

ARCADE

STARTERS & RAW BAR

OYSTERS 6.5ea
tarragon mingnonette

LOX & LATKE 10ea
smoked salmon, crème fraiche, caviar, latke

MIXED NUTS 9
lemon myrtle salt

MIXED OLIVES 9
herb marinated

GRILLED FOCACCIA 12
extra virgin olive oil, balsamic

SHARE PLATES

SEARED SCALLOPS 32
cauliflower purée, pancetta crumble

SALT & PEPPER SQUID 26
aioli, lemon

CHOO CHEE PRAWNS 38
choo chee curry, herb oil, focaccia

CHARCUTEIRE BOARD 60
prosciutto, bresaola, salami, 2 cheeses, grape, chutney, lavosh

BURRATA 28
heritage tomatoes, balsamic, crostini

KARAAGE CHICKEN 28
spicy mayo

MALFALDE AL RAGÙ 36
durum wheat pasta, nudja ragù, pangrattato

SALMON FILLET 38
seasonal vegetables, lemon butter

CHARCOAL GRILL

WAGYU BEEF BURGER 28
cheddar, lettuce, tomato, caramelised onion house sauce, fries

RANGER VALLEY WAGYU SIRLOIN 52
MB4+ (250G)

TAJIMA WAGYU RUMP 65
MB4+ (300G)

CHARGRILLED CHICKEN 38
chermoula, lemon yoghurt, rocket

LITTLE JOE RIBEYE 180
on the bone (800G)

PINNICALE TOMAHAWK 225
MB2+ (1.2 KG)

DESSERTS

NY CHEESECAKE 20
chantilly cream, passionfruit coulis, brûlée

TIRAMISU 20
espresso, savoiardi, mascarpone, frangelico

SIDES

SHOESTRING FRIES 14
umami salt, aioli

CHARRED BROCCOLINI 16
almond, lemon dressing

ROASTED CHAT POTATOES 16
lemon yogurt

GARDEN SALAD 16
seasonal

CORN RIBS 18
chilli aioli, lime

SAUCES 5
red wine jus / mushroom peppercorn / chimichurri / béarnaise



SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE INFORM YOUR WAITER. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE DINING EXPERIENCES.

PLEASE NOTE A 5% LATE NIGHT SURCHARGE IS APPLIED TO ALL TRANSACTIONS THURSDAY TO SATURDAY AFTER 10PM.
A 15% SERVICE CHARGE ON PUBLIC HOLIDAYS. A 10% SERVICE CHARGE FOR GROUP OF 8 PEOPLE OR MORE

DRINKS MENU

SIGNATURE COCKTAILS

VIVID DREAMS

\$25

VODKA, LYCHEE, ELDERFLOWER, BUTTERFLY PEA,
APPLE, CITRUS

ARCADE CAIPIROSKA

\$26

VODKA, AMARETTO, PASSIONFRUIT, PEACH, LIME,
ORANGE BLOSSOM

LILLY PAD

\$25

GIN, BIANCO VERMOUTH, ALOE VERA, MELON,
CUCUMBER, VERJUICE

SUNKISSED MARG

\$26

TEQUILA REPOSADO, MANDARIN, FINGERLIME,
TAJIN SPICE, AGAVE

OUT OF FASHION

\$26

SCOTCH, COCA LEAF, CHERRY, ROSSO VERMOUTH,
ROSEMARY

SEASIDE SPRITZ

\$25

RUM, YUZU, COCONUT, PANDAN, PROSECCO, SODA

GOLDEN HOUR

\$26

BOURBON, BANANA, HONEY, MACADAMIA,
WATTLESEED, WHITES

ONLY FRIENDS SHOT

\$14

VODKA, STRAWBERRY, VANILLA, COCONUT FOAM



CLASSIC COCKTAILS

ESPRESSO MARTINI

VODKA, KAHLUA AND COFFEE.

\$25

MOJITO

BLANCA RUM, FRESH LIME, MINT & A SPLASH OF SODA.

\$25

NEGRONI

GIN, VERMOUTH AND CAMPARI.

\$26

MARTINI

VODKA OR GIN, VERMOUTH. HOW YOU LIKE IT.

\$26

MARGARITA

TEQUILA, TRIPLE SEC AND FRESH LIME JUICE.

\$26

AMARETTI SIN FREE

LYRES AMARETTO, PASSIONFRUIT, LEMON, ACQUA FABA

\$18

COSMOPOLITAN

VODKA, TRIPLE SEC & CRANBERRY JUICE.

\$25

BOILERMAKER (Mocktail)

LYRES AMERICAN MALT, HEAPS NORMAL HAZY IPA 0%

\$18

HAPPY HOUR (4-7 PM TUE-FRI)

HOUSE BEER

\$7

APEROL SPRITZ

\$15

HOUSE WINE

\$10

MARGARITA

\$15

SAUVIGNON BLANC & MERLOT

CLASSIC OR SPICY