



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 utilising entire animals and believe that this no waste approach allows us to be more creative.

Small

Asparagus, vache curd, sunrise lime sherbet saltbush

2018 Chardonnay

Roasted cauliflower, fermented daikon, wild leek oil

2018 Chardonnay

Peppy brined kangaroo, confit white bean, lardo

2014 Grenache Shiraz Mourvedre

Charred Busselton octopus, coleslaw, squid ink, anchovy

2019 Verdelho

Large

Foraged mushroom risotto, washed rind cheese, olive oil

2018 Heresy on Syme Pinot Noir

Line caught fish, swede, fennel, kohlrabi, citrus butter

2018 Chardonnay

Duck breast, carrot, kumquat, duck leg croquette

2013 Zinfandel

Arimia raised pork ragout, saffron, mixed organic grains

2017 Cabernet Merlot Petit Verdot

Two Courses \$65 | Wine Pairing \$25

#seriouslysustainable



To Share

Bread, Arimia olive oil, olives, dukkha	\$15
Charcuterie	\$29

Dessert

Native lime meringue, caramel, citrus	\$16
Milk curd, lavender, honeycomb, popcorn	\$16
Two cheeses, served with condiments and crackers	\$24