



set menu@arthur's  
a great way to celebrate

Entree Main course Dessert: \$65 per person  
add a side salad & bread, + \$5 per person

entrée sharing plates of:

MARINATED CALAMARI - lightly fried, green chilli pickle

RACLETTE – baked smoked cheese w/ cornichon & baguette

FRIED HEIRLOOM TOMATOES – panko crumbed adelaide tomatoes, hot sauce

PRAWNS PIMONTÉS -butterflied qld prawns, chilli, garlic, lemon

LAMB CUTLETS – marinated & grilled, harissa yoghurt

main choice of:

BOUILLABAISSE- seafood bisque w/ local shellfish, calamari, potatoes

HOUSEMADE SEMOLINA GNOCCHI w/ sautéed mushrooms, spinach, truffle oil

STEAK FRITES- 250gm PORTERHOUSE STEAK w/ sauce béarnaise & shoestring fries

CONFIT DUCK LEG w/ potato gratin, rocket & red onion, seville orange

FISH OF THE DAY

dessert choice of:

SOFT CENTERED CHOCOLATE & MACADAMIA PUDDING w/ vanilla bean ice cream

CRÈME BRULEE

WARM APPLE CARAMEL TART w/ vanilla ice cream

TARTE AU CITRON - housemade w/ local lime & lemon curd