

Aperol Spritz Aperol, soda, sparkling wine	17
Mojito White rum, mint, lime, soda	20
Margarita Tequila, triple sec, lime	19
French Martini Vodka, Chambord, pineapple juice, lime	18
Cosmopolitan Vodka, triple sec, cranberry juice, lime	18
Espresso Martini Espresso shot, vodka, Kahlua	20
Negroni Gin, Campari, Vermouth Rosso	18
Old fashioned Rye whiskey, bitters, sugar	20
Moskow Mule Vodka, lime, ginger beer	17

Spirits

Aperol	10
Campari	10
House Gin	9
Drops of Juniper Gin	13
Hendricks Gin	14
Four Pillars Rare Dry	13
House Vodka	9
Absolut Vodka	10
House Rum	10
Bundaberg Rum	9
Jimmy Rum - Silver	13
Jimmy Rum - Oaked	16
Kraken Black Spiced Rum	11
Jim Beam Bourbon	9
Maker's Mark Bourbon	10
Canadian Club Whiskey	10
Jack Daniels Old No. 7 Tennessee Whiskey	10
Johnnie Walker Red Label Scotch Whiskey	10
Woodford Reserve Rye Whiskey	14

Ask our wait staff for a full selection of spirits

Sparkling

Crittenden 'Pinocchio' Prosecco Mornington Peninsula	10/43
Foxeys Hangout Sparkling Mornington Peninsula	13/62
Rahona Valley Sparkling Rose Mornington Peninsula	13/62
Barnsworth Sparkling Riverland SA	40
Les Fées Bulles Sparkling Rosé France	48
Crittenden Estate 'Pinocchio' Moscato Mornington Peninsula	48
Pommery Brut Champagne France	110

White

Mister Wolf Sauvignon Blanc Mornington Peninsula	10/43
Billy Button 'The Groovy' Gruener Veltliner Alpine Valley	12/55
Crittenden 'Pinocchio' Pinot Grigio Mornington Peninsula	10/43
Foxeys Hangout Pinot Gris Mornington Peninsula	13/62
Burns and Fuller Chardonnay Adelaide Hills SA	10/43
Prancing Horse Chardonnay Mornington Peninsula	13/62
Elgee Park Riesling Mornington Peninsula	13/62
Elgee Park Chardonnay Mornington Peninsula	80
Pasadera Chardonnay Mornington Peninsula	80

Rose

Foxeys Hangout Rose Mornington Peninsula	11/52
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Red

Crittenden 'Geppetto' Pinot Noir Mornington Peninsula	12/55
Baillieu Pinot Noir Mornington Peninsula	13/62
Burns and Fuller Shiraz Adelaide Hills SA	10/43
Baillieu Shiraz Mornington Peninsula	13/62
Elgee Park 'Reserve' Cabernet Merlot Mornington Peninsula	13/62
Pasadera Pinot Noir Mornington Peninsula	80
Circe Shiraz Mornington Peninsula	63
Clonakilla Shiraz Viognier Canberra NSW	150

Stickies

Mr. Riggs Sticky End Viognier McLaren Vale SA	10/40
Debortoli 'Noble One' Botrytis Semillon Riverina NSW	65

Tap

Carlton Draught Melbourne	5/8
Burnley Brewing Helles Lager Richmond	6/9
Jetty Road Pale Ale Dromana	6/9

Trusty Classics

Furphy Refreshing Ale Geelong	9
James Boags light	9
Peroni Red Lager Lombardi Italy	9

Local Craft

Jetty Road Draught Dromana	9
Jetty Road Ballistic mid Dromana	8
Red Hill Brewery Scotch Ale Red Hill	10

Cider

Mr Little Apple Cider Mornington Peninsula	10
Napoleone & Co Pear Cider Yarra Valley	10

Non Alcoholic

Juice- Apple, Orange	4
Soft drink- Coke, Coke Zero, Diet Coke, Sprite, Lift	5
Kreol prebiotic- Wild berry, Raspberry & lime, Pineapple & ginger, Mango, lime & tumeric, Passionfruit & orange	5
Capi Ginger beer	5
Lemon or Soda, lime & bitters	5
Capi Sparkling Water	9
Little Rebel Coffee	4.5
Prana Chai	4.5
B.O.B. Hot chocolate	5
T2 Tea pot	5

English Breakfast, Early Grey, China Jasmine, Peppermint