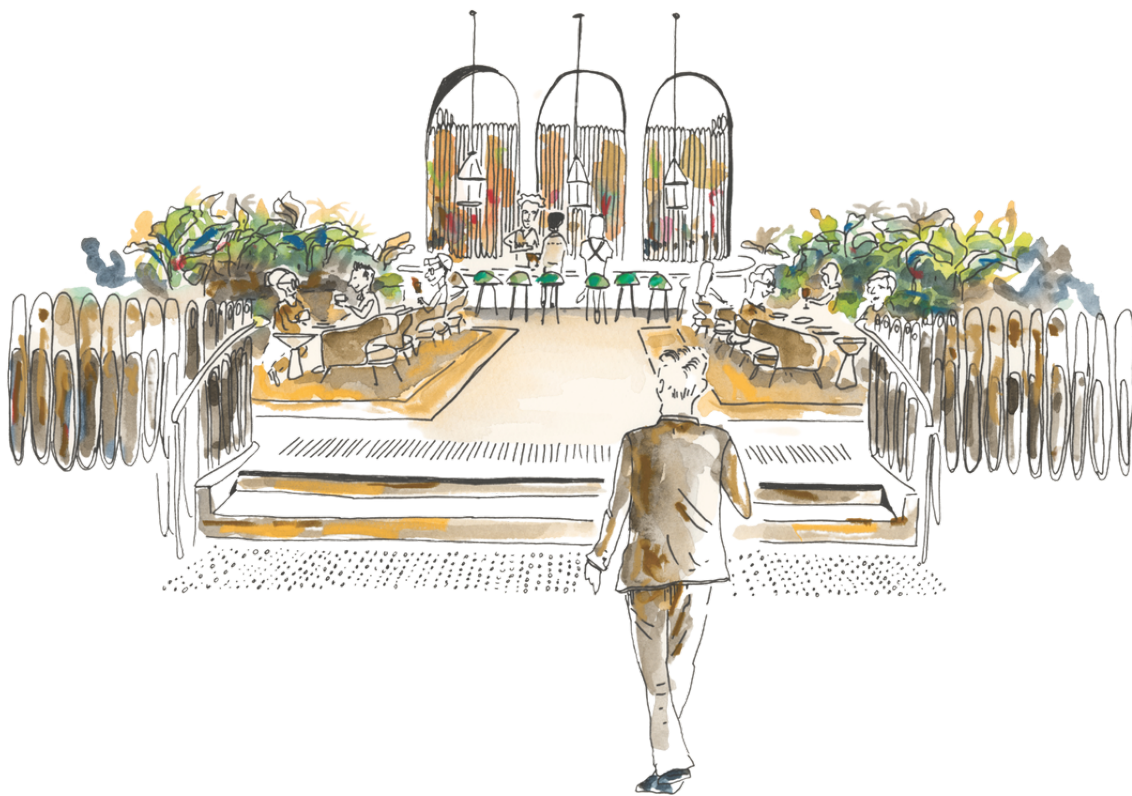


Arches



All credit card transactions will incur a 1.4% surcharge.

Please note, a 10% surcharge applies on Sunday and a 15% surcharge on all public holidays.

Whilst we do our best to cater to dietary requirements, we cannot guarantee an allergen free environment as our kitchen handles nuts, shellfish and gluten.

Please inform your wait staff if you have any special dietary requirements.

Food Menu

Available daily from 12pm - 9pm

Lunch Special

Available Daily 12-4pm

Durum Wheat Spaghetti • 28
Burrata, Salami, Spicy Tomato Sugo and Breadcrumbs

Catch Of The Day • MP
Charred Lemon, Mesclun Salad, Baby Radish, Garlic Lemon Butter

Steak Sandwich • 35
Black Angus Ribeye Roll, Provolone, Truffle Dressing, Rocket, Caramelized Onion, Roasted Peppers, Chips

To Start

Sydney Rock Oysters • *Half Dozen 34 • Dozen 58*

Arches Soup • 16
Daily Soup Inspired by The Season, Extra Virgin Olive Oil, Grilled Sourdough Bread

