

*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.*

**Bites**

Mt Zero marinated **olives** 10

Artisan **sourdough** cultured butter 2 pc 7.5

Dukkah roasted **sprouts**, vegan mayonnaise 16

Toasted white balsamic **marshmallow**, petite popcorn 10

**Half soft shell crab**, wakame 9.5

Shaved **prosciutto**, pickled nectarine, sorrel 9.5

**Medium Plates**

**Terrine** of leek & shiitake mushroom, kohlrabi, ginger cured egg yolk v 19

Beluga **lentil salad**, housemade ricotta, sherry vinaigrette 18.5

**Carpaccio** of hay smoked buffalo, toasted white balsamic marshmallow, pickled beetroot, padron chilli vinaigrette 18.5

Crispy fried **soft shell crab**, wakame and green mango salad, ponzu 19.5

Chargrilled **octopus**, braised chorizo, olives, romesco 18.5

**Large Plates**

Pan roasted vegan **gnocchi**, sauteed mushrooms, fried kale 36

**Risotto** of pearl barley, winter greens, salsa rosso 35

**Market Fish**, haricot blanc puree, prawn bisque 39

Orecchiette, **oxtail ragout**, wild greens, gremolata, goats curd 36

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

Chargrilled **half chicken**, braised cabbage 36.5

Pinnacle **porterhouse** (250g), truffled mash, sauteed mushrooms, whole grain mustard 49

Seared spiced **kangaroo** loin, beetroot boulangere, dark chocolate pomegranate dressing 48

**Sides**

Honey glazed **brussel sprouts**, dukkah 18

Beer battered **chips**, chipotle mayonnaise 11

Warm salad of grilled **cos & radicchio**, smoked curd dressing, fresh oregano 16

Charred **broccolini**, roasted almond emulsion 16

Creamy mash potato, fresh herbs 16.5

Braised cabbage, prosciutto, thyme 16.5

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



Please note, there is a 15% surcharge on public holidays

**Feasting Plates**

**Seafood ragout**, fresh tomato, toasted farro, fennel harissa 65

**Shared pearl barley** risotto, crispy kale, vegan cheese, exotic mushrooms 50

Thyme roasted **whole chicken**, braised cabbage, broccolini, foraged greens, garlic butter 62

**King Henry lamb shank**, mash, peas, broad beans, balsamic glaze 68

**Sweet plates**

**Sweet treats:** palmiers, honeycomb, white chocolate tartlet, Turkish delight 12.5

**Milk chocolate** tart, white chocolate mousse, praline, raspberry ice cream 17.5

**Flourless orange**, carrot & coconut cake, mandaine meringue 17.5

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

Please allow 20 minutes

Rhubarb and quince **crumble**, granola, citrus sorbet 17

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

**Kids (under 12)**

**Chicken & chips** 12

**Fish & chips** 12

Orecchiette, **napoli or butter** 12

**Choc top** 6

*Choc/mint, Vanilla, Boysenberry, Chocolate*