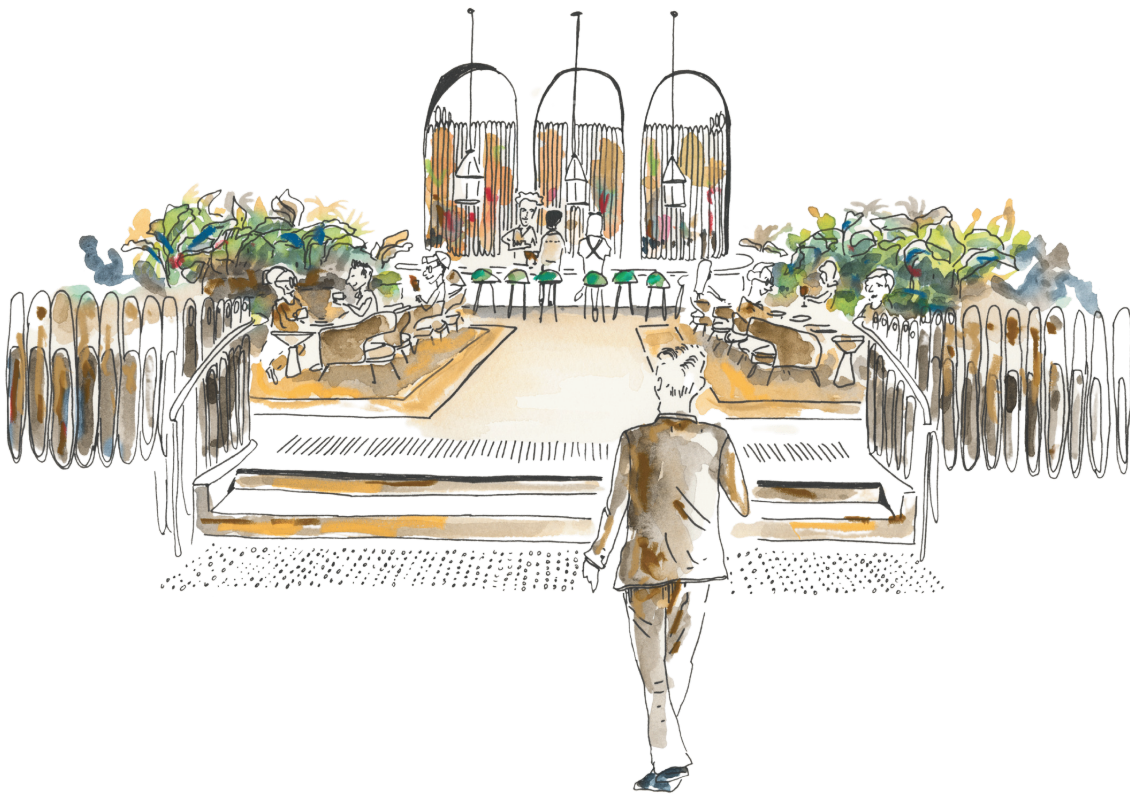


# Arches



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.



# Arches Express Lunch Menu

Available Mon - Fri from 12pm - 2pm. Public holidays excluded

*Includes a Glass of House Wine, Beer or a Soft Drink*

Spaghetti alle Vongole • 28

*Cloudy Bay Clams (I), Garlic, Chilli, White Wine & Lemon*

Kimchi Reuben Sandwich with Salad • 29

*Vienna White Sourdough Bread, Corned Beef, Swiss Cheese*

Panzanella Salad with Burrata Cheese V • 27

*Toasted Bread, Tomato, Cucumber, Basil & Lemon Dressing*



- Vitality Dish,



- Vegan Dish, V - Vegetarian Dish, A - Australian sourced produce, I - Imported produce, M - Mixed origin produce.

