

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'*

While you look over the menu

Marinated Mt Zero **Olives** 12

Warmed **Ciabatta**, balsamic, E.V.O. 4.50

Starters

Cider braised **Pork Belly**, sherry pickled mushrooms 18.5

Crispy **Barramundi** wings, chimichurri 18.5

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

Dukkah roasted **Beetroot**, goats curd 17

House cured **Salmon**, horseradish cream, squid ink tuille 17.5

Substantial Plates

Baked ricotta **Gnocchi**, red pepper sugo, walnut & blue cheese crumble 29.5

Pearl barley **Risotto**, sauteed mushrooms, eggplant, Tuscan cabbage,
semidried tomato pistou 28.5

Pan roasted market fish, braised fennel & shallots, grilled lemon 36.5

Moghrabieh of veal shank, cous cous, chickpeas, spices, minted labneh 36.5

Duck Leg confit, beluga lentils, honey poached pear, red wine glaze 38.5

Butter & herb poached **Chicken Breast**, crushed potatoes
grain mustard velouté 31

For Two Or More

Spiced **Lamb Shoulder**, minted labneh, roasted eggplant 55

Duck Cassoulet, confit duck, braised white beans, pork sausage

Herbed breadcrumbs 55

For the Table

Fennel roasted **Carrots**, baked ricotta, smoked olive oil 16

Broccoli, salted black beans, black vinegar 16

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

Beer battered **Chips**, confit garlic aioli 12

Salad of roquette and honey poached pears, balsamic glaze 12.5

To Finish

Vanilla poached **Rhubarb**, lemon fool, sweet phyllo, berry compote 16.5

Baked white **Chocolate Cheesecake**, pistachio praline

Dark chocolate sorbet 18

Selection of boats shed Cheese, muscatels, lavoshe, quince paste
1 cheese 18, 2 cheese 32, 3 cheese 45

Pear, pineapple & plum **Tarte Tartin** (for two), honeycomb ice cream 32
(please allow 20 minutes for Tarte Tartin)

Selection of **Ice creams & Sorbets**, pistachio praline, coulis 4 per scoop

(ice creams: honeycomb, rum & raisin, mint choc chip, vegan vanilla, **sorbets:** dark chocolate,
blood orange, lemon)

Affogato, espresso, vanilla ice cream

Baileys 9, Kahlua 9, Frangelico 10, Pedro Ximenez 10

*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.*