

Aravina Estate | Autumn Menu  
2 Courses \$65 or 3 Courses \$75

Marinated olives, roasted macadamia nuts (GF/DF) 10 *share*  
House baked focaccia, smoked eggplant, hung yoghurt 12  
Artichoke crisp, fresh cheese, bottarga, finger lime (GF) 12  
Shark Bay cuttlefish, baby cucumbers, XO, blood lime, sea herbs (GF) 16  
*Vintage Sparkling Blanc de Blanc*

Wagin quail, brown rice miso, quail glaze, beetroot, buckwheat (GF/DF) *entree*  
*'Limited Release' Tempranillo*  
Roasted marron, macadamia, quandong, lemon myrtle, saltbush  
*'Single Vineyard' Block 4 Chenin Blanc*  
Heritage tomatoes, stracciatella, smoked tomato oil, olive, rye  
*'A Collection' Sauvignon Blanc Semillon*  
Duck charcuterie, blood plum, rhubarb, radicchio  
*'A Collection' Shiraz Tempranillo*

Roasted market fish, octopus, turnip, fermented tomatillo, smoked lardo (GF) *mains*  
*'Single Vineyard' Semillon*  
Berkshire pork ragu, fresh pappardelle, Cambay manchego, warrigal, olive  
*'Wildwood Ridge Reserve' Chardonnay*  
Roasted Margaret River venison, parsnip, cocoa, wattleseed, blackberry  
*'Wildwood Ridge Reserve' Cabernet Sauvignon*  
Ash baked celeriac, jerusalem artichoke, shiitake glaze, silver beet (GF/DF)  
*'Single Vineyard' Shiraz*

Olive oil cake, sheep's yoghurt crèmeux, honeydew, blood orange, lemon verbena (DFO) *sweets*  
Burnt fig leaf parfait, raw honey, caramelised figs, bee pollen meringue (GF)  
Cinnamon spiced churros, dulce de leche, passionfruit curd  
Cambay Farm cheeses, seasonal condiments, breads (GF)  
*'A' Collection Botrytis Semillon*

Organic green beans, macadamia pureé, lemon (DF) 12 *sides*  
Lettuce wedge, ranch dressing, cured egg yolk (GF) 12  
Hand cut chips, WA lake salt (DF/GF) 12

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