

## FUNCTIONS AT ARCO DANDENONG

We believe that Arco Dandenong is the perfect place to have your next memorable function.

Our vision is to provide the best dining experience to our customers by offering an exquisite Modern Australian cuisine with an unrivalled level of customer service.

Below is an outline of our current function packages for your consideration.

We also welcome the opportunity to tailor a menu to suit your individual preferences.

### **Option 1: Alternating meals**

- 2 Courses \$55 p.p
- 3 Courses \$65 p.p

### **Option 2: Choice of meals**

- 2 Courses \$65 p.p (maximum 4 options)
- 3 Courses \$75 p.p (maximum 4 options)

# arco

**ENTRÉE****Lemon Pepper Calamari**

Lightly floured and fried over a rocket salad,  
With basil aioli and a balsamic reduction.

**Hervey Bay Scallops**

Oven baked scallops with chilli, tomato and  
capsicum sauce and toasted bread crumbs

**Seared Prawn and Scallop Medley (GF)**

On a pea puree with mini potato rosti and  
crispy prosciutto

**Gnocchi Ragu**

Duck and wild mushroom with truffle oil.

**Smoked Salmon carpaccio (GF)**

Thinly sliced smoked salmon topped with a  
micro salad with hazelnuts, capers and a  
horseradish cream.

**MAINS****Eye Fillet Steak(GF)**

Char grilled grain-fed eye fillet, served on a  
bed of potato mash and baby vegetables,  
over a peppercorn and brandy sauce

**Twice Cooked Pork Belly**

Infused with star anise and cinnamon with  
parsnip mash, braised red cabbage and an  
apple compote

**Half Roasted Crispy Skin Duck**

Oven roasted half duck on a parsnip  
puree, with ginger infused glazed  
baby carrots over a citrus sauce

**Chicken Roulade**

Oven roasted chicken breast stuffed with  
truffle  
mousse and spinach, on pumpkin puree,  
char grilled broccolini and chicken jus

**Lamb Rump (GF)**

Maple syrup, red wine and garlic marinated  
lamb rump served with roasted seasonal  
vegetables, whipped potato and a port jus.

**Fish of the day**

Serving can be discussed

**Prawn and lobster tail linguine**

Tossed with cherry tomatoes in a crustacean  
bisque and a touch of Napoli sauce.

**Ravioli Napoli**

Spinach and ricotta filled ravioli with  
Napoli sauce and finished with  
bocconcini and parmesan

**DESSERT****Sticky Date Pudding**

Oven baked sticky date pudding with a warm butterscotch sauce, caramel shards and vanilla bean ice cream.

Lavender Pannacotta  
With roasted rhubarb compote

Raspberry almond tart  
With berry coulis.

**Coppa di Gelato**

Trio of homemade italian gelato and sorbet

**Lemon tart**

Baked smooth and silky, served simply with red wine poached pear and vanilla cream

**ADDITIONAL ITEMS****Entrée Platters**

**Antipasto Boards** with a selection of cured meats, cheeses, sun-dried tomatoes, char grilled vegetables.

Olives	Prosciutto	Oysters
Sausages	Scallops	Antipasto
Calamari	Bruschetta	Arancini

**Pasta Course \$10 per person**

*Option 1: Rigatoni Amatriciana*

Rigatoni tossed with bacon, pancetta, chilli and garlic in a Napoli sauce

*Option 2: Linguini Gamberi*

Linguini in a Napoli sauce tossed with king prawns, capers and fresh herbs

*Option 3: Ravioli Napoli*

Ravioli filled with spinach and ricotta with bocconcini cheese

**Dessert Platters**

Fruit, cheese, homemade cakes

## COCKTAIL PARTIES AT ARCO DANDENONG

Cocktail parties are a great way to celebrate any occasion! To ensure your event is memorable your guests will be served an unlimited food quantity for 4 hours.

### **Option 1: \$50 p.p — includes all items below**

- Fresh calamari fried and seasoned with salt and lemon pepper
- Mini beef burgers with Dijon mustard, fresh tomato, tasty cheese and lettuce
- Traditional Italian pizza
- Tempura prawns
- Marinated and grilled chicken & Beef skewers
- California Rolls / Sushi Rolls
- Satay chicken balls
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### **Option 2: \$60 p.p — includes all items in option 1 plus 2 items below**

- Hervey Bay scallops gratinated with tomato, chilli, breadcrumbs parsley served in shells
- Fresh oysters served natural and/or Kilpatrick
- Marinated and char grilled lamb cutlets
- Smoked salmon on a mini dill pan cake with horse radish cream.
- Hokin noodle with Asian beef / chicken stir fry in a noodle box.

## GENERAL

- All our function packages include room hire and waiter service.
- There is a \$3.00 cakeage fee per guest if you wish to bring your own cake.
- Our cocktail menu options will serve unlimited food quantities for up to 4 hours duration.
- A minimum \$500.00 deposit is required to confirm your booking.
- Confirmation of guest numbers is required five days prior to function date.
- Arco is licensed until 1am.
- Prices and menus are subject to change
- All menu prices are GST inclusive.
- Payments for functions must be made with either cash or card.
- A surcharge of 2% applies to American Express.
- We do not accept Diners Club.

## MENU SELECTION

- Final menu selection need to be advised 7 days prior to the date of the function.
- Arco can make alterations to our menu options and is happy to cater for guests with special dietary requirements. Please advise Arco of this when you finalise your final menu selection.

