

\$19.50 express lunch

served with a house wine, pot of beer or small coffee

(#30) char-grilled chicken caesar salad – chicken tenderloins on cos lettuce, crispy bacon, shaved parmesan, croutons, a boiled egg and anchovies. (GF available +\$2.00)

(#31) duck breast salad – thin slice smoked duck breast, fresh pear and red apple, baby spinach and roquette salad, toasted walnuts, with an asian style vinaigrette (GF)

(#32) nicoise salad (choose with or without marinated tuna) – cos lettuce, cherry tomatoes, crumbled fetta, boiled egg, stuffed green olives, string beans, tossed in a homemade nicoise dressing (GF) (V optional)

(#33) beer battered fish & chips - flathead fish fillets, thick cut chips and home-made tartare

(#34) salt & pepper squid - tender calamari strips on bed of roquette, cherry tomatoes, zesty balsamic mayo

(#35) chicken schnitzel - 200g panko crumbed chicken breast, beer batter chips

(#36) paper baked pasta – traditional italian style bolognese sauce, spaghetti, and parmesan cheese, wrapped in paper and baked in the oven.

(#37) pesto penne - penne pasta with crushed pine nuts, basil, and garlic oil, blended with cream and parmesan cheese. (V) (GF available add \$2)

(#39) vegetarian lasagne - oven baked thin sheet pasta layered with béchamel, napoli sauce, roasted vegetables and parmesan cheese (V)

(#38) beef lasagne - oven baked, thin sheet pasta layered with a homemade bolognese sauce, bechamel, mozzarella and parmesan cheese.

(#40) chicken curry - spicy nepalese style chicken curry on jasmine rice.

(#41) vegetarian green curry - mild traditional vegetarian green curry on jasmine rice (V) (vegan) (GF)

(#42) lunch burger - lightly grilled chicken breast fillet, swiss cheese, baby cos, fresh tomato, sliced gherkin, crispy pancetta, and spicy mayo sauce. shoestring fries on the side

(#43) veggie burger - eggplant schnitzel, grilled tomato, swiss cheese, baby cos, spicy mayo sauce. shoestring fries on the side (V)

**award winning scotchmans hill wines
served with our express lunch**

wine

sparkling

nv hill curvee brut

white

hill chardonnay

hill pinot gris

hill moscato

red

hill cabernet sauvignon

hill shiraz

beer

baykers brew ale (4.2%)

dessert \$9.50 *baked fresh in our kitchen everyday*

- greek yogurt panna cotta, fresh berry salad, strawberry gelato
- hot poached pears, winter sorbet on ginger crumble
- chocolate flexi ganache, vanilla bean ice cream, coconut

• kahlua tiramasu with giancarlo coffee granite

• crème catalana, caramelo ice cream

share platter - choose three \$25.00

coffee & cake of the day (see counter) \$8.00



www.arcobar.com.au
@arcobarmorabbin

