



Starters / Entrees:

Soup of the day	10
Bruchetta	
Tomato, red onion, basil with cold pressed olive oil & bocconcini (v)	12
Bread & Dips	
Toasted Turkish bread with house made trio of dips (v)	16
Spinach & Goats Cheese Tart	
With rocket & spiced walnut salad (v)	17
Scallops & Pork Belly	
Seared scallops, crisp pork belly with mint and pea puree (gf)	16
Oysters:	
Oysters natural with cocktail sauce (gf)	16
Kilpatrick (gf)	18
Tempura battered with wasabi mayonnaise	18
The Arms Appetiser Platter to Share:	
Includes - grilled tiger prawns, chilli salted calamari, seared scallops, crisp pork belly & Japanese oyster shooters (gf)	28 (2 people) 49 (4 people)

Mains:

Risotto	
Risotto of fresh wild mushrooms, truffled mascarpone & rocket pesto (v)(gf)	22
Gnocchi	
Pan seared sage gnocchi tossed with wild rocket & seasoned vegetables (v)	22
Seafood Linguine	
Seafood linguine of prawns, fish and calamari with white wine & chilli	25
Fish & Chips	
Tempura battered fish with chips, salad & preserved lemon aioli	25
Chicken Ballontine	
Hunter Valley free range chicken breast filled with artichoke & goats cheese mousse, wrapped with pancetta, served with caponata & jus gras (gf)	27
Chargrilled Lamb Fillet	
Chargrilled fillet of lamb with quinoa, avocado & pomegranate salad topped with tzatziki (gf)	26
Marinated Kangaroo	
Marinated kangaroo with wild mushroom risotto, glazed baby beetroot & thyme jus (gf)	27
Free Range Pork Rib Eye	
Ottway free range pork rib eye pan roasted served with potato gratin, watercress & apple salad, sour cherry sauce (gf)	29
From the Grill:	
Chargrilled seafood platter for two to share	
Includes – tiger prawns, scallops, New Zealand lip mussels, calamari, fish of the day, blue swimmer crab, served with house salad & hand cut chips (gf)	85
Steaks	
House aged grain fed Porterhouse 350gms, Eye fillet 200gms or Black Angus scotch fillet 300gms, All served with scalloped potatoes, sautéed green beans, cafe du paris butter and jus lie (gf)	35



Salads:

Caesar

Crisp pancetta, focaccia croutons, free range poached egg, anchovies & baby cos lettuce 20
(add smoked chicken for additional \$3)

Baby Beetroot & Crumbed Goats Cheese

Wild rocket, roasted baby beetroot, spiced walnuts & crumbed goats cheese salad (v) 19

Smoked Chicken

Smoked chicken, avocado, quinoa & pomegranate salad (gf) 22

Calamari

Chargrilled calamari salad with shaved fennel, spinach, onion, tomato & parsley with chilli vinaigrette (gf) 23

Greek Lamb Salad

Chargrilled lamb with tomato, onion, cucumber fetta & calamata olives with tahina yoghurt dressing (gf) 24

Sides:

Sautéed green beans (gf) 9

Garden salad (gf) 7

Greek salad (gf) 14

Steamed vegetables (gf) 8

Bowl of chips (gf) 7

Desserts:

Chocolate Mousse

Calibout milk chocolate mousse with pistachio ice-cream & almond tuile 12

Lemon Tart

Caramelised lemon tart with vanilla macaroons & vanilla bean ice-cream 12

Apricot Tarte Tatin

Apricot tarte tatin, amaretto parfait, apricot sauce & praline 12

Sticky Date Pudding

Sticky date pudding with butterscotch sauce and ice-cream 12

Dessert tasting platter – (serves 4 people)

Chefs dessert selection served on shared platter with ice-cream 42

Milawa cheese platter

50gms each of cheddar, creamy blue, and camembert chesses, served with fig pate, lavoche & spiced nuts 29

(v) Indicates vegetarian dishes

(gf) Indicates gluten free dishes