Salmon Sashimi • 32
Wasabi, Yuzu Ponzu, Crispy Leek

Marinated Tuscan Mixed Olives • 15
Rosemary, Grissini, Lemon Oil

Black Truffle Hummus • 24
Crisp Bread, Radish

Spiced Lamb Skewers • 30
Sun Dried Tomato Pesto, Lemon and Pea Tendrils

Rodriguez Bros Chorizo • 26
Tomato Salsa, Sourdough

Smokey Sticky Pork Sliders • 26
Charcoal Bun, Fried Onion, Pear Slaw

Charcuterie Platter • 34
Sourdough, Giardiniera, House Marinated Olives

Salads & Sides

Smoked Duck Salad • 28
Radicchio, Beetroot, Pear, Pomegranate, Sherry Vinaigrette

Classic Caesar Salad • 28
*Baby Cos Lettuce, Parmesan, Bacon
Add Chicken • 8*

Waffle Fries • 16
Celery Salt, Black Olive Powder, Aioli

Thick Fries • 14
Chicken Salt, Rosemary, Herb Mayonnaise

 Green Vitality Salad • 15
Mixed Herbs, Lemon Dressing, Feta, Pumpkin Seeds

Food Menu

Available daily from 12pm - 9pm

Substantials

Arches Classic Club Sandwich • 32
Herb Chicken, Double Smoked Bacon, Tomato, Fried Egg, Mayonnaise, Chips

Wagyu Beef Burger • 34
Double Smoked Bacon, Swiss Cheese, Tomato Relish, Chips

Portobello Mushroom Burger • 28
Truffle Aioli, Arugula, Tomato, Chips

Tajima Wagyu Flank Steak Frites • 48
Shallot Confit, Fine Herbs, Bush Tomato Salt

Zucchini and Goats Cheese Ravioli • 28
Roasted Romesco Sauce, Hazelnuts

Room for Desserts

Crème Caramel • 20
Honey Biscotto

Artisan Cheese Selection • 25
Dried Fruits, Nuts, Truffle Honey, Crackers

Hazelnut Tiramisu • 23
Honeycomb, Dark Cocoa



Late Night Menu

Available daily from 9pm - 10pm

Sydney Rock Oysters
Half Dozen 34 • Dozen 58

Waffle Fries • 16
Celery Salt, Black Olive Powder, Aioli

Black Truffle Hummus • 24
Crisp Bread, Radish

Charcuterie Platter • 34
Sourdough, Giardiniera, House Marinated Olives

Spiced Lamb Skewers • 30
Sun Dried Tomato Pesto, Lemon and Pea Tendrils

Wagyu Beef Burger • 34
*Double Smoked Bacon, Swiss Cheese, Tomato
Relish, Chips*

Artisan Cheese Selection • 25
Dried Fruits, Nuts, Truffle Honey, Crackers

Hazelnut Tiramisu • 23
Honeycomb, Dark Cocoa



Kids Menu

Available daily from 12pm - 9pm

Crumbed Fish & Chips • 14

The Cheeseburger • 15

Milk Bun, Wagyu Patty, Pickles, Pink Mayo, Chips

Plant Based Meatball • 15

Napoli Sauce, Green Peas and Mashed Potato

Spaghetti Pomodoro • 13

Tomato Sauce, Parmesan Cheese

Jr. Chicken Katsu Curry • 15

Breaded Chicken, Buttered Rice, Vegetable Curry

Fresh Fruit Cup • 8

Chocolate Chip Cookie • 9

Ice Cream Sandwich



Kids menu items are exclusively available for children aged 12 and under

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

Arches Afternoon Tea

Kindly requires 24hr advance reservation

Arches Afternoon Tea • 75 / 65*

+ Glass of Veuve Clicquot FR • 18

Green Tea Tiramisu

White Chocolate Mousse, Sweet Red Bean Paste, Sesame Tuilles

Cheddar Cheesecake

Lavosh, Mandarin Compote

Hazelnut Swiss Roll

Hazelnut Praline Paste, Chantilly Crème, Vanilla Sponge

Berries Madeleine

Rose Chocolate Coat, Raspberry Dust

The Pear

Pear Mousse, Slow Cooked Pear, Sweet Milk Glaze, Short Bread

Freshly Baked Scones

Clotted Cream, Raspberry Jam

Fine Selection of Finger Sandwiches

Egg Mayo and Cress

Herbed Chicken

Smoked Salmon and Cucumber



Gluten-Free and Vegan menu available

Please ask our team for details

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements.

