

**Welcome to Arilla, “The Dancing Ground”.
We have crafted our menu utilising in season,
local and regional, ingredients.**

Vegetarian Menu

Entree

Goat cheese panna cotta, pickled mushrooms, fresh pine nuts, crispy Jerusalem artichokes
\$20

Spiced eggplant wonton cracker, avocado puree, tomato salsa and coriander (2) -
\$18

Main Course

Vegetable tagliatelle, chilli, garlic, white wine and tomato
\$31

BBQ glazed pumpkin, roasted eggplant and spiced fermented wombok
\$31

Sides

Chargrilled eggplant, parmesan and panko breadcrumbs
\$12

Roast Jap pumpkin, feta cream and pepita dukkah
\$11

Chargrilled confit leeks, kalamata olive and garlic tapenade, cracked hazelnuts and EVOO
\$19

Miso and sake glazed brussel sprouts and fried onion
\$12

French fries, roast garlic aioli
\$8

Mixed leaf salad, french dressing
\$7