

# Starters

	entree	main
<b>Breads</b>	<b>\$3.5</b>	
Garlic or the famous Arkaba Cheese Bread		
<b>Traditional Bruscetta</b>	<b>\$7.5</b>	
With Vine Ripened Tomatoes, Feta, Fresh Basil, Spanish Onion & Olive Oil (2 Slices per serve)		
<b>Soup of the Day</b>	<b>\$6.5</b>	
Please refer to the Daily Specials		
<b>Natural Oysters (each)</b>	<b>\$2.0</b>	
Served with Fresh Lemon Wedges		
<b>Kilpatrick Oysters (each)</b>	<b>\$2.5</b>	
SA Oysters cooked with Crispy Bacon & the Chefs Kilpatrick Sauce		
<b>Marinated Honey Balsamic Chicken Salad</b>	<b>\$12.0</b>	<b>\$16.0</b>
Assorted Green Leaves with Cherry Tomatoes, Chinese Radish, Snow Peas, Avocado & garnished with Toasted Pine Nuts		
<b>Arkaba Tasting Plate</b>	<b>\$13.0</b>	
Please refer to the Daily Specials		
<b>Smoked Salmon Wonton Stack</b>	<b>\$14.5</b>	
Springs Smoked Salmon Layered with Crispy Wonton Pastry, Mixed Greens & Spanish Onion, drizzled with a Lemon & Lime Aioli		
<b>Tender Crumbed Calamari</b>	<b>\$11.5</b>	<b>\$15.5</b>
Served on Mixed Greens with Tartare Sauce		
<b>Salt &amp; Pepper Squid</b>	<b>\$11.5</b>	<b>\$15.5</b>
On a Bed of Rocket with Lemon Wedges		
<b>Succulent Crumbed Prawns</b>	<b>\$13.0</b>	<b>\$19.5</b>
On Mixed Greens with Tartare Sauce		
<b>Creamy Garlic Prawns</b>	<b>\$13.0</b>	<b>\$19.5</b>
Served on a Bed of Steamed Rice		
<b>Salt &amp; Pepper Prawns</b>	<b>\$13.5</b>	<b>\$20.0</b>
Served with a Thai Nam Plah Dipping Sauce (Mild)		
<b>Sides</b>		
<b>Creamy Potato Mash</b>	<b>\$4.0</b>	
<b>Crunchy Fries</b>	<b>\$4.0</b>	
Served with Tomato Sauce		
<b>Greek Salad for 2</b>	<b>\$7.5</b>	
With Lettuce, Cucumber, Cherry Tomatoes, Kalamata Olives & Feta Dressed with Lemon Juice, Olive Oil & Oregano		

# Mains

entree main

*Garden fresh salad or seasonal vegetables to share with each main course*

<b>Linguine Alla Panna</b>	<b>\$10.5</b>	<b>\$14.0</b>
Linguine with Ham, Mushrooms & Onion in a Creamy Garlic Sauce		
<b>Pasta of the Day</b>	<b>\$12.5</b>	<b>\$18.0</b>
Please refer to the Daily Specials		
<b>Stuffed Pepper</b>	<b>\$10.5</b>	<b>\$14.0</b>
Roasted Capsicum filled with Herbed Rice, Sautéed Mushrooms, Matured Cheese & Roasted Pumpkin, drizzled with Candied Balsamic		
<b>Roast of the Day</b>		<b>\$14.0</b>
Please refer to the Daily Specials		
<b>SA Whiting</b>		<b>\$24.5</b>
Coopers Pale Ale Beer Battered, Grilled or Crumbed Served with Crunchy Fries, Tartare Sauce & Lemon Wedges		
<b>Pan Fried Atlantic Salmon</b>		<b>\$23.0</b>
Served with Char-grilled Chorizo & a Creamy Pesto Sauce on Potato Mash		
<b>Harissa Spiced Lamb</b>		<b>\$22.0</b>
Spicy Lamb Fillet, served Medium Rare on Minted Cous Cous & with Tzatziki		
<b>Oven Baked Chicken Breast</b>		<b>\$17.0</b>
Pocketed with Brie, Prosciutto & Pinenuts, drizzled with a Rocket Pesto & served on Chateau Potatoes		
<b>Pork Fillet</b>		<b>\$20.0</b>
Stuffed with Bacon & Sage on a Polenta Cake, with a rich Port Wine Jus		
<b>Slow Braised Lamb Shanks</b>		<b>\$18.0</b>
Slow Cooked with a Rosemary Infused Red Wine Glaze on Mashed Potato		
<b>Seafood Sensation</b>		
Deluxe Seafood Platter featuring Salt and Pepper Squid, Marinated Mussels & Octopus, with Tempura Style Prawns, Cooked Prawns, Smoked Salmon & Natural Oysters		
For 1 Person		<b>\$25.5</b>
For 2 People		<b>\$45.0</b>
Optional Kilpatrick Oysters (instead of Natural)	<b>Additional \$1.00 per oyster</b>	
<b>400gm Rib Eye Steak</b>		<b>\$28.0</b>
Char-grilled with Garlic Mash, Red Wine Jus & Onion Crisps		
<b>The Ark's Seafood Tournedo</b>		<b>\$25.5</b>
Tender Beef Fillets topped with Grilled Prawns and Tangy Lemon Hollandaise, served alongside Crunchy Fries		
<b>250gms MSA Chargrilled Porterhouse Steak</b>		<b>\$21.5</b>
Served with a Baked Potato or Crunchy Fries		
<b>250gms Chargrilled Fillet Steak</b>		<b>\$24.0</b>
Served with a Baked Potato or Crunchy Fries		
<b>Sauces</b>		
Traditional Dianne, Creamy Mushroom, Cracked Pepper or Tangy Hollandaise		
		<b>\$2.5</b>
<b>Schnitzels</b>		
Choose from Beef or Chicken served with Crunchy Fries		
		<b>\$13.0</b>
<b>Toppings</b>		
<b>Parmigiana</b> – Tomato & Cheese	<b>\$3.0</b>	
<b>Rio</b> – Avocado, Bechamel & Cheese	<b>\$3.0</b>	
<b>Hawaiian</b> – Pineapple, Ham & Cheese	<b>\$3.0</b>	