

Wine

Sparkling			<i>Gls</i>	<i>Btl</i>
Te Hana Reserve	Bubbles	NZ	\$13	\$60
<i>Apple, citrus and Danish pastry flavours</i>				
Zonin	Prosecco	Italy	\$13	\$60
<i>Fruity & Aromatic</i>				
Cloudy Bay Pelorus	Bubbles	Marlborough		\$80
<i>Creamy, nutty and full-flavoured</i>				
Veuve	Champagne	France		\$150
<i>Subtle notes of white peach, anise, biscuit and citrus</i>				
Bollinger	Champagne	France		\$165
<i>Velvet Bubbles, fruity & spicy aromas</i>				
White Wine			<i>Gls</i>	<i>Btl</i>
Nautilus	Sav Blanc	Marlborough	\$14	\$65
<i>passionfruit, lemongrass and ripe grapefruit</i>				
Greywacke	Sav Blanc	Marlborough		\$75
<i>A delightful fusion of ripe summer fruit and delicate floral perfume</i>				
Decibel Giunta	Pinot Gris	Hawks Bay	\$14	\$65
<i>Fresh pears and hints of aromatic spice</i>				
Ata Rangi Lismore	Pinot Gris	Central Otago		\$85
<i>Full bodied, spicy & dry</i>				
Black Barn	Chardonnay	Hawkes Bay	\$14	\$65
<i>Mild oak, stonefruit, creamy, dry</i>				
The Hunting Lodge	Albarino	Hawkes Bay	\$14.5	\$70
<i>Lemongrass, white peach, aniseed, salt</i>				
Man O’ War Valhalla	Chardonnay	Waiheke		\$100
<i>Big, powerful, full flavoured</i>				
Felton Road	Chardonnay	Central Otago		\$110
<i>White peach, citrus and floral, hints of brioche</i>				
Triennes	Rosé	France	\$15	\$72
<i>Berries and rose petals aromas, orchard fruit notes, crisp</i>				
Red Wine				
Carrick Unravelled	Pinot Noir	Central Otago	\$15	\$72
<i>Red cherry, raspberry to blackberries with a hint of spice</i>				
Maude Pinot	Pinot Noir	Central Otago		\$95
<i>Black fruits, violets and wild thyme</i>				
Felton Road	Pinot Noir	Central Otago		\$115
<i>Concentrated, dark fruits & cedar oak tones</i>				
Te Mata	Syrah	Hawkes Bay	\$14	\$65
<i>Dense, saturated, ripe, and enticing</i>				
Man O’ War Dreadnough	Syrah	Waiheke		\$110
<i>Plum, dark berry, five-spice, chocolate-mocha and nutty oak flavours</i>				
Main Divide	Cab/Merlot	Wiapara	\$14	\$68
<i>Dark fruits, liquorice and cloves</i>				
Passage Rock Sisters	Blend	Waiheke		\$80
<i>Malbec, Syrah, Cabernet Sauvignon, Cabernet Franc , Petit Verdot</i>				
Man O’ War Ironclad	Bordeaux Blend	Waiheke		\$110
<i>Black fruits & herbal notes</i>				

Small Plates

Marinated olives \$13.50
Wild wheat sourdough with our dip of the day \$23
Crispy prawn, pork & crab wontons with a cucumber and red capsicum pickled vinaigrette \$24 (4 wontons)
New Zealand crispy whitebait with olive oil, garlic, chipotle, lemon and crusty sourdough \$28
Crispy calamari with aioli and lemon \$27
Sticky roasted NZ lamb ribs, topped with a caraway & chive slaw, and a spiked mint vinaigrette \$28
Ceviche with coconut cream, kaffir lime, nahm jim dressing \$26
Fries with aioli & tomato sauce \$14
Broccolini with parmesan crumb & almonds \$18
Side Salad - Mixed lettuce, cherry tomatoes, toasted almonds, crispy lentils with a pickled red pepper dressing \$16

For the Kiddies

For Children 12 years and under
House Crumbed Fish & Chips \$15
Free Range Chicken Nuggets & Chips \$15
Cheese Burger & Chips \$15
Kids Goodie Bag \$4.5

Gluten free bread available
Please advise us if you have allergies as we cannot list all ingredients
All menu items may contain traces of nuts
15% Surcharge on public holidays

Large Plates

Poke Bowl – Slaw, sushi rice, edamame beans, wasabi, Japanese mayo, seaweed, sesame soy dressing \$31
With your choice of: Buttermilk Fried Chicken, Crispy Tofu, Arcadia Cold Smoked Salmon
Summer Salad – salad greens, haloumi, crispy chickpeas, almonds, puy lentils, crispy yellow lentils and cherry tomatoes with an avocado vinaigrette \$28

