



ARKABA
HOTEL

starters

SOURDOUGH GARLIC BREAD (V) | 7.5

SOUP OF THE DAY | 9.5

FLATBREAD AND DIPS (VE)(DF) | 16

rosemary salt, sumac hummus, olive tapenade, roasted miso carrot

ARANCINI (V) | 14.5

sundried tomato, Swiss cheese, tomato sugo, basil aioli, fresh parmesan

THREE CHEESE AND SUMAC PIZZA (V)(GFA) | 16

camembert, mozzarella, parmesan, confit garlic oil, rosemary salt

MARGHERITA PIZZA (V)(GFA) | 16.5

cherry tomato, basil oil, tomato sugo, mozzarella

PANKO CRUMBED ATLANTIC SALMON

CROQUETTES | 18.5

gochujang aioli

SALT AND PEPPER AUSTRALIAN SQUID (DF) | 18.5

lime aioli

CAULIFLOWER SOFT SHELL TACO (VE) | 16

smoked chipotle, corn salsa, guacamole, pickled onion, vegan aioli

ASSORTED CHEESE BOARD (V)(GFA) | 22

dried apricots, quince, cashews, lavosh, strawberries

oysters

sourced from the Eyre Peninsula

	1/2 DOZ	DOZ
NATURAL	20	30
KILPATRICK	24	34
LIME, SOY, PICKLED GINGER	26	36

mains

TEMPURA BATTERED FISH (GFA)(DF) | 27.5

chips, salad, lemon, house tartare

SALT AND PEPPER AUSTRALIAN SQUID (DF) | 28

chips, salad, lemon, lime aioli

PAN FRIED ATLANTIC SALMON (GF) | 32

chargrilled asparagus, potato rosti, romesco sauce

PANCETTA WRAPPED CHICKEN BREAST (GF) | 30

chive mash, balsamic roasted tomato, broccolini, truffle cream sauce, parmigiano-reggiano

SRI LANKAN COCONUT DHAL (VE)(GFA) | 28

charred pumpkin, cauliflower, basmati rice, baby cucumber, mint, coriander, roti bread

CHARGRILLED LAMB BACKSTRAP (GF) | 38

zaatar spice, rosemary potato, tomato, olive cucumber salsa, pickled onion, kale, lemon labneh

THE ARK SEAFOOD PLATTER FOR TWO | 90

Eyre Peninsula oysters, lime, Harris smoked salmon, pickled octopus, salt and pepper Australian squid, panko crumbed prawn cutlets, battered fish, chips, Greek salad

the grill

PORTERHOUSE 250GM (GFA) | 36

EYE FILLET 200GM (GFA) | 38

served with whipped chive mash or chips, battered onion rings, choice of sauce (gravy, mushroom, diane or pepper) and steak salad (bacon, cos lettuce, cherry tomatoes, parmesan, Caesar dressing)

CHARGRILLED PORK CUTLET (GFA) | 32

maple mustard glaze, pistachio crumb, apple slaw, sweet potato chips

300GM SCOTCH FILLET (GFA) | 43

served with whipped chive mash or chips, battered onion rings, choice of sauce (gravy, mushroom, diane or pepper) and steak salad (bacon, cos lettuce, cherry tomatoes, parmesan, Caesar dressing)

schnitzels

CHICKEN OR BEEF SCHNITZEL

HALF 19 | FULL 24

chips, garden salad

ADD SAUCE | 2

gravy, mushroom, diane or pepper

ADD RED WINE JUS (GF) | 2.5

ADD PARMIGIANA | 3.5

ADD HOLLANDAISE | 4

ADD KILPATRICK | 4

ADD HAWAIIAN | 4.5

salads

CAESAR SALAD (GFA) | 21

cos lettuce, Hahndorf bacon, fresh parmesan, croutons, poached egg, anchovies, Caesar dressing

BUDDHA BOWL (VE)(GF) | 22

organic black rice, edamame beans, beetroot, nori, carrot, black sesame, cabbage, cucumber, Japanese vinaigrette, miso carrot purée

