



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 *G C E*

9.50

HOUSE TERRINE

Homemade pressed terrine, pickled vegetable, crute *G SU*

8.95

CLASSIC CAESAR SALAD

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

8.95

TAGLIATELLE CARBONARA

Crisp pancetta, egg yolk, parmesan *G E Mi*

12.95

CRAB ARANCINI

Crispy risotto balls, shellfish bisque *G Mi E C 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 *G Mi (varies daily)*

6.50

BRUSCHETTA

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

7.95

BORLOTTI BEANS ON TOAST

Home-braised smokey borlotti beans, pecorino parmesan sourdough

XX.XX

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 *G 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 *G Mi Ce*

15.50

SEAFOOD PASTA

Mixed seafood, heirloom tomato sauce *G F C 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 *G 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 *G 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

G Mi

6.00

Nachos

G Mi

6.50

Mixed Leaf Salad

Gf V

4.50

Tenderstem Broccoli

Garlic panko

G

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

