

# LUNCH

11:30am - 3pm



## Starters

**Garlic Bread** <sup>V, GFO</sup> 2.5ea

**Bruschetta** <sup>VN, GFO</sup> 4ea

Char-grilled ciabatta topped with tomato, onion, basil and balsamic glaze

**Anchovies** 9

Served with char-grilled ciabatta

**Antipasto Board** 9pp

Selection of cured meats, Tassie smoked salmon, feta, olives and char-grilled vegetables

*Add chorizo sausage* 5pp

**V** Vegetarian  
**VO** Vegetarian option available  
**VNO** Vegan option available  
**GF** Gluten-free  
**GFO** Gluten-free option available

Please note our chips are seasoned with chicken salt

Please note we are unable to split bills - thank you!

## Salads

**Lemon Pepper Calamari** <sup>GFO</sup> 19/29

Lightly floured and fried with a rocket, red cabbage and parmesan salad and a tangy lime aioli

**Caesar Salad** <sup>GFO</sup> 20

An Arco favourite with cos lettuce, a poached egg, bacon and crispy croutons tossed through a house Caesar dressing

*Add chicken tenders* 5

*Add Tassie Smoked Salmon* 6

**Middle Eastern Salad** <sup>V, VNO</sup> 20

Freekeh, quinoa, goji berries, chickpeas, corn, feta and mixed salad topped with a mint yoghurt

*Add chicken tenders* 5

*Add char-grilled lamb* 6

**Asian Beef Salad** <sup>VNO</sup> 24

Sweet soy-marinated fillet steak with vermicelli noodles, bean shoots, cucumber, cherry tomatoes and mixed salad

## Pasta

**Arco Signature Linguini** 36

Tiger prawns, Morton Bay bug, mussels, scallops, fish, clams, squid, Roma tomatoes and rocket in an indulgent crustacean bisque and a touch of Napoli

**Tagliatelle** 34

Fresh pasta ribbons tossed through a hearty slow-cooked lamb ragu

**Gnocchi** <sup>VO</sup> 33

Roasted duck and forest mushrooms tossed through a mushroom stock with a touch of cream and truffle oil

**Ravioli** <sup>V</sup> 28

Fresh pockets of ravioli filled with baby beetroot, kale and ricotta in a luscious rosé sauce

**Risotto** <sup>GF, VO, VNO</sup> 28

Chicken and seasonal roasted vegetables in a rich Napoli sauce

## Mains

### Porterhouse Steak <sup>GF</sup> 34

220g Gippsland char-grilled porterhouse on a bed of potato mash with broccolini and your choice of red wine jus, creamy mushroom or peppercorn sauce

Add tiger prawns 6

### Pork Belly <sup>GF</sup> 34

Crispy roasted pork belly on a bed of sweet potato mash with a spicy slaw and a side of apple sauce

### Chicken Saltimbocca <sup>GF</sup> 34

Prosciutto-wrapped chicken breast stuffed with camembert and sage on a bed of potato mash and green beans, finished with a honey mustard sauce

### Chicken Parma 24

Chicken schnitzel topped with house-made Napoli sauce, leg ham, mozzarella and tasty cheese with chips and garden salad

### Fish and Chips 22

Beer battered flathead tails served with chips and garden salad with a side of tartare sauce

### Open Steak Sandwich <sup>GFO</sup> 22

Minute steak, bacon, onion, red capsicum, spinach, tasty cheese, and tangy beetroot relish on Turkish bread with chips

### Open Chicken Sandwich <sup>GFO</sup> 22

Chicken tenders, rocket, tomato, sauerkraut and peri peri sauce on Turkish bread with chips

### Chicken Burger 20

Chicken schnitzel, smashed avocado, lettuce, tomato, pickles and Arco sauce on a brioche bun with chips

## Sides

### All \$8

Chips  
Wedges  
Seasonal Vegetables  
Garden / Greek Salad

## Drinks

### Soft Drinks

330ml coke varieties, chinotto 4.8  
Lemon or soda lime and bitters 4.8  
330ml/750ml sparkling water 4.8/9

### Juices, smoothies and milkshakes

Milkshakes 5.5  
Freshly squeezed juice 7  
Smoothies 7

Ask staff for today's selection

### Please see staff for wine list

### Genovese Coffee

Espresso, piccolo, short macchiato 4.3  
Latte, cappuccino, flat white, long macchiato, long black, hot chocolate 4.4  
Mocha, chai latte 4.6  
Iced chocolate, iced coffee, iced mocha 5.5  
Extra shot, soy milk, lactose-free milk, almond milk 0.5  
Vanilla, caramel or hazelnut syrup 0.6

### Teadrop Tea

English breakfast, chamomile, earl grey, honeydew green, spring green, lemongrass and ginger, peppermint 4.3