

starters

SOURDOUGH GARLIC BREAD (4)(V) | 8
ADD CHEESE | 2.5

SOUP OF THE DAY | 9.5

WARM OLIVES (VE)(GF) | 8
citrus, gin, zaatar

WARM TURKISH LOAF (VE) | 14
pistachio dukkah, basil oil, balsamic reduction

TRIO OF DIPS (VE) | 16
beetroot hummus, roast capsicum and semi dried tomato, kale and white bean pesto

TALEGGIO & SEMI DRIED TOMATO ARANCINI (4)(V) | 16
tomato sugo, basil aioli, parmesan

BURRATA CHEESE | 22
peach, honey, prosciutto, sourdough, pistachio

THREE CHEESE PIZZA BREAD (V)(GFA) | 18
camembert, mozzarella, parmesan, confit garlic oil, rosemary salt
GLUTEN FREE BASE | 2.5

MARGHERITA PIZZA (V)(GFA) | 17
cherry tomato, mozzarella, basil oil

PORK & FENNEL SAUSAGE ROLL | 16
spiced apple chutney

FRIED LIME & CHILLI SALTED SQUID | 18
lime aioli

CHEESE BOARD (V)(GFA) | 24
three cheeses, dried apricots, cashews, quince, lavosh

oysters

sourced from the Eyre Peninsula

	1/2 DOZ	DOZ
NATURAL	22	32
KILPATRICK	26	36
MIGNONETTE SAUCE	26	36



Have you checked in?

📍 #ArkEats @ArkabaHotel
A proudly South Australian, family-owned business.

10 inch pizza

GLUTEN FREE BASE | 2.5
VEGAN CHEESE | 2.5

HAWAIIAN | 22
tomato sugo, ham, pineapple, mozzarella

PEPPERONI | 22
tomato sugo, mozzarella, oregano

SPICY CALABRESE | 24
tomato sugo, olives, salami, chilli, onion, mushroom, mozzarella

ZUCCHINI & POTATO (V) | 22
truffle cream, mozzarella, zucchini, roasted capsicum, onion, basil oil

MUSHROOM (V) | 22
truffle cream, mozzarella, mushrooms, onion, spinach, parmesan

PROSCIUTTO & PARMESAN | 24
fresh tomato, mozzarella, prosciutto, rocket, parmesan, confit garlic oil

BBQ CHICKEN | 24
tomato sugo, chicken, capsicum, onion, mozzarella, smoky BBQ sauce

sides

WHIPPED CHIVE POTATO MASH (V) | 8

SEASONAL VEGETABLES (VE) | 10
lemon and garlic olive oil

GREEK SALAD (V) | 12
olives, feta, cherry tomato balsamic

POTATO WEDGES (V) | 12.5
sweet chilli, sour cream

CHIPS (V)(DF) | 9
aioli

SWEET POTATO CHIPS (V)(DF) | 12.5
aioli



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

salads

CAESAR SALAD (GFA) | 22
cos lettuce, Hahndorf bacon, parmesan, croutons, poached egg, anchovies, Caesar dressing

NOURISH BOWL (VE)(GF) | 22
kale, cranberries, quinoa, avocado, pumpkin purée, black sesame, sweet potato, beetroot, raspberry vinaigrette

WARM JAPANESE STYLE BEEF SALAD (DF) | 28
cherry tomato, cucumber, bean shoots, rice noodles, capsicum, mint, coriander, toasted cashews, rocket, green mango, yuzu shoyu dressing

PULLED LAMB SALAD | 28
Mediterranean pearl cous cous, feta, pomegranate, rocket, sweet potato, mint, lemon yoghurt, zaatar spice

ADD CRISPY CHICKEN | 7.5
ADD GRILLED CHICKEN | 6
ADD HARRIS SMOKED SALMON | 8
ADD HALLOUMI | 6
ADD FRIED TOFU | 6

schnitzels

CHICKEN BREAST SCHNITZEL | HALF 19 | FULL 24
chips, garden salad

BEEF SCHNITZEL | 25
chips, garden salad

VEGAN SCHNITZEL (VE) | 22.5
chips, garden salad
ADD VEGAN PARMIGIANA (VE) | 3.5
napolitana sauce, vegan cheese

ADD SAUCE | 2.5
gravy, mushroom, diane or pepper

ADD PARMIGIANA | 3.5
ADD RED WINE JUS (GF) | 4
ADD HOLLANDAISE | 4
ADD KILPATRICK | 4
ADD HAWAIIAN | 4.5

we proudly use

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

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

mains

TEMPURA BATTERED FISH (GFA)(DF) | 28
chips, house tartare, lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID (DF) | 28
chips, lime aioli, lemon, garden salad

PAN-FRIED ATLANTIC SALMON (GF) | 32
potato rosti, broccolini, smoky hollandaise, prosciutto and pistachio crumb

MOROCCAN CHICKEN BREAST | 32
pearl cous cous, semi dried tomato, olives, zucchini, basil, Moroccan tomato sauce, toasted almonds

CHARGRILLED PORTABELLA MUSHROOM (VE) | 28
white bean and kale pesto, Mediterranean style cous cous, fried sweet potato crisps, lemon oil

ARK SEAFOOD PLATTER FOR TWO | 90
Coffin Bay oysters natural, lime, Harris smoked salmon, pickled octopus, S&P australian squid, panko crumbed prawn cutlets, battered fish, chips, greek style salad

12HR SLOW COOKED ROAST LAMB (GFA) | 29
roasted carrot, pumpkin purée, broccolini, roast potato, red wine jus, Yorkshire pudding, minted jelly

the grill

200G EYE FILLET (GFA) | 40
300G YODER SMOKED SCOTCH FILLET (GFA) | 43

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

(v) vegetarian | (ve) vegan | (df) dairy free
(gf) gluten free | (gfa) gluten free available

PORK SCOTCH (GF) | 34
apple and sage chutney, roasted fennel, smashed chat potato, jus

300G SCOTCH FILLET (GFA) | 43
whipped chive mash or chips, battered onion rings, your choice of sauce (gravy, mushroom, diane or pepper), steak salad (bacon, cos lettuce, cherry tomatoes, parmesan, Caesar dressing)

burgers & wraps

served with chips and aioli

GLUTEN FREE BUN | 2.5

THE ARK CHEESEBURGER | 22
cheese, lettuce, tomato, onion, pickle, Russian aioli

ROGER FOXWELL BURGER | 22
beef pattie, Swiss cheese, bacon, onion, rocket, aioli, beetroot and tomato relish

PLANT BURGER (VE) | 24
plant based burger, lettuce, tomato, pickles, onion, vegan cheese, vegan aioli

SPICY FRIED CHICKEN BURGER | 22
crispy chicken, cheese, lettuce, smoky BBQ hot sauce, blue cheese aioli, house pickles

CHICKEN WRAP | 20
crispy chicken, lettuce, tomato, onion, pickles, cheese, Russian aioli

BREAKFAST BURGER | 20
Hahndorf bacon, cheese, fried egg, aioli

ADD EGG | 2.5
ADD BACON | 3.5
ADD BEEF PATTY | 6

dessert

CHOCOLATE & HONEYCOMB WHISKY TORTE (V)(GF) | 13
cherry coulis, coconut ice cream, honeycomb crumble

WHITE CHOCOLATE, RASPBERRY MACADAMIA BLONDIE (V) | 12
mixed berry compote, smashed meringue, caramel ice cream

ULTIMATE SUNDAE (V) | 14.5
vanilla ice cream, chocolate fudge sauce, waffle pieces, oreo crumb, fresh 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.