

ARCO LUNCH

From 11.30am

Starters

Flatbread (V) \$9

Char grilled, white bean and garlic dip

Duck and Chive Croquette \$12

Aioli, sea salt

Saganaki (V) \$9

Grilled cheese, lemon, rocket

Grilled Scallops \$16

Pea puree, crisp prosciutto

Italian Anchovies (GFO) \$9

char-grilled sourdough

Oyster \$3.90ea

Spicy ponzu dressing, wakame

Light Meals

Calamari (GFO) \$19/29

Gremolata, aioli, rocket, dried chilli flakes, sea salt

Autumn (V, GF) \$19

Poached baby vegetables, smoked eggplant caviar, ricotta, micro herbs

Mushrooms (V) \$19

Medley of mushrooms, salted ricotta, sourdough, balsamic reduction, herbs

Fish 'N' Chips \$24

Crispy beer-battered flathead, fries, garden salad, tartare sauce

BLT \$24

200gm angus patty, USA cheddar, caramelised onions, pickle, bacon, lettuce, tomato, American mustard, fries, aioli

Risotto (GF) \$28

Beef cheek, rocket, parmesan, red wine reduction

Linguine \$38

Prawns, scallops, fish & clams tossed through a light bisque & Napoli sauce, topped with a QLD tiger prawn and finished with herbs, rocket and chilli

Spaghetti (VG) \$26

Broccoli, peas, zucchini, chilli, garlic, olive oil, pangrattato

V: vegetarian, VG: vegan, GF: gluten-free, VO: vegetarian option, VGO: vegan optional, GFO: gluten-free optional

Kindly note we do not split bills

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Mains

Your option of 1-2 sides included in the price of each main

300gm Grass-Fed Scotch Fillet (GF) \$39

Red wine jus

300gm Grass-Fed MB4 Porterhouse (GFO) \$39

Creamy pepper gravy

Pork Schnitzel \$36

Crumbed in parmesan and thyme, aioli

Corn-Fed Chicken Breast (GFO) \$34

Lemon and thyme gravy

Char-Grilled Swordfish (GF) \$36

Sauce gribiche

Lamb Backstrap (GF) \$38

Olive jus

Sides

Gnocchi (V) – sugo, basil, parmesan \$12

Mac and Cheese (V) – cheese sauce \$12

Corn Cob (VG, GF) – char grilled, spiced sea salt, parsley \$8

Spinach (V) – feta, pumpkin, pine nuts, Dijon dressing \$10

Sweet Potato (VG) – pear, rocket, grains, sherry vinaigrette \$12

Ratatouille (VG, GF) – traditionally made \$10

Greens (V, GF) – seasonal vegetables, garlic butter, parsley \$10

Wedges (V) – house cut potato, rosemary sea salt, aioli \$10

Fries (V) – aioli \$8

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