

**Welcome to Arilla Restaurant**  
**“The Dancing Ground”**

**Starters | Share plates**

**Sourdough bread**, house churned smoked butter (DFO, NF, VG, VGNO)  
\$7 (4 pieces) \$4 (2 pieces)

**Mount Zero olives**, marinated with garlic, lemon and rosemary (DF, LG, NF, VGN)  
\$8

**Oysters (Coffin Bay)**, with golden kelp mignonette dressing (LG, DF, NF)  
\$6 each | 1/2 dozen \$32 | dozen \$60

**Spiced Spanner Crab Croquettes (5)** with fresh herbs & chipotle mayonnaise (NF)  
\$21

**Braised eggplant taco, (3)** avocado, tomato and lemon (VGN, DF, NF)  
\$19 (add additional eggplant taco + \$6)

**Roast japanese scallops, (3)** XO shallots & garlic butter, rice crispies (LGO, DFO, NFO)  
\$22 (add additional scallop + \$7)

**Pork Belly Sliders (2)** confit chilli, black vinegar mayonnaise, carrot & coriander (DF)  
\$19

**Mains**

**Baked herb crumbed Garfish**, local Hawkes Farm potato chips, house tartare sauce (NF)  
\$39

**Mount Martha Mussels**, (1/2 kg) chilli & spring onion, charred garlic Afghan bread (NF, DFO, LGO)  
\$29

**BBQ Pork Riblets**, (400g) chargrilled eggplant, couscous & soft herbs (NF, DF, LGO)  
\$38

**Chicken Cacciatore**, & potato gnocchi, parmesan, parsley & garlic (LGO, NF)  
\$35

**Fable Cacciatore**, pulled mushroom meat & potato gnocchi, parmesan, parsley & garlic (VGNO, LGO, VG, NF)  
\$35

**Calamari & crispy zucchini salad**, mint, coriander, spinach, radicchio & asian style dressing (VGNO **TOFU**) (LGO, DF, NF)  
\$32

**From the Grill**

**Chargrilled Ribeye** (500g), green beans cracked pepper & jus (NF, DFO, LG)  
\$59

**Chargrilled Scotch fillet marble score 4 ‘Southern Ranges’** (400g) green beans cracked pepper & jus (NF, DFO, LG)  
\$73

**Sides for the table**

**Spiced Cauliflower**, sheeps yoghurt, tzatziki & coriander (LG, DFO, NF, VGNO, VG)  
\$9

**Green Beans**, shallots, garlic, pepper & parsley (LG, DFO, NF, VGNO, VG)  
\$9

**Bowl of chips**, & tomato sauce (NF, DF, VGN)  
\$8

**Roasted Chats**, saffron, rosemary dressing & parmesan (DF, NF, LG, VGN, LG)  
\$14

**Baby Spinach salad**, chickpea, feta, radish & onion salad with mustard dressing (DF, NF, LG, VGNO)  
\$9

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***Dessert***

**Pink lady Apple & Rhubarb Crumble**, multigrains & vanilla ice cream (VGNO, NF, DFO)  
\$14

**Strawberries & lavender cream**, strawberry sorbet, strawberry jelly & lavender cream (NF,VG, LG)  
\$14

**Callebaut Dark 55% Chocolate Fondant** baked white chocolate & peppermint ice cream (VG, NF)  
\$15

**Yoghurt cardamon & vanilla Panna Cotta**, fresh mango & yoghurt crisps (VG, GF)  
\$14

**Selection of Cheese**

Manchego (*Spain*)

Jarlsberg (*Norway*)

Taleggio (*Italy*)

served with poached pear, olive jam, grapes & water crackers (NF, VG, LGO)

\$24

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, gluten or dairy.  
**(VG) Vegetarian, (VGN) Vegan, ( VGNO) Vegan Option, (LG) Low Gluten (LGO) Low Gluten Option (DF) Dairy Friendly (DFO) Dairy Friendly Option (NF) Nut Friendly (NFO) Nut Friendly Option**