

Dinner Menu

Please see inside for Today's Specials

Small Plates

Marinated olives \$12.5

Platter- prosciutto, chorizo, manchego, cornichons, olives, balsamic & olive oil, toasted sour dough \$29.5

Bruschetta of the day \$21

Crispy prawn, pork & crab wontons with a miso, sracha and lime mayonnaise \$23 (4 wontons)

Sticky roasted NZ lamb ribs, topped with a caraway & chive slaw, and a spiked mint vinaigrette \$26.5

Market fish ceviche with coconut cream, kaffir lime, nam jim dressing \$25

Large Plates

Fish of the day - Daily line caught fish \$42.5

Pasta of the day \$37.5

55 day aged scotch fillet steak with manchego & chive croquettes, greens, garlic & thyme jus \$45

12 hour braised beef cheeks cooked in south East Asian inspired flavors, served with creamy potato whip & greens \$41

Warmed Puy Lentils, spring asparagus, smoked artichoke hearts, roasted red peppers, baby spinach, Meredith's marinated goats cheese, crispy kale \$35 (Vegan option available)

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

Line caught fresh fish, battered in Arcadia's secret special beer batter, fries, house tartare & tomato sauce \$30.5

Chicken Burger- Buttermilk fried chicken drizzled with spiced honey, slaw, bacon, Swiss cheese, Mc Culley's pickles, chipotle mayo, served with fries \$30.5 (Vegetarian & Vegan option available)

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