

Arco Function Menu 2020

3 Course \$70pp / 2 Course \$60pp

*(Choose two from each course for alternating serves)

Entrée

Lyonnaise (GF)

Cos leaves, crispy bacon, boiled egg, kipfler potato, roasted chicken and chives dressed in a seeded mustard vinaigrette

City larder terrine (GF)

With pickled onions, grissini and toast

Calamari (GFO)

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

Gnocchi (V)

Served in a pumpkin and white wine sauce topped with blue cheese, red grapes and toasted walnuts

Soup

House made soup chosen by you with consultation with the chef served with crusty bread and butter

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Mains

Scotch Fillet

220gm char-grilled steak with rocket and parmesan salad, French fries and red wine jus (GF)

Chicken breast (GF)

Served with mash potato, char grilled asparagus, seeded mustard cream sauce and carrot chips

Veal Schnitzel

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

Barramundi fillet

Grilled barramundi served with wilted bok choy, soba noodle salad with a miso sauce

Vegetarian cassoulet

A hearty stew of white beans and chickpeas served with roasted root vegetables, fresh herbs and pistou

Pork Scallopine

Sliced medallions of pork fillet served a top smashed garlic potato and wilted spinach and smothered in a creamy mushroom sauce

Grilled Swordfish

Char grilled swordfish served on a bed of ratatouille with salsa verde and fried basil

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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

Bread and butter pudding

Traditionally made and served with vanilla beans ice cream

Citrus tart

Served with double cream and raspberry compote