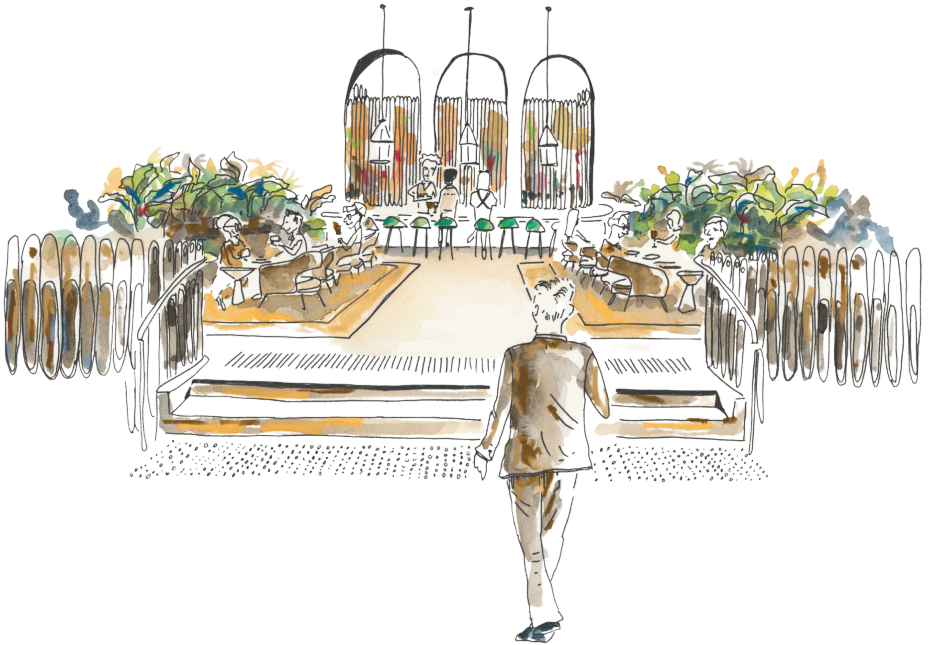


Arches



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

Slow-Cooked Beef Cheek Soft Tacos (2 pcs) • 27

Guacamole, Spanish Onion, Lettuce, Coriander & a Blend of Cheeses

Pan-Seared Herb Chicken with Rigatoni • 27

English Spinach, Parmesan Cheese, Creamy Sun-Dried Tomato Sauce

Bibimbap • 25

*Steamed Rice, Seasoned Sautéed Vegetables, Sunny-Side-Up Egg,
Seaweed Flakes, Sweet and Spicy Chilli Sauce*

Add: Beef • 4



- Vitality Dish,



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

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance.

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Food Menu

Available daily from 12pm - 9pm

Small Plates



Grilled Harvest Grain Sourdough V • 14

Served with Pepe Saya Cultured Butter



Sydney Rock Oysters (A)

Served with Yuzu & Grapefruit Ponzu

Half Dozen • 26 | Dozen • 52



Tuscan Mixed Olives • 14

Marinated with Citrus, Herbs, Fennel

Crispy Stuffed Green Chilli V • 23

Tofu & Vegetable Stuffing, House Soy-Vinegar Sauce, In-House Grown Herbs

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 Seeds

Served with Pita Bread

Artisan Cured Meat Platter • 36

Prosciutto, Mortadella, Casalingo Mild Salami,

Tuscan Mixed Olives, Italian Grissini, Seeded Mustard

Served with Focaccia

Add: Adelaide Hills Brie (SA) • 7 | Maffra Mature Cheddar (VIC) • 9

Nimbin Valley Blue Cheese (NSW) • 11



Stracciatella • 25

Fennel, Chilli Crisp, Tomato Medley, Sundried Tomato, Greens

Served with Toasted Ciabatta (1 pc)

Add: Ciabatta (1 pc) • 4



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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 Burger • 29

*Lettuce, Tomato, Pickled Cucumber, Crispy Fried Onion Rings, Chipotle Sauce
Served with Chips*



Mushroom Ravioli V • 31

Porcini Pesto, Herbed Brown Butter, Kale, Pangrattato, Lemon Zest, Parmigianino

Spaghetti alle Vongole • 34

Cloud Bay Clam(s), Garlic, Chilli, Chardonnay & Fresh Lemon Juice



Grilled Fresh Atlantic Salmon (A) • 45

Crispy Leek, Wild Garlic Spinach Velouté, Caramelised Cauliflower Mousseline Herb Oil

New York Strip Steak 250g • 51

Smoked Potato Purée, Char-Grilled Broccolini, Cabernet Sauvignon Jus

Sauce Selection: Green Pepper Jus | Gravy | Hollandaise



Pan-Seared Duck Breast 220g • 40

Napa Cabbage Slaw, Pea Purée, Almonds, Orange, Hoisin Sauce & Plum Glaze



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Food Menu

Available daily from 12pm - 9pm

Salads



Grilled Prawn (I) Salad • 34

Avocado, Quinoa, Grapefruit, Yellow Cherry Tomato, Spanish Onion, Chilli Dressing

Classic Caesar Salad • 34

Baby Cos Lettuce, Parmesan, Bacon, Herb Croutons, Anchovies, Caesar Dressing

Add: Chicken • 9 | Prawn (I) • 9

Smoked Salmon (I) • 9 | Smoked Duck • 9



Swissôtel Vitality Salad • 16

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

Add: Chicken • 9 | Prawn (I) • 9

Smoked Salmon (I) • 9 | Smoked Duck • 9

Sides

Waffle Fries V • 15

Served with Roasted Garlic Aioli

Beer Battered Chips V • 14

Served with Chipotle Mayonnaise



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Food Menu

Available daily from 12pm - 9pm

Desserts



The Strawberry V • 23

Strawberry Mousse, Wild Berry Core, Rich Chocolate Cookie Soil, Dark Cacao Crumbs



Pistachio Dacquoise Cake V • 22

Lime & Coconut Cream, Melon, Green Apple, In-House Grown Mint

Petit Fours V • 20

*Raspberry & Vanilla Tartlet, Lemon & Thyme Madeleine,
Chocolate & Hazelnut Praline, Macarons*



Lemon Sorbet • 13

Extra Virgin Olive Oil, Citrus Peel, Coconut Flakes

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 Yuzu & Grapefruit Ponzu

Half Dozen • 26 | Dozen • 52



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

Served with Toasted Focaccia

Add: Adelaide Hills Brie (SA) • 7 | Maffra Mature Cheddar (VIC) • 9

Nimbin Valley Blue Cheese (NSW) • 11

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 V • 15

Served with Roasted Garlic Aioli

Beer Battered Chips V • 14

Served with Chipotle Mayonnaise

Desserts

Petit Fours V • 20

Raspberry & Vanilla Tartlet, Lemon & Thyme Madeleine, Chocolate & Hazelnut Praline, 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 • 15

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

Milkshake • 9.5

Chocolate | Strawberry | Caramel

Spider • 8.5

Coca-Cola

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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Arches

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SYDNEY | LVL. 08

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@archesonmarket



www.archesonmarket.com.au



Nutrition Information

Illustrations by Eliza Fedewicz | Branding & design by eatery.