

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

Artisan **sourdough**, cultured butter 7.5

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

Charred **broccolini**, roasted almond emulsion 16

Warm **asparagus**, baby leeks, soft hens egg 16.5

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

Aperol scented scallop **ceviche**, candied fennel, finger lime 16.5

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

Jamon, pickled white nectarine, green olive tapenade, lavosh 18

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

Cigar of spiced lamb, caramelised yoghurt 15.5

BBQ **pork belly** rashers, apple, soft polenta, vincotto 16

Plant based

Patatas a lo pobre, slow cooked spanish style potato 16

Beer battered **chips**, chipotle mayonnaise 11

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

Mixed grains, thyme scented ricotta, foraged watercress, white balsamic dressing 16

Panzanella salad, heirloom tomato, toasted seeds, basil oil 17

Toasted whole grain **farro**, roasted red onion, pesto 16

Salad of grilled **cos & radicchio**, stretched jersey curd, fresh oregano 16

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

Baked vegan pumpkin **rollatini**, olive oil, hazelnut crumble 32

Pan roasted **gnocchi** & organic chickpeas, autumn vegetables, smoked buffalo curd 34

Proteins

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

Saffron **risotto**, mussels, prawns, pippies, salsa verde 38

Market **fish**, toasted farro, faba beans, prawn broth 39

Braised **chorizo**, grilled calamari, spanish style potatoes, romesco 36

Orecchiette, oxtail ragout with wild greens, gremolata and goats curd 36

Spice roasted **lamb belly**, whole grain farro, caramelised yoghurt, harissa 38

Chargrilled **half chicken**, radicchio, chimichurri 35

Roasted saddle of **goat**, truffled cauliflower, carrot mash & gin pearls 42

Dry aged **buffalo** (250g), roasted marrow bone, whipped pumpkin, green peppercorn butter 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**, lentils, broccolini, foraged greens, chimichurri 62

King Henry lamb shank, polenta, peas & broad beans, balsamic glaze 68

Sweet Plates

Sweet treats: palmiers, honeycomb, lemon verbena tartlet, Turkish delight 12.5

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

Tartlets of fresh blackberry, lemon verbena cream, 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

Please allow 20 minutes

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 scan the QR code for contactless COVID Check-In with your camera or QR reader on your mobile device and follow the prompts.