However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.

* Accor Plus Member pricing, valid Accor Plus membership must be presented.

*No further discounts apply

Tea and Coffee

Coffee

6

Proudly serving Vittoria Coffee

Australian-owned since 1958, Vittoria Coffee offers rich flavour and tradition in every sip

Espresso
Long Black
Macchiato
Flat White
Latte
Cappuccino
Mocha
Iced Latte
Iced Long Black
Chai Latte

Tea

6

Proudly serving Dilmah Tea

Ethically sourced and sustainably grown, Dilmah Tea delivers pure, single-origin quality with a commitment to the planet

Peach
Rose with French Vanilla
Brilliant Breakfast
Green Tea with Jasmine Flowers
Pure Chamomile Flowers
Pure Peppermint Leaves
Single Estate Darjeeling
Mango and Strawberry
The Original Earl Grey
Sencha Green Extra Special
Alpine Mountain Herbs Exclusive
Lychee with Rose and Almond



Flight

Westward Experience

Classic Single Malt, Pinot Noir Cask & Stout Cask • 35

Brewed like a craft ale, distilled like a single malt and aged like a bourbon –
Westward is a story from start to finish.

Paired with exceptionally crafted Basik Chocolate to reflect
each whiskey's flavour profile.



Spirits

VODKA

Belvedere	15
Belvedere Smogory	16
Ciroc	15
Grey Goose	15
Haku	14
Hartshorn Sheep Whey Vodka	17
Ketel One	13
Ketel One Citroen	13
Stolichnaya Elit	16
Tilde	14

GIN

Applewood	15
Beefeater 24	14
Bombay Sapphire	14
Distillery Botanica	15
Ester Dry	13
Ester Strong	16
Four Pillar Olive	16
Four Pillars Bloody Shiraz	15
Four Pillars Rare Gin	13
Hendricks	15
Hickson Road Aussie Dry	14
Monkey 47	18
Never Never Juniper Freak	19
Never Never Triple Juniper	16
Plymouth	14
Plymouth Sloe	14
Roku	14
Scapegrace Goldilocks	18
Seven Seasons Green Ant	14
Sipsmith London Dry	14
Tanqueray	13
Tanqueray No.10	16
The Botanist	15

MEZCAL

Bozal Borrego	42
Del Maguey Vida	14
Gracias A Dios Pechuga	29
Illegal Joven	16

TEQUILA

Codigo Anejo	34
Codigo Blanco	16
Codigo Extra Anejo	40
Codigo Reposado	22
Codigo Rosa	40
Don Julio 1942	36
Don Julio Blanco	15
Don Julio Reposado	16
Fortaleza Anejo	26
Fortaleza Reposado	20
Herradura Anejo	16
Jose Cuervo Reserva de la Familia Anejo	36
Ocho Reposado	18

AMERICAN WHISKEY

Bookers	17
Buffalo Trace	13
Bulleit Bourbon	13
Bulleit Rye	14
Eagle Rare 10yr	22
Gentleman Jack	14
Gospel Solera Rye	15
High West Rendezvous Rye	18
Makers Mark	14
Michters Small Batch	16
Michters US Straight Rye	16
Rittenhouse Rye	15
Westward Single Malt	25
Westward Single Malt Cask Strength	44
Westward Single Malt Pinot Noir Cask	29
Westward Single Malt Stout Edition	29
Woodford Reserve	14

BRANDY

Chateau de Breuil Calvados	16
Hennessy VS Cognac	14
Hennessy VSOP Cognac	17
Hennessy XO	43
Martell Blue Swift	25
Martell VS	15
Martell VSOP	17
Pierre Ferrand 1840 Cognac	14
Victor Gontier Domfrontais 2009 Calvados	15

