

Aravina Estate | Winter Menu

2 Courses \$65 | 3 Courses \$75 | Feed Me \$100

House focaccia, saltbush, roasted olives (df/vg) 10 **share**
Spiced pumpkin dip, sandalwood nut granola, pickles, toast (df/gf/vg) 10
Wood grilled octopus, macadamia, lilly pilly, house kimchi (df/gf) 16
Duck fat English muffin, duck liver mousse, quince, wattleseed 12
Aravina Charcuterie, house mustard, seasonal condiments, breads 35
Vintage Sparkling Blanc de Blanc

Eggplant pastilla, smoked butternut, blood lime, lemon myrtle yoghurt (vgo/v) **entree**
'A Collection' Rosé
Tostada of torched kingfish, house tortilla, avocado, finger lime, padron pepper, yolk (gf/df)
'Single Vineyard' Semillon
Seared scallops, caramelised cauliflower, muntries, bottarga, wood sorrel (gf)
'A' Collection Sauvignon Blanc Semillon
Roasted duck, fermented raw honey glaze, wildflowers, quandong, celeriac (gf/dfo)
'A Collection' Shiraz Tempranillo

Charred Arkady lamb rump, sour onion soubise, baby eggplant, saltbush (gf) **mains**
'Wildwood Ridge Reserve' Cabernet Sauvignon
Market fish, celeriac cream, roasted squid, nori butter, xo, stonecrop (gf)
Single Vineyard 'Block 4' Chenin Blanc
House gargati pasta, Manjimup truffle, native mushrooms, cicoria (v)
'Limited Release' Tempranillo
Free range chicken, house artichokes, rye bread sauce, purple brussels, wild garlic (gfo/dfo)
'Wildwood Ridge Reserve' Chardonnay

Caramelised apple pudding, fruit toast ice cream, hazelnuts, lemon thyme **sweets**
Warm rhubarb custard tart, white chocolate ice cream, native violets
Orange & almond cake, mandarin gelato, chestnut vanilla cream (gf/dfo)
'A' Collection Botrytis Semillon

Local cheeses, winter condiments, house made breads (gfo) 35 **cheese**
Metricup camembert, Cambray Blackwood blue, Yallingup Tomme de chevre

Sweet pickled carrot salad, quinoa, feta, seeds, mint (gf/vgo) 12 **sides**
Roasted kipfler potatoes, sour curd, rocket pesto, sunflower (gf) 12
Organic Kent pumpkin, raw honey, fermented chilli, finger lime (gf/df/v) 12

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | DFO - Dairy free option | VGO - Vegan option
If you have a food allergy, intolerance or sensitivity, please speak to your
waiter about ingredients in each dish before placing your order



Nannup
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