

SMALL PLATES

GARLIC BREAD V \$11 +CHEESE \$3

Pull apart ciabatta with garlic herb butter served with hummus

STEAMED DUMPLING (5 PIECES) \$22

Chicken & mushroom dumplings with vermicelli noodle, sweet chilli sauce & lime vinegar

PORK IN ICEBERG \$19

Chopped sweet & spicy pork belly in iceberg lettuce drizzled with ranch

GLAZED TOFU & TEMPEH VE/GF/DF \$19

With chopped peanuts & drizzled with vegan aioli

DUCK LIVER PATÉ \$24

Pickled onion, cranberry conserve & crostini

LEMON PEPPER CALAMARI DF/GFA \$18

Deep fried calamari rings coated in lemon pepper served on leafy greens, with lemon & tartare sauce

GARLIC PRAWNS GF \$29

Pan fried prawns in herb garlic butter, zucchini, onions & coriander

ORCA FRIED CHICKEN NIBBLES

6 PCS \$18 OR 12 PCS \$27.5 (NO HALF AND HALF)

Tossed in a sauce of your choice with honey-glaze (DF)
or buffalo sauce

LARGE PLATES

VEGE STACK V/DF \$28

Field mushrooms, courgettes, eggplant, red peppers, spinach, slow roasted tomato, potato rosti with rocket basil pesto & red pepper emulsion

FISH OF THE DAY GF/DFA \$40

Pan fried, on mixed leaves, Greek salad, rocket pesto, lemon & topped with grilled king prawn

CHICKEN FRANGELICO GF \$35

Chicken breast, oven-roasted on roasted vegetables, chorizo crumbs, potato gratin & creamed Frangelico sauce

SEARED OSTRICH 180GR \$43

Cajun spiced dusted, pan-seared with mashed potato, rosemary carrots, green beans, garlic confit & port jus

LAMB RACKS 300GR GF/DF \$43

Herb-crusteD lamb racks, smoked labneh, pickle zucchini, mashed potato, rosemary carrots served with Port jus

SCOTCH FILLET 220GR GF \$42

Prime Steer Scotch fillet with rosemary potato, roasted vegetables, pumpkin puree served with red wine jus

EYE FILLET 220GR \$46

Prime steer beef fillet with pumpkin puree, potato gratin, wilted spinach, slow roasted tomato, balsamic onion served with blue cheese or red wine jus

CLASSICS

**OUR BURGERS COME WITH FRIES, HOMEMADE AIOLI ON A BRIOCHE BUN
GLUTEN FREE BUN \$2.50**

SOUTHERN CHICKEN BURGER GFA \$27

Deep-fried chicken breast double dipped in our homemade crunchy coating, slaw, lettuce, chipotle mayo

BEEF BURGER GFA \$28

180gr brisket local butchers beef patty, bacon, lettuce, tomato, caramelised onion, cheddar, sweet tangy McClure's pickles & relish

VEGGIE BURGER V/GFA \$26

Lettuce, BBQ pulled jackfruit, tempeh, caramelized onion

FISH & CHIPS DF \$28

Beer battered market fish served with leafy greens, lemon & tartare sauce

SALADS

GADO-GADO VE \$27

Green beans, tomatoes, cucumber, carrot, potatoes, tofu, tempeh, spinach, crunchy pastry with homemade peanut sauce

Add a boiled egg \$3

PRAWN & CHICKEN SALAD GFA/DFA \$30

Pan fried prawns & grilled chicken breast with avocado, peach & mango chutney, leafy greens, nam jim dressing & crunchy pastry

ADD PROTEINS TO YOUR SALAD

Grilled chicken \$7 Buttermilk chicken \$7

Lemon pepper calamari \$9 House smoked salmon \$14.50

Seasoned and Fried Tofu \$8 Haloumi \$8

SIDES

POTATO GRATIN: potato baked with cream, cheese \$10

MASH POTATOES: with red wine jus \$10

SEASONAL VEGETABLES: with thick cut bacon lardons & parmesan \$10

FRIES: with aioli & tomato sauce \$11

PLATTERS

DESIGNED FOR 2-3 PEOPLE

SEAFOOD PLATTER \$76

marinated mussels, pan-fried scallops, garlic prawns, lemon pepper calamari, house smoked salmon, battered fish, tempura prawn, garlic bread, tartare sauce & sweet chili

ORCA PLATTER \$78

baby back ribs, braised pork belly, grilled flank steak, honey glazed chicken nibbles, buffalo chicken nibbles, fries, BBQ & rocket pesto

DESSERTS

PASSIONFRUIT PAVLOVA \$17

pavlova, passionfruit cream, summer fruits, poached blueberry

VANILLA PANNA COTTA \$17

with berry gel, almond crumble, chocolate & macaron

VEGAN CHOCOLATE CAKE (DF/GF) \$17

served cranberry conserve & coconut yoghurt

SUNDAE \$15.50

three scoops of vanilla ice cream, chocolate sauce, sprinkles & flourless brownie

AFFOGATO \$19

vanilla ice cream, espresso, Frangelico liquor, almond biscotti

TO FINISH

DESSERT WINES-50ml Pour

De Bortoli Botrytis Semillon **\$12**

Zepher Noble Riesling **\$13**

Quinta de la Rosa White Port **\$12**

Quinta de la Rosa Ruby Port **\$12**

Quinta de la Rosa Tawny Port **\$12**

SPECIALTY COFFEES - DECAF AVAILABLE - \$17

CALYPSO kahlua, rum, espresso, cream

MEXICAN tequila, kahlua, espresso, cream

JAFFA; tia maria, cointreau, espresso, cream

POLAR BEAR baileys, mint, hot chocolate, cream