SCOTCH WHISKY

Aberlour A'Bunadh	22
Ardbeg 10yr	19
Auchentoshan 12yr	16
Balvenie 14yr Caribbean Cask	21
Bruichladich Port Charlotte	20
Chivas Regal 12yr	13
Chivas Regal 18yr	19
Glenlivet 15yr French Oak	24
Glenlivet 18yr	26
Glenmorangie 10yr	14
Glenmorangie 18yr	28
Glenmorangie Nector d'Or	20
Glenmorangie Signet	46
Highland Park 12yr	15
Johnnie Walker 18yr	18
Johnnie Walker Black	13
Johnnie Walker Blue	36
Lagavulin 16yr	28
Laphroig 10yr	16
Macallan 12yr Double Oak	30
Oban 14yr	20
Talisker 10yr	16

INTERNATIONAL WHISKY

78 Degrees Native Grain	36
Canadian Club	13
Chichibu Ichiro Malt and Grain	18
Dark Lark Listing	52
Hibiki Harmony	24
Jameson Caskmates IPA edition	16
Jameson Caskmates Stout edition	16
Jameson Irish	13
Jameson Single Pot Still	20
Kurayoshi 8yr	22
Lark Rare Cask Tokay	120
Seppeltsfield 1922	
Mars Komagatake 2020	50
Nikka Taketsuru	21
Old Kempton Solera Cask	46
Redbreast 12yr	21
Redbreast 21yr	66
Starward Nova	16
Suntory Toki	13

RUM

Angostura 1919	16
Angostura 5yr	16
Angostura 7yr	17
Appleton 8yr	17
Appleton Estate	15
Bacardi 8yr	17
Bumbu	14
Bumbu Cream	15
Bumbu XO	18
Diplomatico Exclusiva	16
Doorly's 3yr	14
Doorly's 12yr	18
Doorly's 14 yr	22
El Dorado 3yr	16
El Dorado 8yr	18
El Dorado 12yr	20
El Dorado 15yr	24
El Dorado 21yr	46
Goslings	15
Plantation 3 Stars	15
Plantation O.F.T.D	19
Plantation Original	15
Plantation Pineapple	16
RL Seale	18
Sagatiba Cacahaca	14
Sailor Jerrys	14
Zacapa 23yr	18
Zacapa XO	28

DIGESTIF

Amaro Montenegro	9
Averna	9
Braulio	9
Brookie's Mac	14
Macadamia Liquor	
Cynar	9
DOM Benedictine	11
Drambuie	11
Fernet Branca	11
Grand Marnier	11
Licor 43	10
Mr Black Coffee Amaro	11
Picon	9

Beers & Ciders

Balter XPA	13
Heineken Lager	12
Kirin Ichiban Lager	12
Stone & Wood Pacific Ale	12
Hills Cider Cloudy Apple Cider	12
Land and Sea Juicebox Hazy IPA	13
Byron Bay Lager	12
Land and Sea Pale Ale	14
Heineken 0.0	13



by the Glass

SPARKLING		125	
NV	Chandon Blanc de Blanc, Yarra Valley VIC <i>citrus, creamy, biscuit</i>	16	
NV	Veuve Clicquot Yellow Label Brut, Reims Champagne FR <i>pear, lemon, brioche</i>	36	
WHITE		150	250
2024	Other Wine Co, Pinot Gris, Adelaide Hills SA <i>white tea, stone fruit, fresh</i>	15	25
2024	Whipbird Pinot Gris King Valley, VIC <i>pear, citrus, apple</i>	15	25
2024	Isabel Estate Sauvignon Blanc, Marlborough NZ <i>honeydew melon, lime, grapefruit</i>	16	26
2022	Quin Wines, Riesling, Eden Valley SA <i>citrusy, minerality, fresh ginger</i>	16	26
2023	Shadowfax, Chardonnay, Macedon Range VIC <i>creamy, fresh, zesty</i>	18	28
2023	CEP by CEP Anjou Blanc, Chenin Blanc, Anjou Loire Valley FR <i>crunchy, citrus flinty, vibrant</i>	23	33
WHITE PREMIUM SELECTION VIA CORAVIN			
2021	Domain Oudin Chablis 'Les Serres', Chablis. Burgundy FR <i>chalky, toast, stone fruit</i>	36	42
ROSÉ			
2023	M de Munity, Cotes de Provence FR <i>red berries, zesty, vibrant</i>	16	26
2023	Gala Estate White Label Rose, East Coast TAS <i>green strawberries, mandarin, cranberries</i>	17	27

Need a recommendation?

