

# ARCO CHRISTMAS MENU 2019

**3 Course \$70pp**

**2 Course \$60pp**

## Entrée

### **Chilli and Salt Calamari (GF)**

Served with a rocket salad and lime aioli

### **Poached Prawns (GF)**

In a chilled cucumber and tomato gazpacho, topped with cocktail sauce and salmon roe

### **City Larder Terrine**

Pork and caramelised onion terrine served with pickled onions, grissini and toast

### **Gnocchi (V)**

In a brown butter and sage sauce, topped with toasted pine nuts and parmesan crumbs

## Mains

### **Gippsland Scotch Fillet (GF)**

Char-grilled, served with fries, rocket and parmesan salad and red wine jus

### **Fish of the Day (GF)**

Atlantic salmon fillet with fondant potato, avocado and hollandaise

### **Pork Roast**

Roasted pork loin with all the Christmas trimmings

### **Signature Linguini**

Mussels, clams, calamari, prawns, scallops and a Moreton bay bug in a light chilli, tomato and herb sauce

### **Risotto (V)**

Spinach and herb risotto topped with truffle butter and micro herbs

## Dessert

### **Mixed Platters**

Petit fours and hand-crafted chocolates (GF)

**Kindly note we do not split bills.** V: vegetarian, GF: gluten-free