

ARKABA HOTEL - BISTRO MENU

Pizza Bread | camembert, olive oil and sea salt | 10

Garlic or Mustard & Cheese Bread | 5

Crunchy Fries | with tomato sauce | 6.5

Seasoned Wedges | with sweet chilli and sour cream | 9

Soup of the Day | 7

Tomato Bruchetta | local vine ripened tomato, danish fetta, basil, Spanish onion and olive oil | 9

Trio of Dips | with warm pita & grissini | 15

Arkaba Antipasto Plate | Hungarian salami, Danish fetta, marinated kalamata olives, semi-dried tomato, grilled eggplant, smoked salmon, mushrooms, roast red capsicum in olive oil, water crackers, grissini and warm pita | 20 (serves two)

Natural Coffin Bay Oysters | served with fresh lemon | 2 each

Kilpatrick Coffin Bay Oysters | crisp bacon and Arkaba kilpatrick sauce | 2.5 each

PIZZA

Meat Lovers Pizza | smokey bacon, salami, ham, mozzarella cheese and bbq sauce | 15

Hawaiian Pizza | ham, pineapple, mozzarella cheese and napoli sauce | 15

Vegetarian Pizza | roast pumpkin, capsicum, mushroom, red onion, mozzarella cheese and napoli sauce | 15

Caesar Salad | cos lettuce, bacon, poached egg, shaved parmesan, anchovies, croutons and traditional dressing | 15 add chicken | 3

Pineapple Squid Salad | lightly crumbed squid served on a fresh bed of mixed leaves, tomato, cucumber and Spanish onion with a pineapple dressing | 16

Chicken Burger with Chips | seared chicken breast fillet, egg, caramelised onion, bacon, cheese, tomato, lettuce and tomato relish | 15

Angus Pure Burger | 180g patty, egg, caramelised onion, bacon, cheese, tomato, lettuce & tomato relish | 15

Salt and Pepper Squid | with green leaf salad and Balinese sweet chilli dipping sauce | e 12 m 16

Crumbed Calamari | crumbed to order and served with crunchy fries, lemon and tartare sauce | e 12 m 16

Crumbed Prawns | with seasoned crumbs, crunchy fries, lemon and tartare | e 18 m 25

Garlic Prawns | served in a garlic cream sauce with steamed Jasmine rice | e 18 m 25

Pasta of the Day | e 13 m 18

Fettuccini | with smoked Atlantic salmon, white wine, chives and cream with cracked pepper | 20

Vegetable Risotto | tossed with roasted pumpkin, green beans, parmesan and parsley | 16.5

Braised Lamb Shanks | slow cooked in tomato, garlic and rosemary served with mash and demi glaze | 21

Lamb Back Strap | marinated in olive oil and rosemary served with grilled eggplant, sweet potato mash, finished with tomato relish and glaze | 22

Roast of the Day | served with roasted and steamed vegetables, gravy and traditional condiments | 16.5

Chicken Breast | filled with field mushroom and garlic braise with chat potato, slow roasted local tomato and rocket pesto | 22

Baked Calamari | oven roasted whole calamari tube stuffed with spinach and ricotta with a tomato and roast capsicum sauce | 23

Atlantic Salmon | pan seared and served with chat potato salad, crisp prosciutto, chives and smoked paprika, with lime aioli | 25

Coconut Crusted Barramundi | NT barramundi covered in coconut and served with mango and coriander salsa | 26

Whiting Fillets | grilled, crumbed or in Coopers Ale batter, with crunchy fries, tartare and lemon | e 13.5 m 24.5

Seafood Sensation | deluxe seafood plate featuring salt and pepper squid, marinated mussels, octopus, battered prawns, Tasmanian smoked salmon,

marinated prawns and natural Coffin Bay oysters, served with a side of crunchy fries | for one 25.5 | for two 45 | add kilpatrick topping | 2

Kangaroo | kangaroo rolled in cracked black pepper served with roasted paprika potatoes and a green peppercorn jus | 25

Grilled Lamb Cutlets | served with a mushroom and rosemary tartlet and bernaïse sauce | 25

Chicken or Beef Schnitzel | served with crunchy fries and your choice of sauce | half 13 full 16

Sauces | dianne, mushroom, green peppercorn, béarnaise or beef glaze

Toppings | 3

Parmigiana | tomato and cheese

Hawaiian | pineapple, leg ham and cheese

Kilpatrick | bacon, worchestire sauce and cheese

Rio | avocado béchamel and cheese

Surf and Turf | squid, prawns and half shell mussels with béarnaise sauce | 5

ARKABA GRILL

Angus Pure delivers premium quality beef that is grown in the natural, wholesome environment of SA. Free from hormone and antibiotic treatment, Angus Pure is graded for quality by Meat Standards Australia (MSA) and is aged for eating perfection.

450g Angus Pure Rib Eye | 35

350g Angus Pure Rump | 25

300g Angus Pure Porterhouse | 25

250g Angus Pure Fillet | 29

All steaks served with mashed potato, your choice of sauce and topped with crisp onion rings

SIDES

Bacon Mash Potato | 5

Sweet Potato Mash | 5

Greek Salad for Two | lettuce, cucumber, cherry tomato, kalamata olives and fetta dressed with olive oil, lemon and oregano | 9

Main meals served with your choice of house salad with sweet balsamic dressing or steamed vegetables with herb butter

The Arkaba Hotel proudly use free range eggs and Australian prawns