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# Food Menu

Available daily from 12pm - 9pm

## Small Plates

Mini Fusette Baguette • 15

*Served with Pepe Saya Cultured Butter*



Sydney Rock Oysters (A)

*Served with Raspberry Mignonette*

Half Dozen • 39 | Dozen • 62



Tuscan Mixed Olives • 14

*Marinated with Citrus, Herbs, Fennel*

Crispy-Netted Seafood Roll <sup>(I)</sup> (3pcs) • 29

*Tobiko, Honey Lime Sriracha Sauce*

Fried Chicken Wings (8pcs) • 26

*Coated with Korean Sweet Chilli Sauce*

Arches Soup of the Day • 19

*Served with Grilled Seeded Sourdough*



Vitality Kabocha Squash Hummus • 28

*Baked Beetroot, Baby Carrots, Almonds, Pumpkin & Sunflower Seed*

*Served with Pita Bread*

Artisan Cured Meat Platter • 36

*Prosciutto, Mortadella, Casalingo Mild Salami,*

*Tuscan Mixed Olives, Italian Grissini, Seeded Mustard*

*Served with Toasted Sour Cherry Sourdough*

*Add: Adelaide Hills Brie (SA) • 7 | Maffra Mature Cheddar (VIC) • 8*

*Murray Blue Cheese (NSW) • 9*



Baked Tomino Cheese • 26

*Served with Schiacciata, Swissôtel Rooftop Honey, Walnuts, Cranberry & Semi-Dried Fig*



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# Food Menu

Available daily from 12pm - 9pm

## Substantials

Arches Club Sandwich • 34

*Herb Chicken, Double Smoked Bacon, Tomato,  
Coral Lettuce, Fried Egg, Mayonnaise  
Served with Chips*

Wagyu Beef Burger • 37

*Double Smoked Bacon, Swiss Cheese, Lettuce, Mayonnaise, Tomato Relish  
Served with Chips*



Plant Based Burger • 29

*Lettuce, Tomato, Pickles, Caramelised Onion, Mustard, Vegan Burger Sauce  
Served with Chips*

Pan-Fried Rustic Gnocchi V • 29

*Tuscan Kale, Cherry Tomato, Parmesan, Walnuts, Sage, Brown Butter*

Western Rock Lobster Bisque (A) with Squid Ink Spaghetti • 42

*Grilled Prawn (I), Flying Fish Roe (I), Cherry Tomato,  
Pangrattato, In-house Grown Herbs*



Grilled Fresh Atlantic Salmon (A) • 48

*Mashed Butter Bean, Crispy Leek, Wild Garlic Spinach Velouté, Herb Oil*

New York Strip Steak 250g • 48

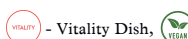
*Paris Mash, Cauliflower Fioretti, Confit Fennel, Cabernet Sauvignon Jus*

*Sauce Selection: Green Pepper Jus | Gravy | Hollandaise*



Pan-Seared Duck Breast 240g • 46

*Napa Cabbage Slaw, Pea Puree, Almonds, Orange, Hoisin & Plum Glaze*




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# Food Menu

Available daily from 12pm - 9pm



## Salads

 Grilled Baby Octopus Salad (I) • 31  
*Char Grilled Kipfer Potato, Red Bell Pepper, Brussel Sprouts,  
Capers Berries, In-house Grown Herbs*

Classic Caesar Salad • 34  
*Baby Cos Lettuce, Parmesan, Bacon, Herb Croutons, Anchovies, Caesar Dressing*

*Add: Chicken • 6 | Prawn (I) • 10  
Smoked Salmon (I) • 15 | Smoked Duck • 12*

## Sides

  Vitality Salad • 16  
*In-house Grown Mixed Leaves, Beetroot, Cherry Tomato, Organic Flaxseeds,  
Pumpkin Seeds, Lemon Dressing*

*Add: Chicken • 6 | Prawn (I) • 10  
Smoked Salmon (I) • 15 | Smoked Duck • 12*

Waffle Fries • 15  
*Celery Salt, Aioli*

Beer Battered Chips • 13  
*Rosemary Salt, Mayonnaise*

# Food Menu

Available daily from 12pm - 9pm

## Desserts

 The Pear • 23

*White Chocolate Mousse, Swissôtel Rooftop Honey-Spiced Pear, Cacao Nibs, Shortbread*

Classic Red Velvet • 22

*Tangy Cream Cheese, Raspberry Coulis, Fresh Berries*

Petit Fours • 18

*Earl Grey Curd Tart, Apple Crumble, Strawberry Cheesecake, Macarons*

 Lemon Sorbet • 13

*Extra Virgin Olive Oil, Citrus Peel, Coconut Flakes*

 Fruit Platter • 24

*Assorted Seasonal Fruits*

Devonshire Tea • 18

Available daily from 12pm - 5pm

*Two House-Made Scones, Cream & Jam. Served with Your Choice of Tea or Coffee*



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# Late Night Menu

Available daily from 9pm - 10pm



Sydney Rock Oysters (A)

