



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

*Beetroots, vache curd, sunrise lime sherbet saltbush
2019 Verdelho

*Wood-fired turnips, wilted leaves, macadamia goma dare
2017 Chardonnay

Peppy brined venison, confit white bean, lardo, bread cracker
2014 Grenache Shiraz Mourvedre

* Charred Busselton octopus, cauliflower, wild leek oil, fermented daikon
2018 Heresy on Syme Pinot Noir

Large

* Cauliflower and wild mushroom cream, New Norcia black barley
2015 Mourvedre

Line caught fish, carrot and honey emulsion, olive tapenade, smoked ricotta
2017 Chardonnay

* Duck, fennel remoulade, kumquat jam, duck leg croquette
2013 Zinfandel

* Arimia raised pork ragout, pancetta, prosciutto, handmade pasta
2013 Cabernet Merlot Petit Verdot

\$85 Taste menu \$45 Wine pairing

\$60 Short menu \$28 Wine pairing

#seriouslysustainable



Dessert

Roasted macadamia icecream, crumble, honey \$16

Chocolate custard, corn and bush tomato \$16

2012 Syrah Fortifie

Share

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

Charcuterie \$29

Two cheeses, served with condiments, crackers and fruit \$24