

Welcome to Arilla, "The Dancing Ground"

We have crafted our menu to focus on sharing & relaxed dining experience.

We invite you to relax in our bespoke restaurant and indulge in our grazing and shared offerings.

Bites

Toasted pomegranate & balsamic marshmallow, fennel scented popcorn	12
Marinated Mt Zero olives	11.50
Za'atar spiced fried cauliflower, saffron labneh	14
Ginger cured barramundi, coriander, pickled cucumber	14.50
Malted mushroom forestry medley, Puffed rice	14.50

Grazing

Antipasti board, marinated capsicum, grilled zucchini & eggplant, artichoke hearts, olives, pickled mushrooms & Boatshed cheese	35
Salumi board consisting of capocollo, guanciale, vicentina sopressa, grissini, tomato relish	40
Cold seafood platter, ginger cured barramundi, grilled octopus, yuzu poached prawns	50
Selection of local and imported cheese, crackers, quince paste: 1 cheese 18, 2 cheese 32, 3 cheese 45	

Entrée

Heirloom tomatoes' toasted hemp seed, pickled cucumber, Boatshed fetta	19
Shaved lardro, toasted pomegranate & balsamic marshmallow, fennel scented popcorn	18
Yuzu poached prawns, soy pearls, green tea gelée tatsoi	19.5
Duck galantine, red wine poached pear, lavoshe	18.50
Calamari and mango ceviche, chilli, fresh lime	19

Main course

Barchette tossed with grilled roasted red onion, grilled zucchini, salami, taleggio	37
Rare roasted King Ora salmon, piperade, green olive tapenade	39.50
Seared kangaroo, toasted rye, eggplant, thyme oil	45
Chargrilled ½ chicken, pearl barley, cauliflower, salsa rosso	39
250g rump steak, broad beans, lentils, grilled lemon, smoked olive oil	47
Za'atar spiced lamb shoulder, roasted fennel, saffron labneh	43

Paella

Vegetarian, cauliflower, zucchini, eggplant, broad beans, romesco	38
Chorizo, olives, prawn, fresh tomato, romesco	42

To share

Beer battered chips, chipolte mayonnaise	12
Char grilled broccoli, smoked olive oil, fresh parsley	16
Salad of cos, walnuts and fresh apple, sherry vinaigrette	15
Grain salad, toasted rye, pearl barley, roasted capsicum, herbs	15

Sweet plates

Individual baked chocolate cheesecake, milk chocolate anglaise	18
Pineapple & rum bavarois, dark rum granita	18
Vanilla poached peaches, blood orange sorbet, praline	18
Apricot and banana tarte tartin for two, Honeycomb ice cream	34
Please allow 20 minutes	
Selection of ice creams & sorbets, orange meringue, coulis	4 per scoop

Kids (under 12)

Chicken & chips	12
Fish & chips	12
Orecchiette, napoli or butter	12
Choc top	6

Dietary requirements

Please notify your waiter as soon as possible if you have any dietary requirements and we will endeavour to accommodate your individual needs.