*Served with Raspberry Mignonette*

Half Dozen • 39 | Dozen • 62



Vitality Kabocha Squash Hummus • 28

*Baked Beetroot, Baby Carrots, Almonds, Pumpkin & Sunflower Seeds, In-House Grown Herbs*

*Served with Pita Bread*

Artisan Cured Meat Platter • 36

*Prosciutto, Mortadella, Casalingo Mild Salami, Tuscan Mixed Olives,  
Herb Grissini, Seeded Mustard, Toasted Sour Cherry Sourdough*

*Add: Adelaide Hills Brie (SA) • 7 | Maffra Mature Cheddar (VIC) • 8*

*Murray Blue Cheese (NSW) • 9*

Arches Club Sandwich • 34

*Herb Chicken, Double Smoked Bacon, Tomato, Coral Lettuce, Fried Egg, Mayonnaise*

*Served with Chips*

Wagyu Beef Burger • 37

*Double Smoked Bacon, Swiss Cheese, Lettuce, Onion, Mayonnaise, Tomato Relish*

*Served with Chips*

Waffle Fries • 15

*Served with Celery Salt, Aioli*

Beer Battered Chips • 13

*Served with Rosemary Salt, Mayonnaise*

## Desserts

Petit Fours • 18

*Earl Grey Curd Tart, Apple Crumble, Strawberry Cheesecake, Macarons*



Lemon Sorbet • 13

*Extra Virgin Olive Oil, Citrus Peel, Coconut Flakes*



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# Kids Menu

Available daily from 12pm - 9pm

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

 **Tomato Soup • 13**  
*with Toasted White Bread*

**Jurassic Chicken Bites • 15**  
*Mashed Potato, Broccoli, Gravy*

**Beef Meatball Spaghetti • 14**  
*Pomodoro Sauce, Parmesan Cheese*

**Fish & Chips (I) • 16**  
*Battered Flathead, Fries, Tomato Sauce*

**Mini Wagyu Beef Cheeseburger • 16**  
*Milk Bun, Wagyu Beef Patty, Double Cheese, Chips*

**Cheese Pizza • 16**  
*Napolitana Sauce, Mozzarella cheese*

 **Fresh Fruit Skewer • 10**  
*with Chocolate Dipping Sauce*

**Banana Split • 14**  
*Vanilla Ice Cream, Maraschino Cherry*

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**Milkshake • 9.5**  
*Chocolate | Strawberry | Caramel*

**Spider • 8.5**  
*Coca-Cola | Creaming Soda*

**Juice • 6**  
*Orange | Pineapple | Cranberry | Apple*

**Soft Drinks • 6**  
*Fever Tree: Lime Yuzu | Soda*  
*Ginger Ale | Ginger Beer | Lemonade*  
*Sprite | Coke Zero | Coca-Cola*



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# Arches Afternoon Tea

Kindly requires 24hr advance reservation

Arches Afternoon Tea • 75

+ Glass of Veuve Clicquot FR • 18

Dark Chocolate Pistachio Pop

*Pistachio Kataifi Cream, Chocolate Ganache, Crunchy Biscuit Stick*

Blueberry Cream Roll

*Stewed Blueberries, Chantilly Crème, Vanilla Sponge*

Lemon Madeleine

*Candied Lemon, Powdered Sugar*

The Strawberry

*White Chocolate Mousse, Strawberry Compote, Chocolate Streusel*

Green Tea Tiramisu

*White Chocolate Mousse, Sweet Red Bean Paste, Sesame Tuilles*

Freshly Baked Scones

*Clotted Cream, Raspberry Jam*

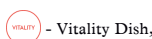
Fine Selection of Finger Sandwiches

*Egg Mayo and Cress | Herbed Chicken | Smoked Salmon (I) and Cucumber*



*Gluten-Free and Vegan menu available*

*Please ask our team for details*



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# 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



