

# DINNER MENU



## Small Plates

Marinated Sicilian, Kalamata & Stuffed green olives \$14

Loaded hummus with Meredith goats cheese spiced seeds and nuts, garlic toast \$24.5

Ceviche- Yellow fin Tuna, nahm Jim & coconut dressing \$26

Creamy seafood chowder - gurnard, mussels, prawns, tuna served with garlic bread \$23

Korean Bang Bang Chicken - Buttermilk fried chicken coated in Gochujang sauce, Japanese mayo \$23.5

Crispy prawn, pork & crab wontons with a cucumber and red capsicum pickled vinaigrette \$24 (4 wontons)

Broccolini or Brussels Sprouts with romesco sauce, apple & balsamic dressing, toasted almonds \$19.5

Fries with aioli & tomato sauce \$14.5

## Large Plates

Prime scotch fillet, with a potato, leek & Parmesan gratin, broccolini and your choice of creamy mushroom sauce or a garlic & thyme jus \$48

Pan seared gurnard, saffron & prawn risotto, parmesan, lemon & rocket \$46

Potato & mozzarella gnocchi, baby spinach, sun-dried tomatoes, Napoli sauce & shaved parmesan \$38

Pappardelle with a rich beef cheek tomato ragu and parmesan crumb \$38

Puy lentils with baby beetroot, baby carrots, eggplant puree, smoked labneh, crispy kale \$33

Fish & Chips – line caught fresh fish, battered in Arcadia's secret special beer batter, fries, house tartare & tomato sauce \$33

Chicken Burger – buttermilk fried chicken drizzled with spiced honey, slaw, bacon, Swiss cheese, McCulley's pickles, chipotle mayo, served with fries \$33

Beef Burger – smoked beef smash patty, double cheese, pickles, big mac sauce, onion jam, bacon & fries \$33

## Dessert Menu



Donut pillows tossed in cinnamon sugar, chocolate & hazelnut mascarpone , citrus crème patisserie \$20

Sticky date pudding with a butter scotch caramel sauce & salted caramel gelato \$20

Affogato \$12 turn it into cheeky night cap by adding a liqueur of your choice \$22