

ARCOBAR

CHEFS SPECIALS

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

PASTA OF THE WEEK \$29.50

LAMB SHANK RISOTTO

8 hour braised lamb shank ragu, topped with shaved parmesan \$38.50

MEDITERRANEAN CHICKEN BREAST

Lemon & herb marinated chicken breast served on a warm Mediterranean style vegetable salad, with Greek yoghurt \$28.50

CITRUS BAKED CHEESECAKE

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

FRANGELICO TIRAMISU

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

STICKY DATE PUDDING

With butterscotch sauce & vanilla ice cream 14.50 (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