

FUNCTIONS AT ARCO DANDENONG

We believe that Arco Dandenong is the perfect place to have your next memorable function.

Our vision is to provide the best dining experience to our customers by offering an exquisite Modern Australian cuisine with an unrivalled level of customer service.

Below is an outline of our current function packages for your consideration.

We also welcome the opportunity to tailor a menu to suit your individual preferences.

Option 1: Alternating meals

- 2 Courses \$55 p.p
- 3 Courses \$65 p.p

Option 2: Choice of meals

- 2 Courses \$65 p.p (maximum 4 options)
- 3 Courses \$75 p.p (maximum 4 options)

arco

ENTRÉE**Lemon Pepper Calamari**

Lightly floured and fried over a rocket salad,
With basil aioli and a balsamic reduction.

Hervey Bay Scallops

Oven baked scallops with chilli, tomato and
capsicum sauce and toasted bread crumbs

Seared Prawn and Scallop Medley (GF)

On a pea puree with mini potato rosti and
crispy prosciutto

Gnocchi Ragu

Duck and wild mushroom with truffle oil.

Smoked Salmon carpaccio (GF)

Thinly sliced smoked salmon topped with a
micro salad with hazelnuts, capers and a
horseradish cream.

MAINS**Eye Fillet Steak(GF)**

Char grilled grain-fed eye fillet, served on a
bed of potato mash and baby vegetables,
over a peppercorn and brandy sauce

Twice Cooked Pork Belly

Infused with star anise and cinnamon with
parsnip mash, braised red cabbage and an
apple compote

Half Roasted Crispy Skin Duck

Oven roasted half duck on a parsnip
puree, with ginger infused glazed
baby carrots over a citrus sauce

Chicken Roulade

Oven roasted chicken breast stuffed with
truffle
mousse and spinach, on pumpkin puree,
char grilled broccolini and chicken jus

Lamb Rump (GF)

Maple syrup, red wine and garlic marinated
lamb rump served with roasted seasonal
vegetables, whipped potato and a port jus.

Fish of the day

Serving can be discussed

Prawn and lobster tail linguine

Tossed with cherry tomatoes in a crustacean
bisque and a touch of Napoli sauce.

Ravioli Napoli

Spinach and ricotta filled ravioli with
Napoli sauce and finished with
bocconcini and parmesan

DESSERT**Sticky Date Pudding**

Oven baked sticky date pudding with a warm butterscotch sauce, caramel shards and vanilla bean ice cream.

Lavender Pannacotta
With roasted rhubarb compote

Raspberry almond tart
With berry coulis.

Coppa di Gelato

Trio of homemade italian gelato and sorbet

Lemon tart

Baked smooth and silky, served simply with red wine poached pear and vanilla cream

ADDITIONAL ITEMS**Entrée Platters**

Antipasto Boards with a selection of cured meats, cheeses, sun-dried tomatoes, char grilled vegetables.

Olives	Prosciutto	Oysters
Sausages	Scallops	Antipasto
Calamari	Bruschetta	Arancini

Pasta Course \$10 per person*Option 1: Rigatoni Amatriciana*

Rigatoni tossed with bacon, pancetta, chilli and garlic in a Napoli sauce

Option 2: Linguini Gamberi

Linguini in a Napoli sauce tossed with king prawns, capers and fresh herbs

Option 3: Ravioli Napoli

Ravioli filled with spinach and ricotta with bocconcini cheese

Dessert Platters

Fruit, cheese, homemade cakes

COCKTAIL PARTIES AT ARCO DANDENONG

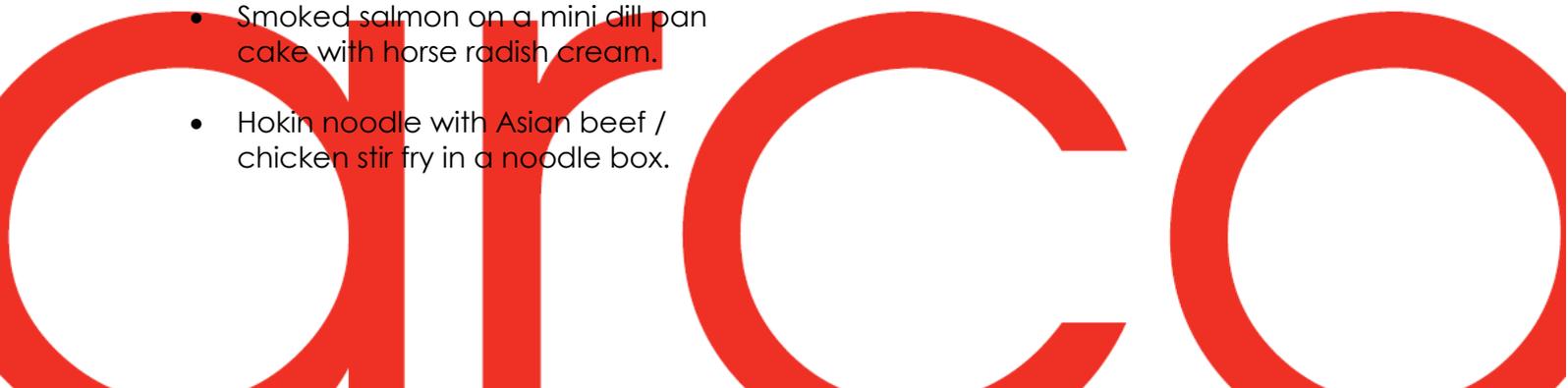
Cocktail parties are a great way to celebrate any occasion! To ensure your event is memorable your guests will be served an unlimited food quantity for 4 hours.

Option 1: \$50 p.p — includes all items below

- Fresh calamari fried and seasoned with salt and lemon pepper
- Mini beef burgers with Dijon mustard, fresh tomato, tasty cheese and lettuce
- Traditional Italian pizza
- Tempura prawns
- Marinated and grilled chicken & Beef skewers
- California Rolls / Sushi Rolls
- Satay chicken balls
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Option 2: \$60 p.p — includes all items in option 1 plus 2 items below

- Hervey Bay scallops gratinated with tomato, chilli, breadcrumbs parsley served in shells
- Fresh oysters served natural and/or Kilpatrick
- Marinated and char grilled lamb cutlets
- Smoked salmon on a mini dill pan cake with horse radish cream.
- Hokin noodle with Asian beef / chicken stir fry in a noodle box.



GENERAL

- All our function packages include room hire and waiter service.
- There is a \$3.00 cakeage fee per guest if you wish to bring your own cake.
- Our cocktail menu options will serve unlimited food quantities for up to 4 hours duration.
- A minimum \$500.00 deposit is required to confirm your booking.
- Confirmation of guest numbers is required five days prior to function date.
- Arco is licensed until 1am.
- Prices and menus are subject to change
- All menu prices are GST inclusive.
- Payments for functions must be made with either cash or card.
- A surcharge of 2% applies to American Express.
- We do not accept Diners Club.

MENU SELECTION

- Final menu selection need to be advised 7 days prior to the date of the function.
- Arco can make alterations to our menu options and is happy to cater for guests with special dietary requirements. Please advise Arco of this when you finalise your final menu selection.

