DINNER MENU

Small Plates

Marinated Sicilian, Kalamata & Stuffed green olives $15.5

Bread & Dip - Whole baked Brie, fig chutney, toasted sour dough $26.5

Wontons - prawn, crab & pork wontons pickled red pepper dressing (4 wontons) $24

Crispy Whitebait- Lightly dusted in flour, pan fried in olive oil, garlic & chipotle, served with toasted sourdough and lemon $27

Grilled halloumi glazed with lime & honey topped with a pistachio crumb $26

Korean Bang Bang Chicken - Buttermilk fired chicken coated in Gochujang sauce, Japanese mayo $25.5

Broccolini with romesco sauce, apple & balsamic dressing $21.5

Mixed salad greens, crispy lentils, toasted almonds,
with a pickled red pepper dressing $18.5

Fries with aioli & tomato sauce $15.5

DINNER MENU

Large Plates

55 day dry aged Scotch fillet with a potato, leek & parmesan gratin, broccolini with your choice of creamy mushroom sauce or garlic & thyme jus $55

Pan seared Gurnard on a prawn risotto, salsa verde, shaved parmigiano$47.5

Creamy prawn & scallop spaghetti, white wine, baby spinach, lemon, capers, parmesan $39.5 Vegetarian option available

12 hour braised beefs cheeks, cooked in south East Asian inspired flavors, creamy potato whip, greens $44

Lamb Fillet Salad- Greens, baby beets, asparagus, goat cheese, candied lemon vinaigrette $42 Vegetarian option available

Fish & Chips – line caught fresh fish, battered in Arcadia's secret special beer batter, fries, house tartare & tomato sauce $34.5

Chicken Burger – buttermilk fried chicken drizzled with honey slaw, bacon, Swiss cheese, McCulley's pickles, chipotle mayo, served with fries $34.5

Beef Burger – smoked beef smash patty, bacon, double cheese, pickles, big mac sauce, onion jam, served with fries $34.5

Vegetarian Burger – Smashed falafel, Swiss cheese, onion jam, cashew nut romesco tomato, lettuce served with fries $34.5

Dessert Menu

Italian Bomb Alaska - Italian meringue, chocolate sponge, salted caramel gelato $21

Donut pillows tossed in cinnamon sugar, chocolate & hazelnut mascarpone & citrus crème patisserie, berry compote $21

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

Baileys Espresso Martini $24

Liqueurs $12 Liqueur Latte $15

Jameson, Baileys, Dubliner, Kahlua, Amaretto, Frangelico, Drambuie, Cointreau
Selection of Barista Coffee and Tea available

Sherry & Port

Pedro Ximenez Nectar $13gl Port $13gl