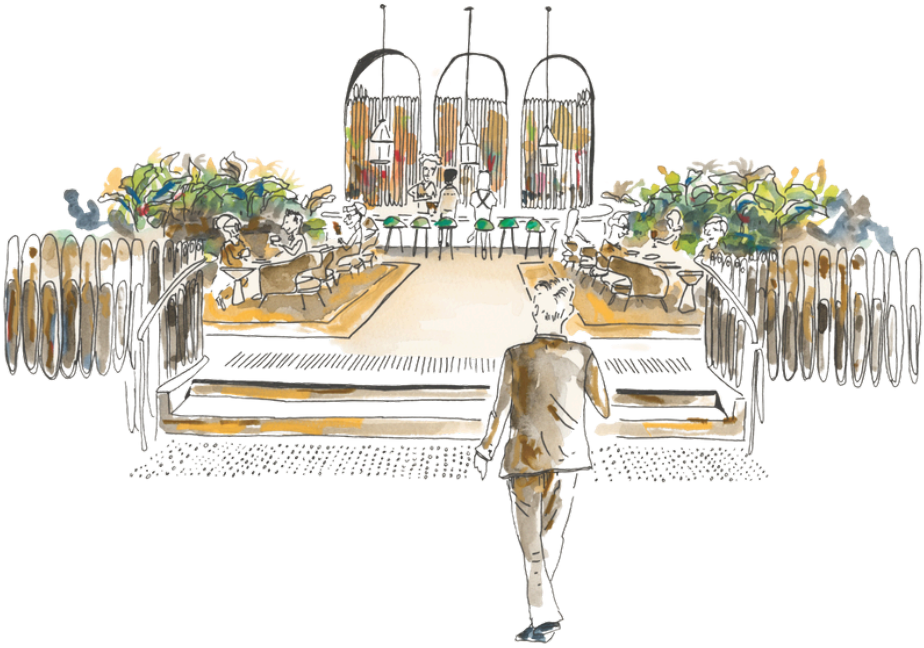
Arches



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

Pesto Beef Pasta • 28
Rigatoni, Parmesan Cheese, Semi-Dried Cherry Tomatoes, Fresh Rocket

Add: Gluten Free Option • 3

Chipotle Chilli Chicken Quesadilla • 28
Shredded Mozzarella & Cheddar Cheese, Sautéed Capsicum & Brown Onion, Fresh Cilantro, Guacamole, Sour Cream

Soba Noodle Salad
with Tuna Tataki • 29
with Puffed Tofu & Teriyaki Glaze V • 26
Wombok Cabbage, Spring Onion, Shredded Carrot, Edamame, Cucumber Served with Roasted Sesame & Onion Dressing



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

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

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 V • 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 Clams(I), 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 MB3+ • 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 • 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 Foccacia

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

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

Coca-Cola Spider • 8.5

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 High Tea

Sweet & Savoury

Includes:
a Glass of Sparkling Wine or a Mocktail

Swissôtel Rooftop Honey Cake
Caramelized Biscuit-Sponge, Velvety Swissôtel Rooftop Honey Cream

Lychee & Rosewater Éclair
Rosewater Cream, Lychee

Wild Blackberry & Vanilla Bean Cheesecake
Silky Vanilla Bean Cream Cheese Mousse,
Buttery Graham Crust, Blackberry Coulis Glaze

Lemon Turmeric Cookies
Lemon Curd Core, Sugar Snow Dusting

Roasted Beef Schiacciata
Roast Beef, House-Made Gravy, Zesty Chimichurri, Coleslaw
Served on Italian Flatbread

Crispy Chilli Chicken Slider
Crispy Spicy Chicken, Tangy Kimchi Mayonnaise
Served on a Black Charcoal Bun

Smoked Salmon & Avocado Toast
Premium Smoked Salmon, Avocado, In-House Grown Greens, Pickled Spanish Onion
Served on Grilled Sourdough

Manchego Cheese & Corn Croquette
Crisp, Manchego and Sweet Corn Croquette, Tomato Salsa, Crispy Fried Leek

Scones
Served with Fresh Cream and Strawberry Jam

Gluten-Free and Vegan menu available. Please ask our team for details.

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Arches

SWISSÔTEL
SYDNEY | LVL. 08

Follow us on Instagram

@archesonmarket

www.archesonmarket.com.au

Nutrition Information

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

Illustrations by Eliza Fedewicz | Branding & design by eatery.