



ARKABA
HOTEL

starters

SOURDOUGH GARLIC BREAD (4)(V) | 8

SOUP OF THE DAY | 9.5

WARM OLIVES (VE)(GF) | 9

infused with citrus, gin and zaatar

ROSEMARY FLATBREAD AND DIPS (VE) | 16

sumac hummus, beetroot and hazelnut

TRUFFLE MUSHROOM ARANCINI (4)(V) | 16

smoked cheddar, tomato sugo, truffle aioli, fresh parmesan

THREE CHEESE AND SUMAC PIZZA (V)(GFA) | 18

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

MARGHERITA PIZZA (V)(GFA) | 17

cherry tomato, mozzarella, basil oil

SALT AND PEPPER AUSTRALIAN SQUID (DF) | 18.5

lime and chilli salted, fried squid, coriander, gochujang aioli

CAPONATA (VE) | 14

sourdough bread, dukkah, balsamic

ASSORTED CHEESE BOARD (V)(GFA) | 24

dried apricots, quince, lavosh

oysters

sourced from the Eyre Peninsula

	1/2 DOZ	DOZ
NATURAL	22	32
KILPATRICK	26	36
LIME, SOY, PICKLED GINGER	26	36

mains

TEMPURA BATTERED FISH (GFA)(DF) | 28

chips, salad, lemon, house tartare

SALT AND PEPPER AUSTRALIAN SQUID (DF) | 28

chips, salad, lemon, lime aioli

PAN-FRIED ATLANTIC SALMON (GF) | 32

potato rosti, romesco sauce, broccolini, sumac

PORTUGUESE CHICKEN BREAST (GF) | 32

chorizo and tomato salsa, rice, currants, grilled zucchini, sumac yoghurt

VEGAN SMOKED CAULIFLOWER (GF)(VE) | 28

romesco sauce, fried kale, pomegranate, beetroot, hazelnuts

LAMB RAGU PAPPARDELLE | 32

12hr slow cooked lamb, truffle rosé sauce, fresh parmesan, gremolata

ARK SEAFOOD PLATTER FOR TWO | 90

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

the grill

300G PORTERHOUSE (GFA) | 38

200G EYE FILLET (GFA) | 40

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)

YODER SMOKED PORK CUTLET (GFA) | 34

caponata, fried parmesan potato, broccolini, crispy leek, jus

300G 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 BREAST SCHNITZEL | 24 FULL | 19 HALF

chips, garden salad

BEEF SCHNITZEL | 25

chips, garden salad

ADD SAUCE | 2.5

gravy, mushroom, diane or pepper

ADD RED WINE JUS (GF) | 3

ADD PARMIGIANA | 3.5

ADD HOLLANDAISE | 4

ADD KILPATRICK | 4

ADD HAWAIIAN | 4.5

salads

CAESAR SALAD (GFA) | 22

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

NOURISH BOWL (VE)(GF) | 22

avocado, sweet potato, beetroot, chickpeas, spinach, sesame seeds, radish, brown rice, maple mustard dressing

VIETNAMESE BOWL (VE)(GF) | 22

vermicelli noodles, cucumber, carrot, beanshoots, lettuce, mint, coriander, watermelon radish, crunchy shallots, Thai chilli dressing

MEXICAN TACO BOWL (V)(GF) | 22

brown rice, charred corn, tomato, avocado, pickled onion, nacho crumb, lettuce, black beans, green jalapeño and buttermilk dressing

ADD CRISPY CHICKEN | 7

ADD GRILLED CHICKEN | 6

ADD HARRIS SMOKED SALMON | 8

ADD HALLOUMI | 6

ADD FRIED TOFU | 5

Have you checked in?



gf **gluten free**
gfa **gluten free available**
v **vegetarian**
ve **vegan**
df **dairy free**

#ArkEats @ArkabaHotel

sides

TWICE COOKED GARLIC, LEMON AND ROSEMARY POTATOES (V)(DF) | 8

GREEK SALAD (V) | 10

POTATO ROSTI (V) | 8

WHIPPED CHIVE POTATO MASH (V) | 8

POTATO WEDGES (V) | 12.5

sweet chilli, sour cream

CHIPS (V)(DF) | 8.5

aioli, tomato sauce

SWEET POTATO CHIPS (V)(DF) | 12

aioli

VEGETABLES (V)(DF) | 8

baby honey 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

SPICY PEPPERONI | 21

oregano, dried chilli, tomato sugo, mozzarella

THE ITALIAN | 24

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

PORK AND FENNEL | 24

onion, truffle cream, fresh parmesan, mozzarella

ROASTED PUMPKIN (V) | 22

onion, capsicum, basil oil, tomato sugo, mozzarella

MUSHROOM PIZZA (V) | 22

onion, spinach, 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 | 22

cheese, lettuce, tomato, onion, pickle, Russian aioli

PLANT BURGER (VE) | 25

plant based burger, lettuce, tomato, pickles, onion, vegan cheese, vegan aioli

RODGER'S STEAK BURGER | 25

Yoder smoked scotch fillet, cheese, bacon, onion, fried egg, smoky BBQ sauce, truffle aioli

CRISPY FRIED CHICKEN BURGER | 22

fried buttermilk chicken, cheese, lettuce, tomato, smoked ham, house pickles, mayo

CHICKEN WRAP | 19.5

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

BREAKFAST BURGER | 19.5

Hahndorf bacon, cheese, fried egg, aioli

ADD EGG | 2.5

ADD BACON | 3.5

ADD BEEF PATTY | 6

dessert

WARM DOUGHNUT STACK (V) | 13

spiced caramel banana, chocolate fudge sauce, coconut, vanilla ice-cream

YODER SMOKED BLUEBERRY, ORANGE AND GIN PIE (V)(GF) | 13

cookie dough crumble, mascarpone cream

ULTIMATE SUNDAE (V)(GF) | 14.5

vanilla ice-cream, chocolate brownie pieces, crushed peanuts, caramel sauce, mixed berries

AFFOGATO (V) | 9.5

espresso shot, vanilla ice-cream

ADD A SHOT OF FRANGELICO | 6

COFFEE AND CAKE (V) | 8.5

selection of desserts in our display fridge with espresso coffee

All of our (gf) dishes are made using gluten free ingredients, however some items are cooked in the deep fryer and may contain traces of gluten.

we proudly use

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

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