

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

Toasted sherry vinegar **marshmallow**, paprika popcorn **10**

Marinated Mt Zero **Olives 10**

Half **soft shell crab**, chilli jam **9.5**

Shaved **Jamon**, rocket, apple **12**

Malt pickled **mushrooms 14**

Medium Plates

Ginger cured spanish **mackerel**, mango **18**

Braised **chorizo & olives**, grilled bread, romesco **18**

Grilled **asparagus**, spiced walnut crumble **18.5**

Hay smoked **hens egg**, shaved fennel, broad beans, candied lemon **18**

Piquillo peppers filled with beluga lentil salad, persian feta **18**

Slow roasted **ox heart tomato**, pickled cucumber, feta & oregano dressing **18.5**

Duck galantine, pickled fig, fruit bread **18.5**

Seared scallops, pea puree, crisps, mint & vanilla **19**

Large Plates

Market fish, spanish rice, grilled octopus, mojo picon **39.5**

Moroccan scented **lamb belly**, smoked zucchini, caramelized yoghurt **38**

Pan roasted vegan **gnocchi**, peas, broad beans & roasted almond cream **36**

Balsamic **braised lamb**, rye grains, spring greens **42**

Vegan paella, roasted peppers, cauliflower & zucchini **38**

Spice seared **kangaroo**, toasted pearl barley, bower spinach, 70% chocolate dressing **47**

Thyme roasted **half chicken**, lentils, mustard jus **37**

Char grilled **pinnacle porterhouse**, pickled mushroom, broccolini, salsa verde **48**

Sides

Char grilled **broccolini**, smoked olive oil & spiced walnut **16**

Salad of shaved **fennel**, rocket & parmesan **16.5**

Patatas bravas 16

Beer battered **chips**, chipotle aioli **12**

Dukkah roasted **cauliflower**, caramelized yoghurt **16.5**

Arilla **slaw**, nigella seeds, vegan mayonnaise **16.5**

Sweet plates

Citrus tart, honey fennel ice cream, blueberry coulis **17.5**

Chocolate and beetroot mousse, **flourless orange cake**, mandarin tuile **18**

Tian of rhubarb & quince, pepper tuile, lemon sorbet **17.5**

Pineapple and banana **tarte tatin** for two, strawberry anglaise & raspberry

ice cream **34** *Please allow 20 minutes*

House **ice cream & sorbets**, meringue & raspberry coulis **4 per scoop**

Selection of local and imported **cheese**, crackers, fig paste:

1 cheese **18**, 2 cheese **32**, 3 cheese **45**

Kids (under 12)

Chicken & chips 12

Fish & chips 12

Orecchiette, **napoli or butter 12**

Choc top 6

Vanilla, Chocolate