

ENTREE & SIDES

fries

shoestring fries served with spicy mayo 7.50 (80) (V)

wedges

beer battered wedges served with spicy mayo 8.50 (81) (V)

seasonal vegetables

lightly steamed seasonal vegetables 8.50 (82) (V)

herb & garlic pizza

9" pizza topped with fresh herb & garlic 8.50 (83) (V)

three dips

spicy capsicum, beetroot, tzaziki, with crispy bread dippers 12.50 (84) (V)

tex mex wedges

beer battered wedges served with salsa, jalapeños, mozzarella, sour cream & guacamole 16.50 (85) (V)

ranch nachos

american corn chips served with salsa, jalapeños, mozzarella, sour cream & guacamole 16.50 (86) (V)

pan fried haloumi or saganaki

haloumi or saganaki cheese pan fried until melted 9.50 (87) (V)

arancini

three arancini balls with avocado dipping sauce 7.50 (205) (V)

bruschetta

guacamole & tomato bruschetta 8.50 (200) (V)

SALADS

beetroot salad

baby beetroot, lettuce, rocket, diced walnuts, spanish onions, goats cheese, orange & honey dressing 9.50 (70) (V)

quinoa salad

quinoa, asparagus, baby beans, red capsicum, fetta, lettuce with dressing on the side 9.50 (71) (V)

almond salad

lightly toasted & diced almonds, green beans, confit shallots, cherry tomatoes, soft boiled farmers organic egg & citrus drizzle 9.50 (72) (V)

greek salad

salty fetta, pipped whole black olives, diced tomato, spanish onion, chopped parsley, olive oil & apple cider vinaigrette 9.50 (74) (V)

pear salad

rocket, parmesan, pear, toasted walnuts & apple cider vinaigrette 9.50 (77) (V)

MAIN

big sur cheese burger

big bun, oversized grilled beef patty, caramelised onion, american cheese, whole lettuce leaf, fresh thick cut tomato, american mustard & ketchup served with fat cut chips and whole dill pickle 19.50 - add bacon or fried egg for 4.50 each (52)

lamb souvlaki

rolled lamb, marinated & cooked to medium rare, greek pita, homemade tzaziki, fat chips & greek salad side 22.50 (60)

pumpkin risotto

roasted pumpkin, aborio rice, toasted pinenuts, semi dried tomatoes, fetta & baby spinach (V) (GF) 22.50 - with grilled chicken breast 27.50 (53)

linguini marinara

seasonal seafood, chopped parsley, garlic infused Italian olive oil, fresh mild chilli, white wine with fresh parmesan on top 29.50 (55)

linguini carbonara

shredded & grilled bacon, grilled chicken, fresh spinach leaf, white wine, red onion, served in a creamy garlic sauce with fresh parmesan on top 26.50 (56)

crispy skin salmon

oven baked salmon fillet, garlic, crushed potato rosti, asparagus & dill cream sauce 29.50 (57)

traditional chicken parmigiana

300g pan cooked chicken schnitzel, homemade napoli sauce, grilled ham, mozzarella, served with fat cut chips & home style coleslaw 26.50 (58)

rib eye steak

350g grass fed beef rib eye cut, char grilled with homemade green peppercorn sauce side, served with shoestring fries, coleslaw side 34.50 (59)

seafood paella

traditional paella with slow cooked spiced aborio rice, chorizo and market seafood 29.50 (61)

grilled salmon fillet salad

traditional japanese style chilled soba noodle salad served with a oven baked salmon fillet & dressed with sesame ginger 29.50 (62)

beef ragu

rich slow cooked beef ragu served vegetables and a side of rice 22.50 (63)

chicken curry

spicy nepalese style chicken curry served on a bed of jasmine rice 19.50 (64)

chicken schnitzel

panko crumbed chicken breast served with beer battered chips, coleslaw & gravy on the side 19.50 (65)

Check with us for today's specials.

9" PIZZA

margherita

napolitana sauce with mozzarella & basil 12.50 (300) (V)

mexicana

red onion sauce, salami, capsicum & cheese 12.50 (301)

hawaiian

napolitana sauce topped with shredded ham, pineapple & cheese 12.50 (302)

bbq chicken

smokey bbq sauce topped with bbq chicken & cheese 12.50 (303)

vegetarian

napolitana sauce served with capsicum, mushroom, onions, olives & cheese 12.50 (304) (V)

garlic, herb & cheese

garlic oil base with cheese 12.50 (305) (V)

DESSERTS

decadent vanilla bean icecream

rich vanilla bean icecream coated in a layer of mixed nuts and biscuit crumbs served with berries 9.50

sticky date pudding

pudding served caramel butterscotch sauce topped with vanilla bean ice cream 9.50

vanilla panna cotta

vanilla infused panna cotta served with almond icecream and a berry compote 9.50

tiramisu

layered chocolate tiramisu made with frangelico & freshly ground espresso 9.50

additional homemade pastries and treats available on display at the counter

THE CLASSICS

all classic menu items just 19.50

char grilled chicken caesar salad

chicken tenderloins, cos lettuce, crispy bacon, shaved parmesan, croutons, a poached egg & anchovies (GF available + 2) (30)

duck breast salad

thin sliced smoked duck breast, fresh pear and apple, baby spinach and rocket salad, toasted walnuts served with an asian style vinaigrette (GF) (31)

nicoise salad

marinated tuna, cos lettuce, cherry tomatoes, crumbled fetta, boiled egg, stuffed green olives, string beans all tossed in a homemade nicoise dressing (32)

beer battered barramundi & chips

barramundi fillet, thick cut chips, salad side & home-made tartare (33)

salt & pepper squid

crumbed tender squid served on a bed of rocket, tomatoes & zesty balsamic mayo with beer battered chips (34)

paper baked pasta

traditional italian style bolognese sauce, spaghettini and melted parmesan and mozzarella wrapped in paper and oven baked (36)

pesto penne

penne pasta with crushed pine nuts, basil and garlic aioli blended with cream & parmesan cheese (V) (GF available + 2) (37)

vegetarian lasagna

oven baked thin sheet pasta layered with bechamel, napoli sauce, roasted vegetables & parmesan (V) (39)

beef lasagna

oven baked thin sheet pasta layered with bechamel, home made bolognese sauce, mozzarella & parmesan (38)

vegetarian green curry

mild traditional vegetarian green curry on jasmine rice (V) (VEGAN) (GF) (41)

lunch burger

lightly grilled chicken breast fillet, swiss cheese, baby cos, fresh tomato, sliced gherkin, crispy pancetta and spicy mayo sauced served on a beetroot bun with shoestring fries (42)

veggie burger

eggplant schnitzel, grilled tomato, swiss cheese, baby cos lettuce with spicy mayo served on a beetroot bun with shoestring fries (43)

" Where People,
Food &
Music
Connect "



MENU

**ENJOY OUR CLASSIC MENU WITH A
COMPLIMENTARY GLASS OF WINE, POT OF BEER, GLASS OF BUBBLY
OR A SMALL COFFEE FOR LUNCH - MONDAY TO FRIDAY**



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