

DINNER & SHOW MENU

- PLEASE ORDER & PAY FOR DRINKS AT THE BAR -

ADD-ON ENTREES TO SHARE

\$14.50 Choose from:

Sweet potato fries w/t aioli | Garlic, herb & cheese pizza | Fat wedges w/t sweet chilli & sour cream

\$19.50 Choose from:

Ranch nachos | Homemade dip of the week | Meat balls

MAINS (please choose one)

Beer Battered Barramundi & Chips

Two barramundi fillets, supercrunch fries, salad side and homemade tartare

Salt & Pepper Squid (gluten free)

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

Show Burger

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

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, house made bolognese sauce, mozzarella & parmesan

Spaghetti Bolognese

House made bolognese sauce & parmesan

Char Grilled Chicken Caesar Salad (gluten free option)

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

Warm Lamb Salad

Shredded warm lamb shoulder, cold cous cous & roasted vegetable salad with minted yoghurt

Porterhouse Steak (gluten free)

200g black angus porterhouse steak, chargrilled, served with creamy mash, coleslaw and gravy

Malay Butter Chicken (gluten free)

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

DESSERTS (please choose one)

Choc Brownie with raspberry compote and vanilla ice cream (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



@arcobarmoorabbin
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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 - and exclusive to us!
pot 6.50 | pint 11.00

TIGER (5.0%)

The most awarded & iconic beer from Singapore
pot 7.50 | pint 12.50

MONTIETH'S NZ PALE ALE (4.5%)

New Zealand's most loved pale ale now on tap
pot 8.00 | pint 13.50

Bottled Beers

- Carlton Zero (0.0%) 8.00
- Great Northern Zero (0.0%) 8.00
- Peroni Zero (0.0%) 8.50
- Cascade Light (2.5%) 8.50
- Peroni Mid Strength (3.5%) 9.50
- Great Northern Super Crisp (3.5%) 8.50
- Great Northern Original 8.50
- Carlton Draught 8.50
- Furphy Original 9.00
- SOL Cerveza Mexico 9.50
- Pure Blonde (Low Carb) 9.50
- Crown Lager 10.50
- Peroni Nastro Azzurro 10.50
- Hahn Super Dry (low carb & gf) 10.50
- Guinness Extra Stout (440ml) 14.50

Ciders

- Monteiths NZ Crushed Apple 9.50
- Mr. Little Mornington Peninsula (vg & gf) 11.50
- Reckordelig Fruit Ciders (vg & gf) 11.50
- Matsos Ginger Beer 11.50

Pre-Mixed

- CC & Dry | CC & Coke | CC & Soda 11.50
- Jim Beam & Cola | Jack Daniels & Cola 11.50
- Jameson Varieties 12.50

Spirits

- First Pour 11.00
- Premium 13.50
- Top Shelf 16.50
- Connoisseur 18.50

Cocktail & Mocktail List Available

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

Champagne & Sparkling

- NV Hill Cuvee Brut 11.00 | 36.50
- Swan Bay Prosecco 12.00 | 42.50
- The Victorian Prosecco 13.00 | 46.50
- Jack & Jill Vintage Brut 46.50
- Piper-Heidsieck (France) 128.50
- Pol Roger (France) 188.50

White Wines

- Hill Chardonnay 11.00 | 36.50
- Hill Pinot Gris 11.00 | 36.50
- Hill Sauvignon Blanc 11.00 | 36.50
- Hill Moscato 11.00 | 36.50
- Swan Bay Pinot Grigio 13.00 | 46.50
- Charlotte Sound Sauv Blanc (NZ) 13.00 | 46.50
- Jack & Jill Chardonnay 13.00 | 46.50
- Jack & Jill Pinot Gris 13.00 | 46.50
- Jack & Jill Rosé 13.00 | 46.50
- Henry Frost Riesling 14.00 | 58.50

Red Wines

- Hill Cabernet Sauvignon 11.00 | 36.50
- Hill Shiraz 11.00 | 36.50
- Hill Merlot 11.00 | 36.50
- Jack & Jill Pinot Noir 13.00 | 46.50
- Jack & Jill Shiraz 13.00 | 46.50
- Henry Frost Shiraz 14.00 | 58.50
- Henry Frost Cab Sauvignon 14.00 | 58.50
- Henry Frost Sangiovese 14.00 | 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

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) 11.00
- Morris Rutherglen Muscat (60ml) 11.00 | (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.