

Aravina Estate Autumn Food Menu

2 courses - \$65 | 3 courses - \$75 | Feed the table - \$99 pp incl. matching wines

SMALL SHARE PLATES

Handpicked crab tartlet \$5
fermented chilli hollandaise

Cowaramup olives \$6 [gf] [df]
marinated in orange & rosemary

Masa tortilla \$8 [gf]
wattleseed mole | ricotta | quandong | finger lime

Aravina wholegrain sourdough \$10 [dfo]
cultured molasses butter
Vintage Sparkling Blanc de Blanc

LARGE SHARE PLATES

Aravina charcuterie \$35
with house made condiments

Aravina cheese board \$35 V
with house made condiments

Margaret River Angus (for 2) \$68
smoked bone marrow sauce | with house made condiments
'Wildwood Ridge Reserve' Cabernet Sauvignon

FIRST COURSE

LOCAL MUSHROOMS [gf] [v]
soft white polenta | hazelnut | Cambray aged manchego
'A' Collection Sauvignon Blanc Semillon

LINE CAUGHT FISH CRUDO [df]
sea urchin emulsion | native lime | fig leaf oil | sea fennel
'A' Collection Chenin Blanc

BARBEQUED PORK LOIN [gf]
garlic cream | caramelised quince | lillypilly
'A' Collection Cabernet Merlot Malbec

SEARED ROTTNEST ISLAND SCALLOPS
morcilla puree | cauliflower | estate pears
'Single Vineyard Block 4' Chenin Blanc

SECOND COURSE

PUMPKIN AGNOLOTTI [v]
goats curd | verjuice cream | pineapple sage
'A' Collection Sauvignon Blanc Semillon

WAGIN HERITAGE CHICKEN
WA heirloom grains | rainbow carrots | vin jaune sauce
'Wildwood Ridge Reserve' Chardonnay

LINE CAUGHT COD [gf]
roasted chicken sauce | sugarloaf cabbage | Shark Bay Venus clams | salt bush
Single Vineyard 'Block 4' Chenin Blanc

MARGARET RIVER VENISON [gf]
Nannup celeriac | roasted salsify | bitter chocolate jus | pepperberry
'Wildwood Ridge Reserve' Cabernet Sauvignon

DESSERT

NATIVE CITRUS [gfo] [v]
lemon aspen curd | strawberry gum meringue
macadamia crumble

AFFOGATO [gf] [v]
hazelnut ice cream | coffee | Frangelico

FLAVOURS OF TIRAMISU {v}
chocolate sponge | coffee |
madeira cream
'A' Collection Late Harvest SSB

ON THE SIDE

Estate garden salad \$10 [gf] [v]
buba ganoush | Meredith feta |
Chardonnay dressing

Estate grown pumpkin gratin \$10 [gf] [v]
Gruyere cheese butter | lemon thyme

gf - gluten free | df - dairy free | v - vegetarian | gfo - gluten free option available | dfo - dairy free option available

** If you have a food allergy, intolerance or sensitivity, please ask one of our restaurant staff about ingredients in each dish before placing your order.*