Ask our team

RED		150	250
2024	Rising, Pinot Noir, Yarra Valley VIC <i>light spice, dark cherry, pomegranate</i>	19	29
2023	La Ficelle de Saint-Pourcain, Gamay Pinot Noir, Saint-Pourcain FR <i>cherry, bramble, violet</i>	19	29
2023	Henschke 'Five Shillings', Shiraz, Barossa SA <i>chocolate, spice, plum</i>	18	28
2021	Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA <i>blackcurrant, mint, cedar</i>	18	28
2023	Yangarra Estate Old Vines, Grenache, McLaren Vale SA <i>rich berry, spice, powerful</i>	24	34
2023	Cullen 'Cabernet Sauvignon Merlot', Cabernet Sauvignon Merlot, Margaret River WA <i>mulberry, fruity, vibrant</i>	26	36

RED PREMIUM SELECTION VIA CORAVIN

2021	Craggy Range, Gimblett Gravels Vineyard, Syrah, Hawkes Bay NZ <i>mulberries, gamey, savoury</i>	24	36
2023	Novum Pinot Noir, Marlborough NZ <i>spicy dark cherry, violet, toasted cedar</i>	26	38



by the Bottle

SPARKLING

NV	Chandon Blanc de Blanc, Yarra Valley VIC <i>citrus, creamy, biscuit</i>	80
NV	Chandon Brut Rosé, Yarra Valley VIC <i>redcurrant, cherry sorbet, crisp</i>	80
NV	Quartz Reef Méthode Traditionnelle Rosé, Central Otago NZ <i>strawberry sherbet, rose petal, creamy</i>	110
2011	Clover Hill Prestige Late Disgorged, Pipers River TAS <i>lemon curd, brioche, toasty</i>	290

CHAMPAGNE

NV	Veuve Clicquot Yellow Label Brut, Reims Champagne FR <i>pear, lemon, brioche</i>	210
NV	Veuve Clicquot Rosé, Reims Champagne FR <i>juicy ripe strawberries, cherries, brioche</i>	190
NV	Lacourte-Godbillon Brut Nature Premier Cru, Reims Champagne FR <i>peach, honey, lively</i>	280
NV	Larmandier-Bernier Lattitude Blanc de Blancs, Côte des Blancs Champagne FR <i>baked pear, citrus, toasty</i>	600
2012	Dom Perignon, Épernay Champagne FR <i>citrus, green apple, biscuit</i>	360

ROSÉ

2023	Gala Estate White Label Rose, East Coast TAS <i>green strawberries, mandarin, cranberries</i>	80
2022	M de Munity, Cotes de Provence FR <i>red berries, zesty, vibrant</i>	80
2022	Mazi Rosé, Mataro Cinsault, Grenache Rosé, McLaren Vale SA <i>turkish delight, red berries, delicate</i>	65

PINOT GRIS

2022	Other Wine Co, Pinot Gris, Adelaide Hills SA <i>white tea, stone fruit, fresh</i>	70
2024	Whipbird Pinot Gris King Valley, VIC <i>pear, citrus, apple</i>	70
2018	Domaines Schlumberger, Pinot Gris, Alsace FR <i>quince, apple, plum</i>	96

RIESLING

2022	Shaw & Smith, Riesling, Adelaide Hills SA <i>green apple, orange blossom, yuzu</i>	80
2022	Quin Wines, Riesling, Eden Valley SA <i>citrusy, minerality, fresh ginger</i>	75

SAUVIGNON BLANC AND SEMILLION

2022	Greywacke 'Wild', Sauvignon Blanc, Marlborough NZ <i>peach, flinty, mineral,</i>	95
2024	Isabel Estate Sauvignon Blanc, Marlborough NZ <i>honeydew melon, lime, grapefruit</i>	75
2021	Jonathon Didier Pabiot Pouilly Fumé Elisa, Sauvignon Blanc, Pouilly Fumé <i>fresh, grassy, passionfruit</i>	125
2016	Tyrrells Vat 1, Semillon, Hunter Valley NSW <i>lemon curd, citrus, waxy</i>	210

