



At Aravina Estate, our culinary team crafts dishes that highlight the finest local ingredients sourced from growers and producers of the Margaret River Region. Please inform our friendly staff of any dietary requirements, and we will do our best to accommodate your needs.

Choice of Entree

CHICKPEA & HERB FALAFEL tahini lemon labneh, herb & orange salad pomegranate vinaigrette gf / vno <i>Single Vineyard Block 4 Chenin</i>	23
BEETROOT SALAD smoked labneh, bean shoots, oat crumble gf <i>Limited Release Grenache Rose</i>	23
FRIED CHICKEN marinated chicken thigh, ancho chili honey sauce shallots & house pickles gf/df <i>A Collection Rose</i>	25
GRILLED OCTOPUS chipotle, black garlic, confit potato & cherry tomatoes gf/df <i>Single Vineyard Shiraz</i>	28

Choice of Main

BLUE MANNA CRAB RICE bean shoots, radish salad, fried egg, ponzu sauce gfo <i>A Collection Chenin Blanc</i>	39
SMOKEY GRILLED EGGPLANT grilled eggplant, ras el hanout, toasted almonds curried cashew cream, pomegranate & aromatics vno <i>A Collection Cabernet Merlot Malbec</i>	39
FREE RANGE PORK COLLAR braised & grilled pork collar, char siu glaze parsnip, sticky rice cake <i>A Collection Shiraz Tempranillo</i>	42
HAND-ROLLED RICOTTA CAVATELLI PASTA slow-cooked lamb ragù, wilted spinach, tomato sugo, parsley, pecorino <i>Limited Release Grenache Tempranillo Touriga</i>	42
FISH OF THE DAY jerusalem artichoke cream, braised leek, roasted fennel salad gf <i>Wildwood Ridge Reserve Chardonnay</i>	46
16-HOUR BRAISED BEEF RUMP rump cap slow-braised in red wine, sweet potato coconut cream, winter greens, jus, crispy potatoes gf <i>Wildwood Ridge Reserve Cabernet Sauvignon</i>	46

2-COURSE \$70

Sourdough + Entree + Main

3-COURSE \$80

Sourdough + Entree + Main + Dessert

OR ORDER A LA CARTE

Optional choice of Sides

HOUSE MADE SOURDOUGH whipped wattleseed butter gfo	12
ESTATE GROWN OLIVES	10
GRILLED CHORIZO confit tomato, goats cheese gf/dfo	14
FRIES homemade chicken salt, aioli gf/df/vno	13
DASHI BRAISED CAULIFLOWER romesco sauce, parmesan, lemon, herbs	18
BABY CARROTS honey-roasted carrots, whipped feta burnt green onion oil, pistachio dukkah gf/dfo	18
GRAZING BOARD - 2 PP OR MORE artisanal meats & local cheese, house-made sourdough estate olives & chutney, pickles & condiments gfo <i>A Collection Cabernet Merlot Malbec</i>	60

Choice of Dessert

WHISKEY CHOCOLATE MOUSSE whiskey mousse, spiced shortbread crumble apple jam, cinnamon <i>Estate Muscat</i>	16
AFFOGATO espresso, Mai Tardi vanilla ice cream <i>Choice of liqueur: Baileys or Frangelico + \$6</i>	14
CAKE daily selection, please ask our friendly staff	