



ARCOBAR MOTHERS DAY MENU

ENTREE

Salt & Pepper Squid: on a roquette with balsamic mayo dipping (gluten free)

Mini Lobster Rolls: with iceberg lettuce and thousand island dressing (2 per serve)

Lentil Broth: with autumn vegetables (vegan)

Pork & Veal Terrine: with crusty ciabatta & cornichons and dressed salad leaves

Chicken Caesar Salad: chicken tenderloins, cos lettuce, bacon, poached egg and anchovies (gluten free)

MAIN

Blue Eye Normandie: with sautéed winter greens (gluten free)

Roasted Rack Of Lamb Stew: served with a rich tomato ratatouille and salsa verde

Linguini Marinara: seasonal fresh seafood, chopped parsley, garlic infused italian olive oil, fresh mild chilli, white wine & fresh parmesan

Coq Au Vin: braised chicken, red wine, mushrooms, bacon with creamy mash

New York Cut Porterhouse: roasted sweet potato puree, asparagus & sauce dienne

House-Made Gnocchi: tossed in a rich tomato & vegetable ragu, topped with a rocket and greek feta salad (vegetarian)

Winter Vegetable Shepherd's Pie: with a potato crust and garden salad (vegan)

DESSERT

Gluten Free Flourless Torte: dark chocolate, raspberry & hazelnut torte with chocolate sauce, berry coulis and ice-cream (gluten free)

Freshly Baked Apple Cobbler: home made custard and sorbet (vegan & nut free)

