



LUNCH

11.30AM - 3PM



STARTERS

GARLIC BREAD **V** 2.5

BRUSCHETTA **V** 4

Tomato and onion with basil and balsamic.

ANCHOVIES 9

With char-grilled crispy bread

ANTIPASTO BOARD 2pp 27

Selection of cured meats, smoked salmon, cheeses, char-grilled vegetables to share. Add house made Sicilian pork sausage \$4.00 each

PASTA AND RISOTTO

LINGUINI SEAFOOD 36

Linguini tossed with whole bug, mussels, fish pieces, fresh pipies and calamari in a Napoli crustacean bisque with E.V.O.O., garlic, chilli and white wine.

HOUSE MADE GNOCCHI 32

House-made potato gnocchi ragu with Sicilian pork sausage & porcini mushroom.

MEDITERRANEAN RAVIOLI **V** 28

Ravioli filled with Mediterranean vegetables with a Napoli basil pesto.

BEEF TORTELLINI 28

Fresh tortellini filled with beef and tossed with bacon and onion over a traditional Italian cream and spinach sauce

CHICKEN, PUMPKIN & PEA RISOTTO **GF** **V** 28

Risotto with chicken, roasted pumpkin and peas.

*Vegetarian option without chicken.

V vegetarian

GF gluten free*

*whilst all care is taken to ensure meals are free from gluten, some traces may remain

ENTRÉES AND LIGHT MEALS

LEMON PEPPER CALAMARI **GF** 19 / 29

Lightly floured and fried with a zesty Asian style salad and basil aioli

ASIAN BEEF SALAD 19 / 29

Marinated fillet steak over wombok cabbage, vermicelli noodles, capsicum, snow peas, mint, chilli and coriander finished with fried shallots and pickled ginger

CHICKEN SALAD **GF** 19 / 29

Spice infused chicken with spinach, roasted pumpkin, beetroot, seeded mustard dressing and pine nuts topped with feta.

CAESAR SALAD **V** 18

Lettuce leaves tossed with crispy bacon, croutons, shaved parmesan and a hardboiled egg finished with a traditional Caesar dressing

Add marinated chicken fillets or smoked salmon 22

arco
cafe • bar • restaurant





LUNCH

11.30AM - 3PM



MAINS

SCOTCH FILLET **GF** 34

Char-grilled and served with potato mash & seasonal vegetables with your choice of mushroom sauce, peppercorn sauce or a red wine jus

CRISPY ROAST PORK BELLY **GF** 34

Twice-cooked pork belly with smashed potato, seasonal vegetables and a house made apple jus.

PERI PERI CHICKEN 34

Char grilled with roasted duck fat potatoes and sautéed garlic green beans with a chimichurri sauce.

STEAK SANDWICH 27

Fillet steak with fresh tomato, caramelised onions, cheese and Dijon mustard on Turkish bread served with chips and a side salad

CHICKEN DELUXE 19

Marinated chicken fillets with bacon, Spanish onion, cheese, avocado and basil aioli on Turkish bread served with chips and a side salad

SIDES all 8

Bowl of chips **GF** **V**

Wedges with sour cream and sweet chilli **V**

Seasonal vegetables **GF** **V**

Garden salad **GF** **V**

CHICKEN PARMIGIANA 24

Crumbed chicken breast topped with tasty cheese, fresh mozzarella, leg ham and Napoli sauce served with chips and a side salad

FISH AND CHIPS 22

Crispy battered flathead tails served with chips, a side salad and tartare sauce

CHICKEN SCHNITZEL BURGER 23

With a spicy mayo, tasty cheese and coleslaw in a brioche bun served with chips and a side salad

DRINKS

- Coke, diet coke, coke zero, sprite, lift
- Lemon, lime and bitters, soda, lime and bitters
- Chinotto, limonata, aranciata, aranciatta rossa
- Sparkling mineral water (330ml/750ml)
- Fresh juice — orange, apple, watermelon, ginger
- Smoothie — please ask for flavour

GENOVESE COFFEE

- Espresso, latte, cappuccino, flat white, short/long macchiato, long black, mocha
- Italian hot chocolate, white hot chocolate, chai latte
- Iced chocolate/coffee/mocha
- Almond milk or soy milk available

TEADROP TEA

- English breakfast, earl grey, honeydew green, spring green, lemongrass and ginger, peppermint, chamomile

Please see staff for wine list