CHENIN BLANC

2020	CEP by CEP Anjou Blanc, Chenin Blanc, Anjou, Loire Valley FR <i>crunchy, citrus flinty, vibrant</i>	92
------	--	----

CHARDONNAY AND CHABLIS

2021	Shaw & Smith M3, Chardonnay, Adelaide Hills SA <i>flinty, toasted baguette, nectarine</i>	130
2019	Domaine Oudin Chablis 'Les Serres', Chardonnay, Chablis, Burgundy FR <i>chalky, toast, stone fruit</i>	145
2018	Gala Estate 'Black Label', Chardonnay, East Coast TAS <i>ripe stone fruits, butter, hazelnut</i>	150
2018	Domaine Bader Mimeur Chassagne Montrachet En Journoblot, Chardonnay, Côte de Nuits Burgundy FR <i>mineral, nutty, stone fruit</i>	400

UNIQUE WHITES

2017	Yangarra Estate, Rousanne, McLaren Vale SA <i>Honey-drizzled pineapple, crisp, ripe melon</i>	92
------	--	----

PINOT NOIR

2021	Rising, Pinot Noir, Yarra Valley VIC <i>light spice, dark cherry, pomegranate</i>	90
2021	Shaw & Smith, Pinot Noir, Adelaide Hills SA <i>bright, juicy, cinnamon</i>	130
2020	Novum, Pinot Noir, Marlborough NZ <i>spicy dark cherry, violet, toasted cedar</i>	140
2019	Domaine Parent Bourgogne Côte d'Or, Pinot Noir, Burgandy FR <i>vibrant, dark red berries, spices</i>	200

GAMAY

2021	La Ficelle de Saint-Pourcain, Gamay Pinot Noir, Saint-Pourcain FR <i>cherry, bramble, violet</i>	90
------	---	----

GRENACHE

2021	Yangarra Estate Old Vines, Grenache, McLaren Vale SA <i>rich berry, spice, powerful</i>	98
2021	Domaine De Marcoux Côtes du Rhône Rouge, Grenache Blend, Rhone Valley FR <i>aromatic, red fruit, chalky</i>	120

SHIRAZ AND SYRAH

2020	Craggy Range Gimblett Gravels Vineyard, Syrah, Hawkes Bay NZ <i>mulberries, gamey, savoury</i>	100
2019	Tyrrells Vat 8, Shiraz Cabernet, Hunter Valley NSW <i>plum, dark berry, chocolate</i>	190
2021	Henschke 'Five Shillings', Shiraz, Barossa SA <i>chocolate, spice, plum</i>	85
2018	Henschke 'Keyneton Euphonium', Shiraz, Cab Blend, Barossa SA <i>ripe blackcurrant, cassis, full-bodied</i>	140
2018	Henschke 'Mount Edelstone', Shiraz, Barossa SA <i>blueberries, spicy dark fruits, velvety</i>	405
2018	Henschke 'Wheelwright', Shiraz, Barossa SA <i>redcurrant, vanilla, textural</i>	280

Need a recommendation?

Ask our team

CABERNETS AND BLENDS

2020	Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA <i>mulberry, fruity, vibrant</i>	78
2022	Cullen Cabernet Sauvignon Merlot, Cabernet Sauvignon Merlot, Margaret River WA <i>mulberry, fruity, vibrant</i>	100
2017	Segla by Château Rauzan Segla, Cabernet Sauvignon Merlot Blend, Margaux, Bordeaux FR <i>herbal, dark berries, oaky</i>	230
2020	Cullen 'Diana Madeline', Cabernet Sauvignon Merlot, Margaret River WA <i>dark berries, plum, earthy</i>	250
2018	Henschke 'Cyril', Cabernet Sauvignon, Barossa SA <i>black cherry, cassis, savoury</i>	320

DESSERT WINE

375ML

2024	Frogmore Iced Riesling, Coal River Valley, TAS <i>Sweet stone fruit and ripe apple, orange zest</i>	65
------	--	----

Need a recommendation?

Ask our team

Arches

SWISSÔTEL
SYDNEY | LVL. 08

Follow us on Instagram

@archesonmarket



archesonmarket.au

Illustrations by Eliza Fedewicz | Branding & design by eatery.