

# All Day Menu

From 11.30am – Late

## SMALLER

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Croquette (Changes Daily)	5ea
Grilled Lamb Cutlet, Aleppo Pepper, Cumin & Baba Ganoush	9ea
Charred Shishito Peppers, Romesco Sauce & Roasted Hazelnuts	13
Tempura Cauliflower, Chipotle, Coriander & Jalapeño Green Goddess	15
Fried Chicken Wings, Jerk Sauce, Pineapple Puree & Green Mango Salad	16
Charred Corn Arancini, Calabrian Chilli & Manchego	14
Salt & Pepper Calamari & Confit Lemon Aioli	21
Hummus, Crispy Chickpeas, Dukkah & Flatbread	15
Prawn Cocktail Salad, Cos Lettuce, Lemon Myrtle, Kohlrabi, Avocado & Brazil Nuts	21
Kingfish Ceviche, Chilli Dressing, Spring Onion Oil, Pear & Bonito Cracker	24
Beef Carpaccio, Lime, Black Pepper, Capers, Fried Seeds, Rocket & Grissini	21
Quinoa Salad, Roasted Summer Vegetables, Basil, Pickled Red Onion, Almond & Lemon Vinaigrette	19
Charcuterie Board, Pickles & Bread	30

## SANDWICHES & BURGERS

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Arbory Hot Dog, Bacon, Onion, Cheese & Pickles	17
Crumbed Mushroom & Halloumi Burger, Pickles, Tomato Relish & Crinkle Cut Chips	22
Vegan Southern Fried Cauliflower Burger, Red Cabbage Slaw, Chipotle, Pickles & Crinkle Cut Chips	21
Double Cheeseburger, Bacon, Pickles, Tomato Relish & Crinkle Cut Chips	23
Southern Fried Chicken Burger, Red Cabbage Slaw, Pickles, Chipotle & Crinkle Cut Chips	23
Beer Battered Fish Burger, White Cabbage, Pickles, Herb Mayonnaise & Crinkle Cut Chips	23
New England Lobster Roll & Shoestring Fries	29

# All Day Menu

From 11.30am – Late

## LARGER

Steak Oscar, Sirloin Steak, Blue Swimmer Crab, Asparagus, Béarnaise Sauce & Shoestring Fries	39
Broad Bean Risotto, Asparagus, Goats Cheese, Onion Crisp, Lemon Oil & Pine Nuts	26
Crispy Pork Cheeks, Burnt Orange Puree, Macadamia Nuts, Witlof & Fennel Salad	29
Steamed Mussels, Willie Smiths Apple Cider, Chilli, Chorizo, Tomato & Toasted Soughdough	27

## SIDES

Crinkle Cut Chips	8
Crinkle Cut Chips & Truffle Pecorino	15
Grilled Corn, Chipotle, Manchego & Lime Salt	11
Asparagus, Van Der Heiden Chèvre & Lemon Oil	13
Garden Salad	9

## CHEESE & DESSERT

Cheese Plate, Quince Paste & Fruit Bread	19
Caramelised White Chocolate Mousse, Pâte Sablée, Salted Caramel & Hazelnut Sponge	12
Coconut Ice Cream Sandwich, Mango & Lime	11
Yoghurt Sorbet, Red Berry Compôte, 10 Summer Fruits & Meringue	10

### ARBORY BANQUET

**3 Course Shared Menu** 55pp  
Suitable for 10 – 40 guests

#### Bookings Essential

Visit: [arbory.com.au/bookings](http://arbory.com.au/bookings)

See website for terms & conditions

# Cocktails

Please place all orders at the bar

## SPRITZ

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**Improved Aperol Spritz (On Tap)** 15/42

Aperol, Campari, Prosecco, Soda & Orange

**Bloody Shiraz Spritz** 17/48

Four Pillars Bloody Shiraz Gin, Manly Spirit Co Limoncello, Fever-Tree Lemon Tonic & Lemon

**Seriously Pink Spritz** 15/42

Seriously Pink Port, Prosecco, Lemonade & Strawberries

**Passion Spritz** 16/45

Chinola Passionfruit Liqueur, Ketel One Vodka, Americano Vermouth, Soda & Lime

## SIGNATURE COCKTAILS

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**Nitro Espresso Martini (On Tap)** 18

Grainshaker Vodka, Mr Black All Press Cold Coffee, charged with Nitrogen

**Yuzu Sangria** 15/42

Cabernet Merlot, Unico Yuzu Vermouth, Grand Marnier, Beach House Dark Spiced Rum, Orange Juice & Seasonal Fruits (On Tap)

**Arbory Mojito** 18/52

Pampero Blanco, Lime, Mint & Soda (On Tap)

**Pimm's Cup** 16/50

Pimms No. 1, Tanqueray Flor de Sevilla Gin, Amaro Silano, Ginger Ale & Seasonal Fruits

**Tommy's Blood Orange Margarita** 20

Don Julio Blanco, Ambra Blood Orange, Lime & Agave

**Tropical Highball** 20

Starward Two-Fold Whisky, Tropical Okar, Fever-Tree Spiced Orange Ginger Ale & Orange

**Passion Cult** 19

Cargo Cult Spiced Rum, Passionfruit, Lemonade, Lime & Mint

**Arbory Bloody Mary** 18

Ketel One Vodka, Housemade Mix & Pickled Garnish

**Zombie Old Fashioned** 20

Plantation Pineapple, Dead Man's Fingers Coconut, Ron Zacapa, Apricot Brandy, Falernum, Absinth Spray & Lime

**Seasonal Negroni** 20

Tanqueray Gin, Campari & Vermouth