

Dinner Menu

Small Plates

Marinated olives \$13.5

Creamy seafood chowder with salmon, gurnard, prawns, scallops, prawns & mussels served with toasted Wild wheat sourdough \$19

Bruschetta of the Day \$23

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

Sides

Fries with aioli & tomato sauce \$14 **Broccoli** with parmesan crumb & almonds \$18

Salad - Mixed lettuce, crispy lentils, cherry tomatoes, toasted almonds, with a pickled red pepper dressing \$16

Large Plates

Fish of the Day \$43.5

Wagyu short rib coconut rice, thai green curry & a fresh herb & cashew nut salad \$43

Lamb rack crusted with pistachio, thyme & parmesan, duck fat gourmet potatoes, baby beets, carrots & spinach, garlic and thyme jus \$46

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

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

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

Large Plates continued on next page

Large Plates *continued*

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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 \$32

Vegetarian Burger – Smashed falafel, Swiss cheese, onion jam, red pepper coulis, tomato and lettuce & fries \$32
(Vegan option – no Swiss cheese)

Please talk to one of our team if you have any allergies as we cannot list all ingredients

For the Kiddies

For Children 12 years and under

House Crumbed Fish & Chips \$15

Free Range Chicken Nuggets & Chips \$15

Cheese Burger & Chips \$15

Dessert Menu

Chocolate torte with raspberry coulis & chocolate gelato \$19

Citrus crème Brûlée with almond praline with berry coulis \$19

Ice Cream

Nice Blocks \$6.5, Paddle Pop \$6.5, Magnum \$7.5

Check out our ice cream freezer for flavours

Sticky & Port

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

Liqueurs \$12 Liqueur Coffee \$15

Jameson, Baileys, Dubliner, Kahlua, Amaretto, Frangelico