

# ARCOBAR

# CHEFS SPECIALS

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Our kitchen team are proud to add some great hearty meals to our menu, along with some of my favourite recipes that have been a part of my time in the kitchen for many years. Enjoy!

*Paul Martin (Head Chef) arcobar*

## SPAGHETTI BOLOGNESE

with fresh parmesan \$24.50

## SLOW ROAST LAMB SHANKS

Two roast lamb shanks, creamy mash, red wine & onion gravy \$38.50

## BANGERS & MASH

Lamont's the Butcher pork sausages, mushy peas & onion gravy \$26.50

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## CITRUS BAKED CHEESECAKE

New York style cheesecake with vanilla bean ice cream, lemon curd, and berry coulis 12.50 (nf)

## FRANGELICO TIRAMISU

Layered chocolate tiramisu made with Frangelico and freshly ground espresso 13.50 (nf)

## CHOCOLATE & RUM MOUSSE

Homemade dark chocolate mousse with whipped cream, strawberries and mint garnish 11.50 (gf)(nf)

## AFFOGATO

Scoop of vanilla bean ice cream with freshly ground espresso 9.50

## ASSORTMENT OF HOUSE MADE PASTRIES & SLICES

AVAILABLE FOR YOUR SELECTION AT THE FRONT COUNTER

Check out our display of authentic artisan and homemade sorbets and gelatos: 18 flavours to choose from

### Please note the following:

A credit & debit card fee of 1% applies to all card transactions  
To enable us to open on Public Holidays, a 12.5% surcharge applies  
Please advise our team if you have any dietary allergens  
Our Gluten Free options are NOT certified as suitable for Coeliac