

ARCO LUNCH

From 11.30am

Light meals

Garlic Bread (V, GFO) \$9

Baked Turkish bread w garlic butter
Add mozzarella \$3

Mount Zero Olives (VN, GF) \$8

Marinated in garlic, chilli & orange

Italian Anchovies (GFO) \$9

With char-grilled sourdough

Pea & mushroom arancini \$11

Aioli, sea salt, pecorino

Poached salmon \$14

Salsa verde, salmon pearls,
pistachio crumbs

Oyster \$3.90e

Fresh lemon, shallot vinaigrette

Calamari (GFO) \$19/\$29

Coated in seasoned flour w a side of tequila & herb aioli

Orecchiette \$28

Prosciutto, green pea, chilli & garlic tossed through olive oil & finished w salted ricotta
& pane grattato

Insalata Caprese \$19

Vine ripened tomato, buffalo mozzarella, baby basil, balsamic glaze, Australian olive
oil, sea salt

Risotto \$28

Cauliflower & truffle finished w parmesan, butter & rocket leaves

Fish 'N' Chips \$24

Crispy beer-battered flathead w fries, garden salad & house-made tartare sauce

Angus Burger \$22

Grilled house made beef patty w cheddar, caramelised onions, house-made pickle &
American mustard in a milk bun w a side of fries & aioli

Linguine de Mare \$38

Our house specialty – prawns, scallops, fish & clams tossed through a light bisque & Napoli
sauce, topped w a king prawn & finished w herbs, rocket & chilli

V: vegetarian, VN: vegan, GF: gluten-free, VO: vegetarian option, VNO: vegan optional, GFO:
gluten-free optional

Kindly note we do not split bills

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Mains

Your choice of 2 sides are included in the price of the mains

300gm Grass fed scotch fillet \$38

Served w red wine jus

200gm Angus eye fillet \$48

Served w red wine jus

Parmesan & thyme crumbed pork schnitzel \$34

Served w aioli

Duo of duck (grilled breast and confit leg) \$42

Served w cherry glaze

Char grilled swordfish \$34

Served with lemon and caper butter

BBQ USA style pork ribs \$38

Served w our house made bourbon BBQ sauce

Sides

Fattoush salad – tomato, avocado, cucumber, mint & basil in a light citrus dressing \$12

Spinach, feta, pumpkin & pinenut salad with Dijon dressing \$10

Louisiana style coleslaw – coleslaw w pecan, celery & a buttermilk dressing \$12

Garlic butter chats \$8

Fries \$8

Seasonal greens \$9

Italian gnocchi w sage & almond burnt butter \$12

House made spätzle in garlic cream sauce \$10

Panzanella salad – Tuscan bread salad w peppers, tomato & red onion \$12

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