

ARCO LUNCH

11.30AM – 3.00PM

Starters

Classic Bruschetta (V, GFO) \$4 slice
Tomato, onion and basil on sourdough topped with shaved parmesan and a balsamic glaze

Garlic Bread (V, GFO) \$8
Oven-baked Turkish bread with garlic butter
Add mozzarella \$3

Mount Zero Olives (VN, GF) \$8
Marinated in garlic, chilli, orange and herbs

Italian Anchovies (GFO) \$9
With char-grilled sourdough

Grilled Chorizo (GFO) \$14
With house-made flat bread

Grilled Asparagus (GF) \$16
With pickled white anchovies, shaved pecorino and toasted almonds
Add poached egg \$4

Buffalo Mozzarella (GFO) \$19
With shaved prosciutto, dressed rocket leaves and grissini

Calamari (GFO) \$19/\$29
Lightly fried calamari tossed in salt and chilli with a side of lime aioli

Salads

Pearl Couscous (V, VNO) \$20
Char-grilled yellow and green zucchinis, baked cherry tomatoes and asparagus in a light lemon and Dijon dressing topped with pepperonata
Add grilled chicken \$5
Add smoked salmon \$6

Thai Chicken (GF, VNO) \$24
Shredded poached chicken, cucumber, bean sprouts, snow peas, peanuts, sesame seeds, fresh chilli and cos leaves

Lyonnaise (GF) \$20
Torn cos leaves, crispy bacon, boiled egg, kipfler potato and chives dressed in a seeded mustard vinaigrette
Add grilled chicken \$5
Add smoked salmon \$6

Drinks

330ml coke varieties, chinotto, lemon/soda lime and bitters **\$4.8**
250ml/750ml sparkling water **\$3.90/9**
Milkshakes **\$5.5**
Fresh juice, smoothies, crushes **\$7**

See staff for wine/beer list

Sides

All \$8
Fries
Wedges
Garden Salad
Rocket and Parmesan Salad
Seasonal Veg

V: vegetarian, VN: vegan, GF: gluten-free, VO: vegetarian option, VNO: vegan optional, GFO: gluten-free optional.

Kindly note we do **not** split bills

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Pasta

Signature Linguine Di Mare \$36

Mussels, prawns, scallops and fish pieces topped with a Moreton bay bug in Napoli sauce with fresh herbs and a touch of chilli

Gnocchi (V) \$32

Pumpkin dumplings in a light blue cheese sauce finished with toasted walnuts, red grapes and shaved parmesan

Pappardelle (V, VNO) \$34

Zucchini, asparagus and peas tossed in garlic and chilli oil finished with fresh mint, salted ricotta and toasted breadcrumbs

Risotto (GF, VO) \$32

Shredded ham hock and green pea risotto topped with shaved parmesan

Mains

Scotch Fillet \$38

300gm char-grilled steak with rocket and parmesan salad, French fries and your choice of:

Creamy pepper
Brandy-buttered mushrooms (GF)

Red wine jus (GF)
Garlic butter (GF)

Chicken Masala (GF) \$32

Creamy chicken breast with mashed potato, broccolini and carrot crisps

Veal Schnitzel \$31

Juicy house-crumbed veal schnitzel with bacon and potato salad, sautéed beans and garlic aioli

Tempura Veggies (VNO) \$26

Lightly fried tempura seasonal veggies on a bed of fragrant rice with pickled carrot salad, fresh chilli and an Asian-style dipping sauce

Mussel Bowl (GFO) \$28

Local black mussels in a rich tomato, herb and white wine sauce with char-grilled sourdough and green olive aioli

Fish 'N' Chips \$24

Crispy beer-battered flathead with fries, garden salad and house-made tartare sauce

Arco Burger (GFO) \$24

Grilled house-made beef patty with bacon, egg, cheese and lettuce in a brioche bun topped with fries and garlic aioli

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