

BREAKFAST 9AM - 3PM

FREE RANGE POACHED EGGS V/GFA \$20

2x free range poached eggs on rocket pesto ciabatta, smoked labneh, grilled halloumi, tomato, almond dukkah,
add bacon or maple & bacon sausages \$7.5

BACON BENEDICT GFA \$28

bacon on crispy potato hash, soft poached eggs, fresh spinach, rocket pesto hollandaise, pickled onions, chorizo crumbs & paprika cream

SMOKED SALMON BENEDICT GFA \$29

house smoked salmon on crispy potato hash, soft poached eggs, fresh spinach, beetroot hollandaise, pickled onions, & paprika cream

MUSHROOM BENEDICT V/GFA \$26

grilled portobello mushrooms on crispy hash, soft poached eggs, fresh spinach, rocket pesto hollandaise, pickled onions & paprika cream

CHILLI CHEESE SCRAMBLED V/ GFA \$20

scrambled eggs on rewana toast, caramelized onions chilli jam almond dukkah & smoked labneh
add bacon or maple & bacon sausages \$7.5

SMASHED AVOCADO V \$27

on grain toast, soft poached egg, haloumi, slow roasted tomato, paprika cream, almond dukkah
gluten free xtra \$2.5
add bacon or maple & bacon sausages \$7.5

CREAMY MUSHROOM MEDLEY V/GFA \$24

mushrooms in a thick creamy sauce, spinach, parmesan, truffle oil on rewana toast
add a free range egg \$3.5

BIG BREKKIE GFA \$32

maple & bacon sausages, bacon, creamy mushrooms, potato hash, slow roasted tomato, poached eggs, mixed grain toast, tomato relish

MINCE ON TOAST DF/GFA \$21

rich tomato spiced mince on mixed grain toast and soft poached egg

BRIOCHE FRENCH TOAST V \$21

caramel banana puree, poached blueberry, almond crumble, mascarpone, caramel popcorn, maple syrup
add bacon \$7.5

SIDES

egg – poached, fried \$3.5

hash \$6.5

avocado \$5.5

spinach \$5

bacon – 4 rashers \$7.5

salmon \$14.5

sausage – 2 pieces \$7.5

toast – grain, rewana, ciabatta – per slice \$2.5

gluten free toast per slice \$5

roasted tomato \$4

creamy mushroom \$6

COFFEE / TEAS

espresso / macchiato / long black \$4.5

flat white / cappuccino \$5

chai latte - spicy / sweet / turmeric \$5.8

latte \$5.5

mochaccino \$5.5

hot chocolate \$5.5

iced coffee / chocolate/ mocha \$7.5

(served with whipped cream)

teas \$4 - english breakfast, earl grey, chamomile, berry green, green, peppermint, relaxation

extra shot coffee .80c

soy / almond/ oat milk .80c

large size .80c

bowl \$2

flavour syrup .80c

takeaway .50c

ORCA

EATERY & BAR
SH Raglan 23

SMALL PLATES 12PM - 3PM

GARLIC BREAD V \$11 + CHEESE +\$3

pulled apart ciabatta with herb & garlic butter and hummus

LEMON PEPPER CALAMARI DF/GFA \$18

deep fried calamari rings with leafy greens, lemon & tartare sauce

GARLIC PRAWNS GF \$29

pan fried prawns with garlic, zucchini & onions

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 V/GA/DF \$19

With chopped peanuts & drizzled with vegan aioli

ORCA CHICKEN WINGS DF/GFA

6PC \$18 12PCS \$27.5

tossed in honey glaze sauce OR buffalo sauce
(No half and half)

FRIES \$11

served with tomato sauce & aioli

PLATTERS 12PM - 3PM

SEAFOOD PLATTER FOR 2-3 PEOPLE \$76

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

ORCA PLATTER FOR 2-3 PEOPLE \$78

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

LARGE PLATES 12PM - 3PM

SOUTHERN CHICKEN BURGER GFA \$27

deep fried chicken breast, double dipped in homemade crunchy coating, slaw, lettuce & chipotle mayo served on a brioche bun with fries and aioli

BEEF BURGER GFA \$28

local beef patty, bacon, lettuce, tomato, sweet & tangy, McClures pickles, caramelized onions, cheddar & relish served on a brioche bun with fries and aioli

VEGETARIAN BURGER V/GFA \$26

lettuce, BBQ pulled jackfruit, tofu, caramelized onion served on a brioche bun with fries and aioli

FLANK STEAK (300G) GFA \$30

marinated in chef's secret recipe, flame grilled and served with rocket pesto & red wine jus

FISH & CHIPS DF/GFA \$28

beer battered market fish, lemon, leafy greens & tartare sauce

SALADS 12PM - 3PM

GADO GADO GFA/V \$27

boiled carrots, mung beans, green beans, potatoes, wilted spinach, caramelized tofu, cucumber, tomatoes, crunchy pastry, home-made peanut sauce
With boiled egg \$3.5

PRAWN & CHICKEN SALAD GFA/DFA \$30

a tropical combination of pan-fried prawns & grilled chicken breast with avocado, peach & mango chutney, leafy greens, nam jim & crunchy pastry

ADD PROTEINS TO YOUR SALAD

grilled / crispy buttermilk chicken breast \$7
house smoked salmon (110g) \$14.5
lemon pepper calamari \$9
deep fried seasoned tofu \$8
grilled halloumi \$8