

SHARE

FRIED GOCHUJANG CHICKEN TENDERS I 19
kimchi slaw, kewpie, crunchy shallots

PRAWN ROLL I 24
brioche, Spencer Gulf king prawn, herbed mayo, pickled cabbage, dill, Japanese BBQ sauce

ANCHO PORK AND POTATO TACO (GF) I 20
cheese, corn salsa, coriander, chipotle aioli

FRIED POTATO ROSTI I 19
smoked wagyu beef, BBQ mayo, fried capers, pickled onion, parmesan

MORTADELLA FINGER SANDWICH I 19
crispy sopressa, pickles, truffle aioli, parmesan

CORN RIBS (VE)(GF) I 18
chilli lime salt, chipotle aioli, nacho crumb

TRUFFLE MUSHROOM, SMOKED CHEDDAR ARANCINI (V) I 17
tomato sugo, truffle aioli, parmesan

BURRATA CHEESE (V)(GFA) I 23
whipped burrata, fig balsamic, heirloom tomato, olive crumb, parsley oil, pickled onion, ciabatta bread

WARM OLIVES (VE)(GF) I 11
thyme, blood orange gin

★ **SMOKED PUMPKIN HOMMUS (VE)(GFA) I 17**
pizza bread, parsley oil

CIABATTA GARLIC BREAD (V) I 13

CHEESY GARLIC PIZZA BREAD (V)(GFA) I 18
camembert, confit garlic, parsley salt

EYRE PENINSULA OYSTERS (3)
natural, mirin, cucumber (GF) | 15
kilpatrick (GF) | 17

CHEESE PLATE (V)(GF) I 24
local cheese, dried apricots, cashews, blueberry compote, charcoal crackers

CLASSICS

TEMPURA BATTERED FISH (GFA) I 30
chips, garden salad, lemon, tartare

AUSTRALIAN SALT AND PEPPER SQUID I 32
chips, garden salad, lemon, lime aioli

CHICKEN SCHNITZEL I HALF 22 I FULL 27
panko crumbed, chips, garden salad

BEEF SCHNITZEL I 28
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) I 28
chips, garden salad

ADD VEGAN PARMIGIANA (VE) | 4.5
tomato sugo, vegan cheese

ADD SAUCE
gravy, mushroom, diane, pepper | 3
red wine jus (GF) | 5

ADD PARMIGIANA | 4
ADD KILPATRICK | 5
ADD HAWAIIAN | 4.5

BURGERS & SANDWICHES

SERVED WITH CHIPS AND AIOLI
GLUTEN FREE BUN I 3

CHEESEBURGER (GFA) I 25
beef patty, cheese, onion, pickles, lettuce, tomato, burger sauce

VEGAN CHICKEN BURGER (VE) I 28
plant based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle aioli, vegan cheese

FISH SANDWICH I 26
panko crumbed fish, kimchi slaw, katsuobushi aioli, pickles

CHICKEN WRAP I 24
fried chicken, lettuce, tomato, onion, pickles, cheese, BBQ relish, kewpie

KOREAN FRIED CHICKEN BURGER I 26
buttermilk chicken, gochujang sauce, kimchi slaw, pickles, cheese, kewpie

MAINS

SALMON (GF) I 38
edamame purée, teriyaki sauce, black rice, bok choy, spring onion, peanut chilli crunch

CHICKEN BREAST (GFA) I 36
potato rosti, broccolini, confit cherry tomatoes, pumpkin sauce, smoked chorizo crumb

MISO MUSHROOM (VE)(GF) I 31
char-grilled mushroom, maple miso glaze, Asian style slaw, fried enoki

★ **YODER SMOKED PORK CUTLET I 38**
kimchi slaw, crispy potato, tamarind chilli sauce, fried shallots

GNOCCHI (V) I 33
truffle mushroom, whipped burrata, parmesan, parsley oil, fried enoki

12 HOUR PRESSED LAMB (GFA) I 37
pumpkin hommus, crispy Za’atar potato, fennel, pickled onion, red wine jus

GRILL

200G CHARGRILLED EYE FILLET (GFA) I 48
chips, onion rings, steak salad with cos lettuce, bacon, cherry tomato, Caesar dressing

★ **300G YODER SMOKED SCOTCH FILLET (GFA) I 50**
chips, onion rings, steak salad with cos lettuce, bacon, cherry tomato, Caesar dressing

ADD SAUCE
gravy, mushroom, diane, pepper | 3
red wine jus (GF) | 5

PIZZA

HAND STRETCHED, 10 INCH
GLUTEN FREE BASE | 5
VEGAN CHEESE | 4

PANCETTA AND PINEAPPLE (GFA) I 25
tomato sugo, pineapple, smoked pancetta, mozzarella

SOPRESSA AND CHILLI (GFA) I 27
tomato sugo, olives, salami, chilli, onion, mozzarella

MUSHROOM AND KALE (V)(GFA) I 28
truffle cream, mushroom, onion, kale, bocconcini

CHICKEN AND CHIPOTLE (GFA) I 28
tomato sugo, chicken, corn salsa, chipotle aioli, mozzarella

PRAWN AND CHORIZO (GFA) I 30
tomato sugo, prawns, chorizo, onion, basil, mozzarella

SALADS

CAESAR (GFA) I 24
cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

NOURISH BOWL (VE)(GF) I 26
quinoa, spinach, avocado, pumpkin hommus, roast carrot, cherry tomato, vegan feta, raspberry vinaigrette

MEXICAN BOWL (VE)(GF) I 26
black rice, corn salsa, chipotle aioli, guacamole, cos lettuce, nacho crumb, pickled onion

KOREAN BEEF SALAD I 32
kimchi slaw, takoyaki marinated beef, cucumber, coconut peanut dressing, fried shallots

ADD GRILLED CHICKEN | 7
ADD CRISPY CHICKEN | 8
ADD HARRIS SMOKED SALMON | 11
ADD HALLOUMI | 8
ADD SALT AND PEPPER TOFU | 7

SIDES

COS SALAD (VE)(GF) I 14.5
cos lettuce, salsa, chipotle dressing

SEASONAL GREENS (VE)(GF) I 14.5
seasonal greens, coconut cream, peanut chilli crunch

CHIPS I 12
aioli

WEDGES I 14.5
sweet chili, sour cream

SWEET POTATO CHIPS I 14.5
aioli

DESSERT

CHOCOLATE MOUSSE CAKE (V) I 15
caramelised milk, coffee ice cream, chocolate soil

BISCOFF PANNACOTTA (VE) I 15
blueberry compote, biscoff crumb

RASPBERRY SEMIFREDDO (V)(GF) I 15
pistachio crumb, mulberry gin coulis, white chocolate

TRIO OF GELATI (V)(GFA) I 12
raspberry, coffee, mango, brandy snap

CHEESE PLATE (V)(GF) I 24
local cheese, dried apricots, cashews, blueberry compote, charcoal crackers

WE PROUDLY USE

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

Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens. 15% surcharge applies on public holidays.

★ Yoder Smoked
(V) Vegetarian, (VE) Vegan
(GF) Gluten Free, (GFA) Gluten Free Available



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