



ARKABA  
HOTEL

## 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 CUTLET (GF) | 34**  
roasted chat potato, fennel, honey, silverbeet, macadamia, spiced apple chutney, 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.