NOURISH BOWL (VE)(GF) | 22

quinoa, chickpeas, chargrilled pumpkin, baby spinach, roasted red onion, mushroom, pepitas, green goddess dressing

MEXICAN BOWL (V)(GF) | 22

organic black rice, corn salsa, guacamole, pickled onion, nacho crumb, chipotle aioli, coriander, roasted capsicum, cos lettuce, charred lime

ADD CRISPY CHICKEN | 7

ADD GRILLED CHICKEN | 6

ADD HARRIS SMOKED SALMON | 8

ADD HALLOUMI | 6

ADD CRISPY TOFU | 5

ADD POACHED EGG | 2.5



gf **gluten free**

gfa **gluten free available**

v **vegetarian**

ve **vegan**

df **dairy free**

 **#ArkEats**  **@ArkabaHotel**

sides

GARLIC, LEMON AND ROSEMARY POTATOES (V) | 6.5

GREEK SALAD (V) | 8.5

POTATO ROSTI (V) | 6.5

WHIPPED CHIVE POTATO MASH (V) | 6.5

POTATO WEDGES (V) | 9.5

sweet chilli, sour cream

CHIPS (V) | 8.5

aioli, tomato sauce

SWEET POTATO CHIPS (V) | 11

aioli

VEGETABLES (V) | 6.5

baby carrots, broccolini, chargrilled pumpkin

10 inch pizza

hand stretched to perfection

GLUTEN FREE BASE | 2.5

VEGAN CHEESE | 2.5

HAWAIIAN | 21

smoked ham, pineapple, tomato sugo, mozzarella

BBQ CHICKEN | 22

capsicum, onion, pineapple, BBQ sauce, tomato sugo, mozzarella

SPICY PEPPERONI | 21

oregano, dried chilli, tomato sugo, mozzarella

ITALIAN | 23

olives, salami, smoked ham, chilli, onion, mushroom, tomato sugo, mozzarella

ROASTED PUMPKIN (V) | 22

fetta, capsicum, caramelised onion, basil aioli, tomato sugo, mozzarella

MUSHROOM PIZZA (V) | 22

onion, rocket, truffle cream, fresh parmesan, mozzarella



Pair your meal with a wine from our enomatic wine preservation system. Help yourself or see our friendly staff.

burgers & wraps

served with chips and aioli

GLUTEN FREE BUN | 2.5

THE ARK CHEESEBURGER | 20

cheese, lettuce, tomato, sweet pickle, Russian aioli

RODGER'S YODER SMOKED STEAK SANDWICH | 24

smoked scotch fillet, provolone cheese, bacon, caramelised onion, fried egg, smoky BBQ sauce, garlic aioli

KOREAN FRIED CHICKEN BURGER | 22

buttermilk chicken, spiced pineapple slaw, gochujang aioli, house pickles, cheese

CHICKEN WRAP | 18.5

fried buttermilk chicken, Hahndorf bacon, lettuce, tomato, onion, pickles, cheese, Russian aioli

GRILLED HALLOUMI BURGER (V) | 20

corn salsa, tomato, smashed avocado, lettuce, spiced aioli

BREAKFAST BURGER | 18.5

Hahndorf bacon, cheese, fried egg, chipotle aioli

ADD EGG | 2.5

ADD BACON | 3.5

ADD BEEF PATTY | 5

dessert

PEACHES N CREAM | 13

chargrilled peach, smashed pavlova, lemon curd, mascarpone cream, mixed berries, pistachio brittle

STICKY DATE PUDDING | 13

'not-so-fried' crumbed ice cream, parsnip crisp, smoked hazelnut crumb, butterscotch caramel sauce

ULTIMATE SUNDAE | 14.5

vanilla ice cream, walnut brownie, caramel sauce, nuts, wafer, mixed berries

AFFOGATO | 9.5

espresso shot, vanilla bean ice cream

ADD A SHOT OF FRANGELICO | 6

COFFEE AND CAKE | 8.5

selection of desserts in our display fridge with espresso coffee

we proudly use

★ **YODER SMOKERS** ★
COMPETITION GRADE BBQ PRODUCTS

Meats are smoked with hickory wood in our Yoder Smoker, then chargrilled.