# By the Glass

## SPARKLING

125ml

NV	Chandon Blanc de Blanc, Yarra Valley VIC <i>citrus, creamy, biscuit</i>	18
NV	Veuve Clicquot Yellow Label Brut, Reims Champagne FR <i>pear, lemon, brioche</i>	36
NV	La Bulle Prosecco, Tumbarumba, NSW <i>floral aromas, hints of honeysuckle</i>	17

## WHITE

150ml

250ml

2025	Whipbird Pinot Gris King Valley, VIC <i>pear, citrus, apple</i>	18	28
2025	Isabel Estate Sauvignon Blanc, Marlborough NZ <i>honeydew melon, lime, grapefruit</i>	19	29
2023	Gala Estate 'White Label', Riesling, East Coast TAS <i>zesty, green apple, peach</i>	17	26
2024	Shadowfax, Chardonnay, Macedon Range VIC <i>creamy, fresh, zesty</i>	22	34
2024	CEP by CEP Anjou Blanc, Chenin Blanc, Anjou Loire Valley FR <i>crunchy, citrus flinty, vibrant</i>	23	35

## WHITE PREMIUM SELECTION VIA CORAVIN

2022	Domain Oudin Chablis 'Les Serres', Chablis. Burgundy FR <i>chalky, toast, stone fruit</i>	36	42
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## ROSÉ

2024	M de Minuty, Cotes de Provence FR <i>red berries, zesty, vibrant</i>	19	29
2023	Gala Estate White Label Rose, East Coast TAS <i>green strawberries, mandarin, cranberries</i>	17	26

## RED

2024	Rising, Pinot Noir, Yarra Valley VIC <i>light spice, dark cherry, pomegranate</i>	19	28
2023	Oliver Taranga Shiraz, McLaren Vale SA <i>Spice, dark cocoa nib, toasty oak</i>	22	34
2023	Yangarra Estate Old Vines, Grenache, McLaren Vale SA <i>rich berry, spice, powerful</i>	24	35
2024	Cullen 'Cabernet Sauvignon Merlot', Cabernet Sauvignon Merlot, Margaret River WA <i>mulberry, fruity, vibrant</i>	27	43
2023	Novum Pinot Noir, Marlborough NZ <i>spicy dark cherry, violet, toasted cedar</i>	26	36

*Need a recommendation? Ask our team*

# By the Bottle

## SPARKLING

NV	Chandon Blanc de Blanc, Yarra Valley VIC <i>citrus, creamy, biscuit</i>	82
NV	Chandon Brut Rosé, Yarra Valley VIC <i>redcurrant, cherry sorbet, crisp</i>	80
NV	Mumm Prestige Brut, Marlborough NZ <i>lemon, apple, pear</i>	110
2010	Clover Hill Prestige Late Disgorged, Pipers River TAS <i>lemon curd, brioche, toasty</i>	290
NV	La Bulle Prosecco, Tumbarumba, NSW <i>floral aromas, hints of honeysuckle</i>	75

## CHAMPAGNE

NV	Veuve Clicquot Yellow Label Brut, Reims Champagne FR <i>pear, lemon, brioche</i>	210
2015	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>	360
2012	Dom Perignon, Épernay Champagne FR <i>citrus, green apple, biscuit</i>	600

## ROSÉ

2023	Gala Estate White Label Rose, East Coast TAS <i>green strawberries, mandarin, cranberries</i>	80
2024	M de Minuty, Cotes de Provence FR <i>red berries, zesty, vibrant</i>	85
2023	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
2025	Whipbird Pinot Gris King Valley, VIC <i>pear, citrus, apple</i>	80

## RIESLING

2023	Gala Estate White Label Riesling, East Coast TAS <i>zesty, green apple, peach</i>	85
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*Need a recommendation? Ask our team*

### **SAUVIGNON BLANC AND SEMILLION**

2022	Greywacke 'Wild', Sauvignon Blanc, Marlborough NZ <i>peach, flinty, mineral,</i>	95
2025	Isabel Estate Sauvignon Blanc, Marlborough NZ <i>honeydew melon, lime, grapefruit</i>	85
2016	Tyrrells Vat 1, Semillon, Hunter Valley NSW <i>lemon curd, citrus, waxy</i>	210

### **CHENIN BLANC**

2024	CEP by CEP Anjou Blanc, Chenin Blanc, Anjou, Loire Valley FR <i>crunchy, citrus flinty, vibrant</i>	92
2018	Château de Fesles, Chenin Sec C, Loire Valley FR <i>toasted bread, dried fruit, apricot</i>	95

