

Dinner Menu

Please see our Specials Board for Today's Specials

Small Plates

Marinated olives \$11

Bruschetta of the day \$18.50

Crispy prawn, pork & crab wontons with a miso, siracha and lime mayonnaise \$21 (4 wontons)

Sticky roasted NZ lamb ribs, topped with a caraway & chive slaw, and a spiked mint vinaigrette \$23.5

Market fish ceviche with coconut cream, kaffir lime, nahm jim dressing \$22.5

Large Plates

Fish of the day - Daily line caught fish \$Price on the day

Pasta of the day \$ Price on the day

55 day dry aged scotch fillet with manchego & chive croquettes, greens, garlic & thyme jus \$43

12 hour braised beef cheeks cooked in south East Asian inspired flavors, served with creamy potato whip & greens \$38.5

Warmed Puy Lentils, spring asparagus, smoked artichoke hearts, roasted red peppers, baby spinach, Meredith's marinated goats cheese, crispy kale \$32 (Vegan option available)

Crispy five spice pork belly with Vietnamese salad with fragrant herb rice \$36

Line caught fresh fish, battered in Arcadia's secret special beer batter, fries, house tartare & tomato sauce \$28

Chicken Burger- Buttermilk fried chicken drizzled with spiced honey, slaw, bacon, Swiss cheese, Mc Culley's pickles, chipotle mayo, served with fries \$27 (Vegetarian & Vegan option available)

Dessert

Doughnut Pillows, chocolate & hazelnut mascarpone, citrus patisserie, raspberry coulis \$16

Honey Biscuits, berry mascarpone cream, lemon Italian gelato, fairy floss \$16