

Arco Christmas Menu 2017

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

Entrée

Lemon Pepper Calamari (GF available)

Lightly floured & fried with a rocket, red cabbage & parmesan cheese salad with a basil aioli sauce

Asian Beef Salad

Marinated eye fillets over wombok cabbage, vermicelli noodles, snow peas, mint, chilli and coriander, finished with fried shallots and pickled ginger

Prawn and Scallop Salad (GF)

Harissa-spiced prawns and scallops with a mango salad and a mint yoghurt sauce

Stuffed Capsicum (Vegan, GF)

Roasted capsicum stuffed with quinoa, mixed beans, vegetables and house made Napoli

Mains

Gippsland Porterhouse Steak (GF)

Char-grilled & served with potato mash, broccolini and a red wine jus

Fish of the Day (GF)

Atlantic salmon fillet with roasted jacket potato, seasonal vegetables and a hollandaise sauce

Pork Belly (GF)

Twice cooked Pork belly with roasted jacket potato, seasonal vegetables and a apple jus.

Chicken Napoli

Char-grilled chicken, roasted jacket potato and asparagus with a rose sauce

Linguini Seafood

Bug meat, clams, mussels, fish pieces and calamari in a Napoli crustacean bisque with garlic, chilli, white wine and rocket

Crab and Prawn Risotto

Prawn and crab cooked in a chilli crustacean bisque with chives and rocket

Beef Tortellini

Fresh tortellini filled with beef and caramelized onion, tossed with bacon and onion over a traditional Italian cream and spinach sauce

Beetroot Ravioli (V)

Fresh ravioli filled with kale & beetroot in a house made rich rosé sauce

Dessert Platters

Petit Fours

Selection of flavoured petit fours on a platter for
all to share

Christmas Pudding

Coffee Cream

Tiramisu

Custard Cream

Pistachio

Extras

\$8

Fries

Sautéed Seasonal Vegetables

Tossed Garden Salad

Menus may alter without notice – thank you