



Arimia operates entirely off the grid.

All produce used for the restaurant is organically or biodynamically grown on the property or sourced from similar local operators. Our kitchen is dedicated to utilizing entire animals and believe that this no waste approach allows us to be more creative.

Small

Roasted carrot tartare, prawn cracker, chilli jam emulsion

2018 Heresy on Syme Pinot Noir

* Augusta whiting, soy and salt bush foam, Semillon vinaigrette

2017 Verdelho

* Daikon radish, air dried duck breast, kamo dashi

2017 Chardonnay

* Smoked, pickled and fermented biodynamic beets, fresh curds

2018 Heresy on Syme Pinot Noir

Large

* Confit duck leg terrine, pickled cucumber, tempura jalapeno, sweet corn

2013 Zinfandel

Poached Hapuku, Geraldton wax and Kakadu plum bearnaise, tomato chutney

2017 Chardonnay

* Wood fired sunchoke, gnocchi, tomme de chevre, spent bread crumble

2015 Mourvedre

* Braised pork leg ragout, pancetta, pecorino, prosciutto, handmade tagliatelle

2013 Cabernet Melot Petit Verdot

\$85 Taste menu \$45 Wine pairing

\$60 Short menu \$28 Wine pairing

#seriouslysustainable



Dessert

Fig and miso caramel, soy milk ice cream \$16

White grape cheesecake, buckwheat biscuit, beetroot sherbet \$16

2012 Syrah Fortifie

Share

Bread, Arimia olive oil, olives, dukkha \$15

Charcuterie \$29

Two cheeses, served with quince paste, crackers and fruit \$24