



# ARALUEN

RESTAURANT

## Origins of Araluen

Australian Edward Walker, created his seaside home called Araluen in 1870 at 36 Grand Parade, a large family home on the site of the hotel. Araluen is an aboriginal term of 'place of water lilies'.

## SMALL PLATES

### PAN-FRIED SCALLOPS

Grapefruit, orange and fennel, chilli *Mo*

**12.95**

### BREADED WHOLETAIL SCAMPI

Lemon, tartare sauce, charred gem lettuce *Ce*

**9.50**

### HOUSE TERRINE

Homemade pressed terrine, pickled vegetable, crute *Su*

**8.95**

### CLASSIC CAESAR SALAD

Baby gem lettuce, pancetta, anchovies, croutons, parmesan, dressing

**8.95**

### TAGLIATELLE CARBONARA

Crisp pancetta, egg yolk, parmesan *E Mi*

**12.95**

### CRAB ARANCINI

Crispy risotto balls, shellfish bisque *Mo*

**8.95**

### BUBBLE & SQUEAK

Fried potato cake, poached egg, chilli oil *E Mi V GF*

**7.50**

### HOUSE SOUP

Homemade seasonal soup, warm bread, butter *Mi (varies daily)*

**6.50**

### BRUSCHETTA

Toasted sourdough, heirloom tomatoes, shallots, parsley, garlic, basil oil *V Ve (without garnish)*

**7.95**

### BORLOTTI BEANS ON TOAST

Home-braised smokey borlotti beans, pecorino parmesan sourdough

**7.95**

## LARGE PLATES SERVED FROM 12.30PM

### SIGNATURE SHEPHERD'S PIE

Lamb topped with cheesy mash, baby vegetables, lamb jus *Mi GF*

**13.95**

### SIGNATURE SMASHED CHEESEBURGER

Smashed beef patty, American cheese, house pickles, gem, tomatoes, fries *Mi E Mu*

**13.95**

### TRIO OF CELERIAC

Fondant, puré and roast celeriac, hazelnuts, peas, white wine, shallots *Mi N Ce V GF*

**12.95**

### CHICKEN SUPREME

Pearl barley, charred baby gem lettuce, celeriac fondant broth *Mi Ce*

**15.50**

### SEAFOOD PASTA

Mixed seafood, heirloom tomato sauce *F Cr Mo*

**14.95**

### BRAISED & PRESSED PORK BELLY

Red cabbage, potato terrine, rich jus *Mi Su GF*

**15.50**

### SPINACH, CHICKPEA & BUTTERNUT CURRY

Pilau rice, naan bread *V GF (without naan)*

**12.95**

### PAN-ROASTED SALMON

Sea vegetables, cassoulet beans, citrus oil *F GF*

**15.95**

### BRAISED BEEF

Confit garlic mash, seasonal greens, jus *Mi Su GF*

**14.95**

### BATTERED SUSSEX COD

Triple-cooked chips, peas, house tartare, lemon *F E Mu*

**14.95**

### SIRLOIN STEAK MEDALLION

Triple-cooked chips, field mushrooms, vine tomatoes *Mi GF*

**18.95**

### PAN-FRIED LAMB'S LIVER

Smoked bacon, pomme purée, season greens, jus *Mi Su GF*

**13.95**

## CHEF'S SPECIALS OF THE DAY

Ask a member of your serving team for details

## SIDES

### Selection of Baby Veg

*GF V*

**4.50**

### Triple-cooked Chips

*GF V*

**4.50**

### Loaded Fries

*Mi*

**6.00**

### Nachos

*Mi*

**6.50**

### Mixed Leaf Salad

*Mi*

**4.50**

### Tenderstem Broccoli

Garlic panko *Mi*

**4.50**

## Allergens

GF - Gluten free / V - Vegetarian / Ve - Vegan / Mi - Milk / F - Fish / E - Egg / Su - Sulphur / Mu - Mustard / Ce - Celery / N - Nuts  
Cr - Crustaceans / Ss - Sesame seeds / So - Soya / Lu - Lupin / Mo - Molluscs

