

ENTREE & SIDES

tex mex wedges

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

ranch nachos

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

home made dips

spicy capsicum, beetroot and tzatziki with crispy bread dippers 12.50 (V)

mushroom mozzarella arancini

four homemade mushroom and parmesan arancini balls with avocado dipping sauce 10.50 (V)

pan fried saganaki

hellenic saganaki cheese pan fried until melted 9.50 (V)

wedges

beer battered wedges served with spicy mayo 8.50 (V)

fries

shoestring fries served with spicy mayo 7.50

sweet potato chips

hand cut sweet potato chips with aioli dip 8.50

SALADS

quinoa salad

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

pear salad

roquette, parmesan, pear, toasted walnuts and apple cider vinaigrette 9.50 (V)

beetroot salad

baby beetroot, lettuce, roquette, diced walnuts, spanish onions, goats cheese, orange and honey dressing 9.50 (V)

almond salad

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

greek salad

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

add grilled chicken breast for 5.50

add grilled lamb for 7.50

10% surcharge applies on all public holidays

MAINS

big sur cheese burger

big bun, oversized grilled beef pattie, caramelised onion, american cheese, whole lettuce leaf, fresh thick cut tomato, american mustard and ketchup served with shoestring fries and whole dill pickle 19.50

- add bacon or fried egg for 4.50 each -

lamb souvlaki

rolled lamb, marinated & cooked to medium rare, greek pita, homemade tzatziki, shoestring fries & salad side 24.50

vegan mushroom risotto

arborio rice with enoki, field and oyster mushrooms, truffle oil, fresh dill and homemade vegetable stock 26.50

paper baked pasta

traditional italian style bolognese sauce, spaghettini and melted parmesan and mozzarella wrapped in paper and oven baked 19.50

fettuccine di spinaci

homemade spinach fettuccine, grilled chicken breast, fresh avocado, red capsicum, hock bacon and red onion with a creamy dill sauce & grated parmesan on top 29.50

linguini marinara

seasonal seafood, chopped parsley, garlic infused Italian olive oil, fresh mild chilli, white wine, fresh parmesan 29.50

malay butter chicken

tandoori marinated chicken breast, napoli cream sauce, shredded carrot and red onion with steamed jasmine rice on the side 22.50

japanese salmon fillet salad

chilled soba noodle salad topped with a grilled salmon fillet and sesame ginger dressing 29.50

crispy skin salmon

oven baked salmon fillet, garlic infused crushed potato rosti, asparagus and dill cream sauce 29.50

chicken schnitzel

panko crumbed chicken breast served with shoestring fries, coleslaw and gravy on the side 19.50

traditional chicken parmigiana

300g pan cooked chicken schnitzel, homemade napoli sauce, grilled ham, mozzarella, served with shoestring fries and homestyle coleslaw 26.50

pork spare ribs

slow cooked pork spare ribs basted in smokey bbq sauce, beer battered wedges and homestyle coleslaw side 29.50

rib eye steak

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

- ask us for today's specials -

9" PIZZA

all our pizza bases are 100% vegan and made with organic australian wheat flour

house pizzas 12.50

margheritaville

napoletana sauce with mozzarella and basil (V)

vegetarian

capsicum, mushroom, onions, olives, cheese and napoletana sauce (V)

hawaiian

shredded ham, pineapple, cheese and napoletana sauce (option to add fried egg)

bbq chicken

bbq chicken, smokey bbq sauce and cheese

mexicana

salami, capsicum, chilli flakes and cheese with a napoletana sauce

capricciosa

mushrooms, ham, olives, mozzarella and napoletana sauce (option to add anchovies)

gourmet pizzas 17.50

volcano

ham, salami, spicy chorizo, bacon, mozzarella and chilli napoletana sauce (option to add bbq sauce)

fin's up

tasmanian smoked salmon pieces, red onion, mozzarella and pesto base (option to add capers)

st. somewhere

pulled pork, red capsicum, fetta, bacon, mozzarella and bbq sauce base (option to add roquette)

vegan

vegan salami, vegan cheese, capsicum, mushrooms and napoletana sauce (V)

DESSERTS

baked cheesecake

homemade tart cheesecake with vanilla bean ice cream and berry coulis 9.50

decadent vanilla bean ice cream

rich vanilla bean ice cream coated in a layer of mixed nuts & biscuit crumbs served with a berry compote 12.50

sticky date pudding

baked sticky date pudding with homemade caramel butterscotch sauce and vanilla bean ice cream 9.50

tiramisu

layered chocolate tiramisu made with frangelico and freshly ground espresso 12.50

additional homemade pastries and treats available on display at the counter

THE CLASSICS

all classic items just 19.50

char grilled chicken caesar salad

chicken tenderloins, cos lettuce, crispy bacon, shaved parmesan, croutons with a poached egg and anchovies

duck breast salad

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

nicoise salad

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

lunch burger

lightly grilled chicken breast fillet, swiss cheese, baby cos, fresh tomato, crispy pancetta and spicy mayo sauce served on a soft toasted bun with shoestring fries

vegan tofu burger

tofu schnitzel, coconut milk cheese, baby cos lettuce, thick cut tomato, guacamole and hummus base in a beetroot bun with shoestring fries (V)

nasi goreng

indonesian kampung style fried rice, satay chicken skewers with a fried egg, fresh cucumber and tomato side

vegan curry

mild traditional nepalese style vegetable curry with steamed jasmine rice (V)

pesto penne

penne pasta with crushed pine nuts, basil and garlic aioli blended with cream and parmesan cheese (V)
(GF available + 2.00)

vegetarian lasagna

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

beer battered barramundi & chips

barramundi fillet, shoestring fries, salad side and homemade tartare

salt & pepper squid

freshly cut and crumbed tender squid served on a bed of roquette, tomatoes and zesty balsamic mayo with shoestring fries

beef lasagna

oven baked thin sheet pasta layered with bechamel, homemade bolognese sauce, mozzarella and parmesan

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

8 arco lane, heatherston
VIC 3202
(just off warrigal rd)

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open 7 days

please note that during busy times
of service we do not split bills

“where people,
food & music
connect”

arcobar menu



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