

Arco Function Menu 2019

2 Course \$55pp / 3 Course \$65pp

*(Choose two from each course for alternating serves)

Entrée

Lyonnaise (GF)

Torn cos leaves, crispy bacon, boiled egg, kipfler potato, grilled chicken and chives dressed in a seeded mustard vinaigrette

Grilled Asparagus (GF)

With pickled white anchovies, shaved pecorino, poached egg and toasted almonds

Calamari (GFO)

Lightly fried calamari tossed in salt and chilli with a side of lime aioli

Gnocchi (V)

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

Mains

Scotch Fillet

300gm char-grilled steak with rocket and parmesan salad, French fries and red wine jus (GF)

Chicken Medallions (GF)

Served with thick cut chips, apple and celery slaw, bacon jam and a corn and chorizo salsa

Veal Schnitzel

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

Agnolotti

Chicken and sage filled morsels in a rich brown butter sauce topped with ricotta and fried parsley

Dessert

Homemade Tiramisu (V)

Luscious layers of sponge biscuits, coffee and mascarpone finished with shaved chocolate and lashings of vanilla cream

Sticky Date Pudding (V)

Served warm with a decadent butterscotch sauce and vanilla bean ice cream

Petit Fours

A selection of sweet bites