



# DINNER MENU

## Small Plates

Te Matuku Oysters – subject to availability

Half Dozen \$35 Dozen \$70

Natural with mignonette “OR” Beer Battered with Japanese mayo

Marinated Sicilian, Kalamata & Stuffed green olives \$14.5

Bread & dip “or” Bruschetta of the day \$24.5

Whitebait lightly dusted in flour, pan-fried in olive oil, garlic & chipotle served with sourdough \$27.5

Market fish ceviche with coconut cream, kaffir lime, nahm jim dressing \$26

Korean Bang Bang Chicken - Buttermilk fired chicken coated in Gochujang sauce, Japanese mayo \$23.5

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

Wagu beef skewers, sweet soy glaze, chilli lime butter, crushed peanuts \$20 (2 skewers)

Green papaya salad, mung beans, peanuts, snake beans, cherry tomato’s Asian style dressing \$18

Fries with aioli & tomato sauce \$14.5 Broccolini with parmesan & pinenut crumb \$19.5

Mixed lettuce, crispy lentils cherry tomatoes, toasted almonds, with a pickled red pepper dressing \$17

## Large Plates

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

Steak of the day – duck fat potatoes, greens of the day, your choice of creamy mushroom sauce or garlic & thyme jus \$POD

Smoked baby beetroot, tahini & zany zeus Greek yoghurt, puy lentils, smoked mushrooms, crispy kale, pine nuts \$33

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

Confit duck leg, Thai red curry, baby corn, red capsicum, mung beans, fresh herbs, prawn crackers, Jasmin rice \$45

Fish & Chips – line caught fresh fish, battered in Arcadia’s secret special beer batter, fries, house tartare & tomato sauce \$33

Chicken Burger – buttermilk fried chicken drizzled with spiced honey, slaw, bacon, Swiss cheese, McCulley’s pickles, chipotle mayo, served with fries \$33

Beef Burger – smoked beef smash patty, double cheese, pickles, big mac sauce, onion jam, bacon & fries \$33

