

# arcobor

...fifteen of our classic menu items, for just \$15.00 each...

...every tue, thu & sun night 4.30pm to 8pm (pick up only)...

## BIG SUR CHEESEBURGER (gluten free option available)

big bun, oversized 100% beef pattie, american cheese, caramelised onion, battered fries, pickle on top.

## LAMB SOUVLAKI

marinated gipsland lamb (cooked medium rare) greek pita, homemade tzatziki, battered fries

## FETTUCCINI DI SPINACHI

house made spinach fettuccine, grilled chicken, fresh avo, red capsicum, hock ham, creamy dill sauce

## VEGAN MUSHROOM RISOTTO (vegan) (gluten free)

aborio rice, enoki, field & oyster Mushrooms, truffle oil, fresh dill, homemade vegetable stock

## LINGUINI MARINARA

house made linguini, seasonal seafood, garlic & chilli infused olive oil & white wine sauce

## CHICKEN PARMA

330g pan cooked schnitzel, homemade napoli sauce, grilled ham, mozza, battered fries, coleslaw

## NASI GORENG (gluten free)

indonesian kampung style fried rice, satay chicken skewers, fried egg, fresh cucumber & tomato side

## FISH & CHIPS

beer battered barramundi fillets, fries, homemade tartare sauce, salad side

## SALT & PEPPER SQUID (gluten free)

freshly cut & seasoned tender squid, roquette, tomato, zesty balsamic mayo, battered fries

## CHICKEN BURGER (gluten free option available)

grilled chicken breast, swiss cheese, baby cos, tomato, crispy pancetta, spicy mayo, battered fries

## VEGAN LENTIL BURGER (vegan) (gluten free option available)

Homemade lentil pattie, coconut milk cheese, baby cos, tomato, guacamole & hummus base, shoestring fries

## RANCH NACHOS (vegetarian)

american corn chips, homemade salsa, mozzarella, sour cream, guacamole, jalepenos,

## CHICKEN CAESAR (gluten free option available)

bbq chicken tenderloins, cos, crispy bacon, parmesan, croutons, poached egg, anchovies, caesar aioli

## GNOCCHI ALFREDO (vegetarian)

house made potato gnocchi, sundried tomatoes, fresh cream, Napoli sauce, fresh garlic, fresh spinach leaf

## GNOCCHI, LENTIL & BEEF RAGU

house made potato gnocchi, with a slow cooked French style lentil & beef ragu