

# DINNER & SHOW MENU

- PLEASE ORDER & PAY FOR DRINKS AT THE BAR -

## ADD-ON ENTREES TO SHARE

\$14.50 Choose from:

Sweet potato fries | Vegan falafel balls | Garlic, herb & cheese pizza | Arancini balls

\$19.50 Choose from:

Homemade dips & breads | Ranch nachos | BBQ chicken skewers | Cajun spiced drumettes

## MAINS (please choose one)

### Warm Lamb Salad

Warm pulled marinated lamb served on a cold cous cous & roast vegetable salad with minted yoghurt

### Char Grilled Chicken Caesar Salad (gluten free option)

Chicken tenderloins, cos lettuce, sliced bacon, shaved parmesan, croutons, poached egg & anchovies

### Linguini Carbonara

Grilled bacon, grilled chicken, fresh spinach, white wine, red onion, creamy garlic sauce, parmesan

### Mushroom and Asparagus Risotto (vegan & gluten free)

Arborio rice with seasonal mushrooms, asparagus, sundried tomato, truffle oil, toasted almond, and homemade vegetable stock

### Vegan Curry

Mild & traditional Nepalese style vegetable green curry with steamed jasmine rice (v) (gf)

### Vegetarian Lasagna

Oven baked thin sheet pasta layered with béchamel, Napoli sauce, roasted vegetables & parmesan

### Beef Lasagna

Oven baked thin sheet pasta layered with béchamel, homemade bolognese sauce, mozzarella & parmesan

### Malay Butter Chicken (gluten free)

Tandoori marinated chicken breast, Napoli cream sauce, steamed jasmine rice on the side

### Beer Battered Barramundi & Chips

Barramundi fillet, supercrunch fries, salad side and homemade tartare

### Salt & Pepper Squid (gluten free)

Freshly cut and crumbed tender squid served on a bed of roquette, tomatoes & zesty balsamic mayo with supercrunch fries

### Porterhouse Medallion Steak (gluten free)

225g black angus porterhouse steak, char grilled, served with creamy mash, grilled asparagus spears and a red wine jus

### Show Burger

Lightly grilled chicken breast fillet, Swiss cheese, baby cos, fresh tomato, ranch bacon and spicy mayo sauce served on a toasted milk bun with supercrunch fries

### Chicken Schnitzel

325g panko crumbed chicken breast served with supercrunch fries, coleslaw and gravy on the side

## DESSERTS (please choose one)

Homemade sticky date pudding (gluten free) (nut free)

Warm Seasonal Fruit Cobbler with vanilla bean ice cream (nf) (vegan)

- Coffee and tea available at menu prices until 9pm -

### Please note the following:

During busy times we are not able to split bills  
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



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# DRINKS

## Beer On Tap

**BAYKERS BREW** (4.2%) Our own beer, made in the tradition of a clean, crisp & clear Aussie draught. Easy to drink - and exclusive to us!  
pot 6.50 | pint 10.00

**TIGER** (5.0%) The most awarded and most iconic Asian beer from Singapore  
pot 7.50 | pint 12.00

**MONTIETH'S NZ PALE ALE** (5.0%) New Zealand's most loved pale ale now on tap  
pot 8.00 | pint 13.00

**STELLA ARTOIS** (4.8%) The best selling Belgian beer in the world for over 100 years  
pot 8.50 | pint 13.50

## Bottled Beers

Carlton Zero (0.0%) 8.00  
Great Northern Zero (0.0%) 8.00  
Peroni Libera (0.0%) 8.50  
Cascade Light (2.5%) 8.50  
Great Northern Super Crisp (3.0%) 8.50  
Great Northern Original 8.50  
SOL Cerveza Mexico 9.50  
Miller Chill (Low Carb) 9.50  
Carlton Draught 8.50  
Pure Blonde (Low Carb) 9.50  
Kingfisher Indian Lager 10.50  
Crown Lager 10.50  
Peroni Nastro Azzurro 10.50  
Monteiths NZ Phoenix IPA 11.50  
Monteiths NZ Black Beer (5.2%) 11.50  
Guinness Extra Stout (6.0%) 13.50

## Ciders

Monteiths NZ Crushed Apple 9.50  
Mr. Little Mornington Peninsula (vg & gf) 11.50  
Rekordelig Fruit Ciders (vg & gf) 11.50

## Pre-Mixed

CC Dry | CC Coke | CC Soda 11.50  
Jim Beam & Cola 11.50  
Suntory Minus 196 Lemon 11.50

## Spirits

First Pour 10.50  
Premium 12.50  
Top Shelf 16.50

## Cocktail & Mocktail List Available

A 1% surcharge applies to all card transactions  
A 12.5% surcharge applies to all public holidays

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## Champagne & Sparkling

Hill Cuvee Brut NV 10 | 36.50  
Swan Bay Prosecco 11 | 42.50  
The Victorian Prosecco 13 | 48.50  
Swan Bay 'Pink' Cuvee Brut 46.50  
Chandon 'Orange Bitters Spritz' 76.50  
Piper-Heidsieck (France) 128.50  
Pol Roger (France) 188.50

## White Wines

Hill Chardonnay 10 | 36.50  
Hill Pinot Gris 10 | 36.50  
Hill Sauvignon Blanc 10 | 36.50  
Hill Moscato 10 | 36.50  
Swan Bay Pinot Grigio 12 | 46.50  
Charlotte Sound Sauv Blanc (NZ) 12 | 46.50  
Jack & Jill Chardonnay 12 | 46.50  
Jack & Jill Pinot Gris 12 | 46.50  
Jack & Jill Rosé 12 | 46.50  
Henry Frost Riesling 13 | 48.50

## Red Wines

Hill Cabernet Sauvignon 10 | 36.50  
Hill Shiraz 10 | 36.50  
Hill Merlot 10 | 36.50  
Jack & Jill Pinot Noir 12 | 46.50  
Jack & Jill Shiraz 12 | 46.50  
Henry Frost Shiraz 14 | 58.50  
Henry Frost Cab Sauvignon 14 | 58.50  
Henry Frost Sangiovese 14 | 58.50

## Great Wines By The Bottle

Scotchmans Hill Sauv Blanc 68.50  
Scotchmans Hill Chardonnay 78.50  
Scotchmans Hill Pinot Gris 78.50  
Scotchmans Hill Riesling 68.50  
Scotchmans Hill Shiraz 78.50  
Scotchmans Hill Pinot Noir 78.50  
Mount Bellarine 'Estate Grown' Shiraz 68.50  
Robin Brocket 'Swinburn' Pinot Noir 88.50  
Cornelius 'Spray Farm' 2017 Syrah 138.50

You can also choose from our cellar range on display, for something special by the bottle - as well as our selection of Vegan Friendly wines and Alcohol Free wines, all available by the bottle.

## Dessert Wines

12 yo Galway Pipe Port (60ml) 10  
Morris Rutherglen Muscat  
(60ml) 10 | (500ml bottle) 46.50

Arcobar is proud to have been selected as a Scotchmans Hill 'preferred' restaurant.  
We proudly serve Scotchman's Hill "HILL" label as our house and sparkling wines.



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