MENU

ARAWA PARK HOTEL

DINNER 17:30 - TILL LATE

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	411 F.O.		470.50		
CHEESY GARLIC BAGUETTE	\$11:50	GRILLED ATLANTIC SALMON	\$39.50		
Balsamic glaze		Garlic and herb crushed potatoes, sautéed gree salsa Fresca and saffron oil	n beans		
SOUP OF THE DAY	\$15:50	STEAK À CHEVAL	¢70 E0		
Served with charred sourdough and parsley garlic butter		Steak with fried egg served with fries and	\$39.50		
FALAFEL	\$18.00	mushroom sauce			
Roasted cauliflower and green leaf salad served					
with beetroot hummus, toasted almonds	•				
CRISPY PORK BITES	\$21.50	SIDES			
Served with petit salad and sweet chilli &					
caramelized onion relish		Golden crunchy fries	\$11.50		
LOADED POTATO WEDGES	\$16.50	Seasonal green salad	\$8.50		
Melted cheese sour cream and sweet chilli		Steamed seasonal vegetables	\$8.50		
Add Bacon	\$5				
SALT & PEPPER SQUID	\$19.50				
Petit salad and chipotle mayonnaise and lemon		DESSERT			
GRILLED MUSSELS	\$19:50				
Grilled Lemon, garlic and parmesan crumbed		CHEFS ICE CREAM SELECTION	\$18.50		
mussels served with tomato and orange salsa		Served with chocolate sauce and toasted hazelnut			
		WARMED CHOCOLATE FUDGE BROWNIE	\$18.50		
MAIN		Crème anglaise, vanilla bean ice cream			
		CARAMEL AND COCONUT SLICE	\$18.50		
CAESAR CHICKEN SALAD	\$24.00	Crunchy caramel base served with red plum			
Baby cos lettuce, crispy bacon, smoked chicker parmesan, semi poached egg in tangy Caesar o		puree and boysenberry ripple ice cream			
		WARMED STEAMED PUDDING	\$18.50		
AMERICAN CHEESE BURGER	\$26.50	Served with butterscotch sauce, custard and			
Toasted brioche bun, beef Pattie, melted chees lettuce, tomato, pickle served with fries, aioli	e,	vanilla ice cream			
and tomato sauce					
Add Fried Egg or Crispy Bacon	\$5.00				
THAI CHICKEN CURRY	\$29.50				
Thai style chicken curry served with steamed Jarice and Asian slaw	asmin				
PRAWN FETTUCCINI	\$37.50				
Sautéed prawns, caramelized onion and fettuco pasta, in a creamy parmesan sauce	cini				
TWICE COOKED PORK BELLY	\$39.00				
Served with creamy apple slaw, buttered spuds	and				
Texas style bbq sauce					