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 with spiced honey, slaw, bacon, Swiss cheese, McCulley’s pickles, chipotle mayo, served with fries \$32
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Beef Burger – smoked beef smash patty, double cheese, pickles, big mac sauce, onion jam, bacon & fries \$32

Vegetarian Burger – Smashed falafel, Swiss cheese, onion jam, red pepper coulis, tomato and lettuce \$32
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Dessert Menu

Doughnut Pillows, chocolate & hazelnut mascarpone, citrus patisserie, raspberry coulis \$19

Chocolate mousse with raspberry crumb, raspberry sorbet with chocolate soil \$19
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Affogato \$12 turn it into cheeky night cap by adding a liqueur of your choice \$22

Ice Cream

Nice Blocks\$6.5, Paddle Pop \$6.5, Magnum \$7.5
<i>Check out our ice cream freezer for flavours</i>

Sticky & Port

Pedro Ximenez Nectar \$13gl Port \$13gl

Liqueurs \$12 Liqueur Coffee \$15

Jameson, Baileys, Dubliner, Kahlua, Amaretto, Frangelico
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Alcoholic Beverages

Cocktails \$24

Pink Beach – Gin, mixed berries, lemon, mint and soda

Lychee Love Shiraz gin, lychee, lemon & lime, egg white, thyme

Lemoncello Spritz Lemoncello, apple rum, mint & soda

Peachy Keen – Honeycomb whiskey, spiced rum, peach puree, lime, egg white & cinnamon

Blood Orange Whiskey Sour – Whiskey, blood orange, lemon, lime, egg white & angostura bitter

Tropical Passion – Vodka, passion fruit, lime, sugar syrup

Classic Cocktails \$24

Chilli or Classic Margarita, Aperol Spritz, Espresso Martini, Moscow Mule, Pina Colada, Mojito, Negroni

Cocktail Jug \$65

Pimms Cup – Pimms, ginger ale, mint, cucumber, orange

Gin spritz - Gin, cucumber, lemon, lime, mint, soda

Tequila, lime spritz - Tequila, Pink grapefruit, lime

Beer

On Tap - Tokyo Dry, Mac's 3 Wolves Pale Ale \$12.5

Bottle - Corona, Mac's Black \$11.5

Emerson's Pilsner, Pan Head Supercharger APA \$13

Light Beer Speights mid \$10, Zero Beer \$11

Cider - Issac's Apple \$12

House Spirits \$13

Bombay Sapphire, 42 Below Vodka, Bacardi, Altos Tequila, Coruba, Jim Beam, Canadian Club, Brandy

Rum, Whiskey Bourbon \$15

Appleton Estate, Kraken, Jameson, Glenfidich, Maker's Mark

Premium Gin & Vodka \$15

Gin- Scapegrace Black, Rose & Twig Pomegranate,

Waiheke London dry, Waiheke Four pillars Shiraz gin

Vodka - Waiheke Hibiscus Honey, Waiheke Horopito Spice



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Non-Alcoholic

Mock Tails \$14

Crimson Sunset – Blood orange, elderflower, lime & soda

Cucumber Breeze – Cucumber, lemon, lime, mint and soda

Grapefruit Groove – Lychee, grapefruit, thyme, lime & lemon

Fruit Smoothie \$11.5

Reboot - Mango, pineapple, banana, passion fruit

Vitality - Strawberries, mango, raspberries, goji berries

Energise - Strawberries, passion fruit, pineapple

Detox - Blueberries, banana, dates, boysenberries

(Swapping or omitting fruit is not possible)

Juices \$5

Apple, Orange, Cranberry, Pineapple, Pink Grapefruit, Tomato

Kombucha \$7

Ginger & Lemon, Passionfruit, Raspberry Lemonade

Soft Drink

Coke, Diet Coke, Coke Zero, Lemonade, Ginger Ale,

Tonic Water, Soda Water, Soda & Lime \$6

Ginger Beer, Pink Grapefruit, Lemon, Lime & Bitters \$7

Water

Sparkling & Still 500ml \$7

Sparkling & Still 1Lt \$13

Coffee

Short Black, Piccolo \$4

Long Black, Macchiato, Americano \$4.5

Flat White, Cappuccino, Latte, Mocha, Chai, Hot Choc \$5

Takeaway/Large/Extra Shot 50c

Soy/Almond/Oat Milk /Cream \$1

Tea

English breakfast, Earl Grey, Green, Jasmin Green,

Peppermint, Chamomile, Elderflower, Blueberry

Blood Orange & Eucalyptus \$5