### **CHARDONNAY AND CHABLIS**

2022	Domaine Oudin Chablis 'Les Serres', Chardonnay, Chablis, Burgundy FR <i>chalky, toast, stone fruit</i>	145
2018	Domaine Bader Mimeur Chassagne Montrachet En Journoblot, Chardonnay, Côte de Nuits Burgundy FR <i>mineral, nutty, stone fruit</i>	400
2024	Shadowfax Chardonnay, Macedon Range VIC <i>creamy, fresh, zesty</i>	100

### **UNIQUE WHITES**

2021	Harcourt 'Place of Changing Winds' Marsanne, Macedon Ranges VIC <i>lemon, rich, honey toast</i>	90
2020	Inopia Cotes du Rhone Blanc, Rhone Valley FR <i>melon, salt, minerality</i>	90
2017	Yangarra Estate, Rousanne, McLaren Vale SA <i>honey-drizzled pineapple, crisp, ripe melon</i>	92

### **PINOT NOIR**

2024	Rising, Pinot Noir, Yarra Valley VIC <i>light spice, dark cherry, pomegranate</i>	90
2023	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

*Need a recommendation? Ask our team*

### **PINOT NOIR**

2024	Rising, Pinot Noir, Yarra Valley VIC <i>light spice, dark cherry, pomegranate</i>	90
2023	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

### **GRENACHE AND BLENDS**

2023	Yangarra Estate Old Vines, Grenache, McLaren Vale SA <i>rich berry, spice, powerful</i>	110
2021	Domaine De Marcoux Côtes du Rhône Rouge, Grenache Blend, Rhone Valley FR <i>aromatic, red fruit, chalky</i>	120
2021	Samuels Gorge Grenache, McLaren Vale SA <i>raspberry, blood orange, spice</i>	120

### **SHIRAZ AND SYRAH**

2021	Craggy range Syrah, Hawke's Bay NZ <i>plum, pepper, anise</i>	100
2025	Henscheke 'Five Shillings' Shiraz, Barrosa SA <i>chocolate, spice, plum</i>	98

### **CABERNETS AND BLENDS**

2024	Cullen Cabernet Sauvignon Merlot, Cabernet Sauvignon Merlot, Margaret River WA <i>mulberry, fruity, vibrant</i>	105
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### **DESSERT WINE**

2024	Frogmore Iced Riesling, Coal River Valley, TAS <i>sweet stone fruit, ripe apple, orange zest</i>	65
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375ml

*Need a recommendation? Ask our team*

# *Beers & Ciders*

Balter XPA	14
Capital Brewing Trail Pale Ale	14
Heineken Lager	13
Kirin Ichiban Lager	13
Stone & Wood Pacific Ale	14
Hills Cider Cloudy Apple Cider	13
Byron Bay Lager	13
Heineken 0%	13

# *Bottled Water*

Perrier Sparkling 330ml	8
Perrier Sparkling 750ml	13
Santa Vittoria Still 500ml	9
Santa Vittoria Still 1L	14



# Spirits

## VODKA

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

## GIN

Applewood	15
Beefeater	14
Bombay Sapphire	14
Ester Dry	13
Ester Strong	16
Four Pillar Olive	16
Four Pillars Bloody Shiraz	15
Four Pillars Rare Gin	13
Garden Grown Gin	17
Hendricks	15
Hickson House Australian Dry Gin	14
Monkey 47	18
Monkey 47 Barrel Aged Gin	22
Monkey 47 Sloe Gin	18
Never Never Juniper Freak	19
Never Never Triple Juniper	16
Papa Salt Gin	18
Roku	18
Scapegrace Goldilocks	18
Seven Seasons Green Ant	14
Sipsmith London Dry	14
Tanqueray	13
Tanqueray No.10	16
The Botanist	17

## MEZCAL

Aguas Mansas Espadin	15
Bozal Borrego	42
Del Maguey Vida	14
Gracias A Dios	17
Illegal Joven	16
Los Siete Misterios	16

