

Lunch 11:30am – 3:00pm

Starters

Classic Bruschetta (V, GFO) \$4 per slice

Tomato, onion and basil on sourdough topped with shaved parmesan and a balsamic glaze

Garlic Bread (V, GFO) \$8

Oven-baked Turkish bread with garlic butter

Add mozzarella \$3

Mount Zero Olives (VG, GF) \$8

Marinated in garlic, chilli, orange and herbs

Italian Anchovies (GFO) \$9

With char-grilled sourdough

Salads

Thai Chicken (GF, VGO) \$24

Shredded poached chicken, bean sprouts, snow peas, Asian herbs and cos leaves tossed in a hot and sour dressing

Lyonnaise (GF) \$20

Torn cos leaves, crispy bacon, boiled egg, kipfler potato and chives dressed in a seeded mustard vinaigrette

Add grilled chicken \$5

Add smoked salmon \$6

Pearl Couscous (V, VGO) \$20

Char-grilled yellow and green zucchinis, baked cherry tomatoes and asparagus in a light lemon and Dijon dressing topped with caponata

Add grilled chicken \$5

Add smoked salmon \$6

Grilled Chorizo (GFO) \$14

With house-made flat bread and a lemon wedge

Grilled Asparagus (GF) \$16

With pickled white anchovies, shaved pecorino and toasted almonds

Add poached egg \$4

Buffalo Mozzarella (GFO) \$19

With shaved prosciutto, dressed rocket leaves and grissini

Calamari (GFO) \$19/\$29

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

Pasta

Signature Linguine Di Mare \$36

Mussels, prawns, scallops and fish pieces topped with a Moreton bay bug in Napoli sauce with fresh herbs and a touch of chilli

Gnocchi (V) \$32

Pumpkin dumplings in a light blue cheese sauce finished with toasted walnuts, red grapes and shaved parmesan

Risotto (GF, VO) \$32

Shredded ham hock and green pea risotto topped with shaved parmesan

Agnolotti \$32

Chicken and sage filled morsels in a rich brown butter sauce topped with ricotta and fried parsley

Pappardelle (V, VGO) \$34

Zucchini, asparagus and peas tossed in garlic and chilli oil finished with fresh mint, salted ricotta and toasted breadcrumbs

V: vegetarian, VN: vegan, VNO: vegan optional, GF: gluten-free, GFO: gluten-free optional
Kindly note we do **not** split bills

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Mains

Scotch Fillet \$38

300gm char-grilled steak with rocket and parmesan salad, French fries and your choice of:

Creamy pepper

Red wine jus (GF)

Brandy-buttered mushrooms (GF)

Garlic butter (GF)

Chicken Medallions (GF) \$32

Served with thick cut chips, apple and celery slaw, bacon jam and a corn and chorizo salsa

Veal Schnitzel \$29

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

Tempura Veggies (VG) \$28

Lightly fried tempura seasonal veggies on a bed of fragrant rice with pickled carrot salad, fresh chilli and dipping sauce

Mussel Bowl (GFO) \$28

Local black mussels in a rich tomato, herb and white wine sauce with char-grilled sourdough and green olive aioli

Friday Night Fish 'N' Chips \$24

Crispy beer-battered flathead with a potato cake, chips, garden salad and house-made tartare sauce

Arco Burger (GFO) \$24

Grilled house-made beef patty with bacon, egg, cheese and lettuce in a brioche bun topped with fried onion rings and a side of French fries and garlic aioli

Sides

All \$8

Chips/French Fries

Wedges

Garden Salad

Rocket and Parmesan Salad

Seasonal Veggies

Dessert

Homemade Tiramisu (V) \$13

Luscious layers of sponge biscuits, coffee and mascarpone finished with shaved chocolate and lashings of vanilla cream

Sticky Date Pudding (V) \$13

Served warm with a decadent butterscotch sauce and vanilla bean ice cream

Petit Fours

Ask about our selection of sweet bites

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