

Welcome to Arilla, “The Dancing Ground”

*‘Our menu is designed for you to enjoy an engaging, sharing style of dining,
utilising old and modern techniques, featuring fresh seasonal produce’*

Snacks

Paprika roasted **Almonds** 12.5

Marinated Mt Zero **Olives** 10

Warm malted **Mushrooms**, potato crisps 12.5

Toasted passionfruit and raspberry vinegar **Marshmallows** 12.5

Shaved **Capocollo** balsamic figs, vincotto 12.5

Dark rum **Cured Dory**, crisp parsley 13.5

Starters

Soy braised **Pork Belly**, cucumber, peanuts 17.5

Crispy **Barramundi** wings, chimichurri 18.5

Arancini of semidried tomato, herbs and taleggio, lime aioli (3) 18

Charred Lebanese **Eggplant**, toasted sesame, sumac yoghurt 17

Beetroot cured **Salmon**, horseradish cream 17.5

Substantial Plates

Pan roasted **Gnocchi**, mushrooms, marinated feta 29.5

Rye grain **Risotto**, zucchini, eggplant, semidried tomato pistou 28.5

Pan roasted **Dory**, baby leeks, lime aioli 34.5

Medium grilled flat iron **Steak**, broccolini, chimichurri 35

Rare roasted **Duck Breast**, balsamic figs, Tuscan cabbage, fig glaze 38.5

Boned ½ **Chicken**, baked in Thai spices, green curry sauce, coconut rice

31

For Two Or More

Moroccan spiced **Lamb Shoulder**, sumac yoghurt, harissa 55

Coffee and coca-cola braised **Brisket**, red eye gravy, grilled corn,
southern style kale 55

Boned **Whole Chicken**, baked in Thai spices, green curry sauce, coconut rice
55

For the Table

Honey roasted baby **Carrots**, kale, caramelized orange 16

Chickpeas, preserved beetroot, red onion 15

Broccolini, salted black beans, black vinegar 16

Sauteed **Tuscan Cabbage**, garlic, lemon, flaked almonds 14

Chipotle scented charred **Corn** on the cob (2) 12

Beer battered **Chips**, lime aioli 12

Salad of cos and radicchio, pepita, sweet onion & garlic dressing 12

To Finish

Passionfruit Sponge, burnt meringue, blood orange and olive oil sorbet
16.5

Individual baked **Chocolate Cheesecake**, milk chocolate anglaise 18

Pineapple & rum **Panna Cotta**, blood orange sorbet 18

Pear and nectarine **Tarte Tartin** (for two), honeycomb ice cream 32

(please allow 20 minutes for Tarte Tartin)

*Should you have any dietary requirements, please notify our friendly team for assistance and guidance with the menu.
Please note a 15% surcharge applies on public holidays.*