

# Dinner Menu

## Small Plates

Marinated olives \$13.50

Wild wheat sourdough with our dip of the day \$23

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

Crispy calamari with aioli & lemon \$27

Sticky roasted NZ lamb ribs, topped with a caraway & chive slaw, and a spiked mint vinaigrette \$28

Market fish ceviche with coconut cream, kaffir lime, nahm jim

## Large Plates

Fish of the day - Daily line caught fish \$43.5

12 hour braised beefs cheeks cooked in south East Asian inspired flavors, served with creamy potato whip & greens **\$42**

Angus Pure steak with manchego & chive croquettes, greens, garlic & thyme jus \$45

Lentils - Warmed Puy Lentils, smoked beets & artichoke hearts, roasted red capsicum, baby spinach, goats cheese, crispy kale \$35.5 (Vegan option – No goats cheese)

Crispy five spice pork belly with Vietnamese salad & rice \$39

Fish & chips - Line caught fresh fish, battered in Arcadia's secret special beer batter, fries, house tartare & tomato sauce \$32

Chicken Burger- Buttermilk fried chicken drizzled maple syrup, slaw, bacon, Swiss cheese, McCulley's pickles, chipotle mayo, served with fries \$32

Beef Burger - Smoked beef smash patty, double cheese, pickles, big mac sauce, onion jam, bacon & fries \$30.5

Vegetarian Burger – Smashed falafel, Swiss cheese, red pepper coulis, tomato and lettuce \$32 *(Vegan option - No Swiss cheese)*