

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

Entree

Murray Cod, spiced flour, confit chilli and shallot, wheat bran vinegar aioli (NFO,LGO,DF)
\$21

Goat cheese panna cotta, red beetroot, mushrooms and pine nuts (NFO,LG,V)
\$20

Crispy Chicken Wingettes, chili, dashi, nori, shitake & crispy egg (LGO,DF)
\$22

Scallops cooked in the shell, roast garlic, parsley and shallot butter (3) (LGO,NF)
\$23

Crab wonton cracker, avocado puree, tomato salsa and coriander (2) (DF,NF)
\$25

Main Course

Tagliatelle of mussels, diamond shell clams (Cloudy Bay), prawns, chilli, garlic and tomato (NF,LGO,DF)
\$39

Red wine braised beef cheeks and leeks, Paris mash potato and cracked pepper (NF,LG)
\$49

Hoisin and whisky pork ribs, roasted eggplant and spiced fermented wombok (LG,NF,DFO)
\$42

Humpty Doo barramundi, smoked mussels and brussel sprouts, vinegar crisp (LG,NF)
\$44

Braised lamb leg to share, cumin and tahini labneh, sauteed rainbow chard and sumac (for 2 people) (LG,NFO,DFO)
\$89

Vegetarian/Sides

Chargrilled eggplant, parmesan and panko breadcrumbs (NF)
\$12

Roast Jap pumpkin, feta cream and pepita dukkah (LG,NFO,DFO)
\$11

Chargrilled confit leeks, kalamata olive and garlic tapenade, cracked hazelnuts and olive oil (LG,NFO,DF)
\$19

Miso and sake glazed brussel sprouts and fried onion (LG,NF,DFO)
\$12

Bowl of chips, roast garlic aioli
\$8 (LG,NF,DFO)

Mixed leaf salad, french dressing
\$7

Vegetarians and Vegans: Please ask to see the separate menu. A 15% surcharge applies on public holidays.

Please notify your waiter of any dietary or allergy requirements. Although all care is taken in our kitchen, we are unable to guarantee that dishes are completely free of residual nuts, nut oils, fish or gluten.
(LG) Low Gluten (LGO) Low Gluten Option (DF) Dairy Free (DFO) Dairy Free Option (NF) Nut Friendly (NFO) Nut Friendly Option

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Dessert

Lemon and blood orange posset,
tequila snow, raspberry (LG,NF)
\$16

Poached rhubarb, sticky vanilla custard,
lemon myrtle meringue and passion fruit
coulis (LG,NF)
\$17

Callebaut dark chocolate mousse,
coconut fluid gel, poached mandarins &
candied lemon rind (LG,NF)
\$19

**Selection of three Boatshed and
Gippsland cheeses,** muscatels, lavosh
and quinces (LGO,NF)
\$29

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