## TEQUILA

Altos Blanco	13
Codigo Anejo	34
Codigo Blanco	16
Codigo Extra Anejo	40
Codigo Reposado	22
Don Julio 1942	36
Don Julio Blanco	15
Don Julio Reposado	16
Fortaleza Anejo	26
Fortaleza Blanco	17
Fortaleza Reposado	20
Herradura Anejo	16
Herradura Blanco	14
Herradura Reposado	15
Jose Cuervo Reserva de la Familia	30
Ocho Reposado	18

## AMERICAN WHISKEY

Angel's Envy Bourbon	18
Basil Hayden's Bourbon	16
Buffalo Trace	13
Bulleit Bourbon	13
Eagle Rare 10yr	22
Gentleman Jack	14
Legent Bourbon	18
Makers Mark	14
Michters Bourbon	16
Michters US Straight Rye	16
Rittenhouse Rye	15
Westward Single Malt	25
Westward Single Malt Cask Strength	27
Westward Single Malt Rum Cask	22
Woodford Reserve	14

## BRANDY

Avallen Calvados	17
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
St. Remy VSOP	15

**SCOTCH WHISKY**

Aberlour 12yr	18
Ardbeg 10yr	19
Auchentoshan American Oak	16
Balvenie 14yr Caribbean Cask	21
Balvenie 15yr Madeira Cask	33
Bruichladdich Octomore 16.2	33
Bruichladich Port Charlotte	20
Chivas Regal 12yr	13
Chivas Regal 18yr	19
Glenfiddich 12yr Triple Oak	18
Glenfiddich 18yr	27
Glenlivet 15yr French Oak	24
Glenlivet 18yr	26
Glenlivet Caribbean Cask	15
Glenmorangie 12yr	14
Glenmorangie 18yr	28
Glenmorangie Nector d'Or	20
Glenmorangie Signet	46
Highland Park 12yr	15
Johnnie Walker Black	15
Lagavulin 16yr	28
Laphroig 10yr	16
Macallan 12yr Double Cask	28
Macallan Classic Cut 2023	35
Talisker 10yr	16

**INTERNATIONAL WHISKY**

78 Degrees Native Grain	36
Canadian Club	13
Chichibu Ichiro Malt and Grain	18
Coastal Stone	16
Gospel Solera Cask	15
Hakushu	25
Hibiki Harmony	24
Jameson Black Barrel	18
Jameson Caskmates IPA edition	16
Jameson Caskmates Stout edition	16
Jameson Irish	13
Jameson Single Pot Still	20
Kurayoshi 8yr	22
Lark No.183 Devil's Storm	24
Lark No.151 Fire Trail	21
Lark No.285 Ruby Abyss	45
Nikka Taketsuru	21
Old Kempton Solera Cask	46
Redbreast 12yr	21
Redbreast 21yr	45
Starward Nova	16
Suntory Toki	13

**RUM**

Angostura 1919	16
Angostura 7yr	17
Bacardi 8yr	17
Brinley Gold Shipwreck Vanilla	13
Brinley Gold Shipwreck Coconut	13
Brinley Gold Shipwreck Coffee	13
Brinley Gold Shipwreck Spiced Rum	13
Bumbu	14
Bumbu Cream	15
Bumbu XO	18
Diplomatico Exclusiva	16
Doorly's 12yr	18
Doorly's 14 yr	22
El Dorado 5yr	18
El Dorado 8yr	18
El Dorado 12yr	20
El Dorado 15yr	24
El Dorado 21yr	46
Ester Spiced	16
Ester White Cane	16
Flor de Caña 4yr	13
Gosling Gold	15
J.M Rhum Agricole Blanc	17
Kraken Black Spiced Rum	14
Kraken Black Spiced Roast Coffee	14
Plantation 3 Stars	15
Plantation O.F.T.D	19
Plantation Original Plantation	15
Pineapple	16
Ron Matusalem 15yr	17
RL Seale	18
Sagatiba Cacahaca	14
Sailor Jerrys	14
Zcapa Solera	18

**DIGESTIF & LIQUEUR**

Amaro Montenegro	9
Averna	9
Belvedere Dirty Brew	15
Braulio	9
Cynar	9
DOM Benedictine	11
Drambuie	11
Fernet Branca	11
Grand Marnier	11
Licor 43	10
Mr. Black Coffee Amaro	15
Picon	9
Drambuie	16

*Arches*

SWISSÔTEL  
SYDNEY | LVL. 08

Follow us on Instagram

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archesonmarket.au

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