

BREAKFAST 9am – 3pm

POACHED EGGS FREE RANGE V/GFA \$22

2 Free range poached eggs on Orca's pesto ciabatta, tzatziki, grilled halloumi, grilled tomato, almond dukkha and petit salad.

add bacon or maple & bacon sausages \$7.5

BACON BENEDICT GFA \$28

Soft poached eggs and bacon served on crispy hash with fresh spinach and pesto hollandaise, pickled onions, chorizo crumbs & paprika cream

SMOKED SALMON BENEDICT GFA \$29

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

MUSHROOM BENEDICT V/GFA \$26

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

CHILLI CHEESE SCRAMBLED V/ GFA \$25

Scrambled eggs with chilli jam and cheese served on croissant with caramelized onions and almond dukkha & tzatziki

add bacon or maple & bacon sausages \$7.5

ZUCCHINI & CORN FRITTER STACK V \$28

Served with Avocado, mixed leaves, field mushrooms, tomato relish & slow roasted tomato.

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 croissant

add a free-range egg \$3.5

ORCA BREAKFAST GFA \$32

Poached eggs, maple & bacon flavoured sausages, streaky bacon, creamy mushrooms, potato hash, slow-roasted tomato, mixed grain toast, tomato relish

BAGEL TOWER \$28

Cold smoked salmon, tomato, avocado, onion, capers, cream cheese, mixed leaves

BEEF CHEEK BAO BUNS \$28

Slaw, sweet chili soy dressing, slow roasted beef cheek & home-made mayo

MINCE ON TOAST (DF/GFA) \$21

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

OPEN BREAKFAST BURGER (V) \$28

Slow-cooked beef cheek on a brioche bun, slaw, sweet tangy pickles, caramelised onion, salad, topped with poached egg

FLANK STEAK \$33

Prime steer flank marinated in the chef's secret recipe. with salad, rocket pesto, rosemary jus & fries.

Make your own \$4.5 + Add ons

Egg (each) – poached or fried	\$3.5
Hash	\$7.5
Avocado	\$5.5
Spinach	\$5
Streaky bacon – 4 rashers	\$7.5
House smoked salmon	\$14.5
Bacon and Maple flavoured sausage – 2 pieces	\$7.5
Toast – grain, rewena, ciabatta – per slice	\$2.5
Gluten-free toast per slice	\$4
Roasted tomato	\$5
Creamy mushroom	\$7.5

BREAKFAST COCKTAILS

VIRGIN MARY \$8

Spiced tomato juice, Worcester sauce, Tabasco, dash of lemon juice & celery stick

BLOODY MARY \$18

Vodka, spiced tomato juice, Worcester sauce, Tabasco, dash of lemon juice & celery stick

SURF & TURF BLOODY MARY \$24

Vodka, spiced tomato juice, Worcester sauce, Tabasco, dash of lemon juice, olives, celery stick, prawn & bacon

CRANBERRY MIMOSA \$16

Orange juice, cranberry juice & prosecco

BREAKFAST COCKTAIL TASTERS \$26

(3 x 60ml glasses)

Virgin Mary, Bloody Mary & Surf and Turf Bloody Mary

SMALL PLATES 12 Pm – 5pm

GARLIC BREAD (V)	\$11
add CHEESE	\$3
Pull-apart ciabatta with homemade garlic herb butter and hummus.	
LEMON PEPPER CALAMARI (DF/GFA)	\$18
deep fried calamari rings on leafy greens with lemon & tartare sauce	
TERIYAKI TOFU BALLS (VE)	\$19
With steamed broccoli, teriyaki sauce and toasted sesame seed	
SEAFOOD CHOWDER	\$24
Rich creamy soup with mussels, fish, squid, prawn and clams served with house smoked salmon and grilled focaccia	
CHICKEN LIVER	\$19
Pan fried med rare livers with bacon, onion and mushrooms in a rich cream sauce served with lightly grilled focaccia	
GARLIC PRAWNS (GF)	\$29
Pan fried prawns with garlic, zucchini & onions in garlic sauce.	
ORCA HICKORY CHICKEN NIBBLES	
Deep fried nibbles tossed in our home-made hickory sauce.	
½ DOZEN	\$18
DOZEN	\$28
ORCA HONEY CHICKEN NIBBLES	
Deep fried nibbles tossed in our home-made honey glaze sauce.	
½ DOZEN	\$18
DOZEN	\$28
ORCA BUFFALO CHICKEN NIBBLES	
Deep fried nibbles tossed in our home-made buffalo sauce.	
½ DOZEN	\$18
DOZEN	\$27
FRIES	\$11
Bowl of fries served with tomato sauce & aioli	

PLATTERS 12pm – 5pm *for 2-3 people*

VEGETARIAN PLATTER	\$60
Mixed pickles, marinated kalamata olives, corn fritter, deep-fried camembert, onion rings, teriyaki tofu balls, grilled halloumi garlic bread with dipping sauces	
SEAFOOD PLATTER	\$83
marinated mussels, pan fried scallops, garlic prawns, house smoked salmon, battered fish, lemon pepper calamari, tempura prawns, garlic bread, with dipping sauces	
ORCA PLATTER	\$89
Hickory baby back ribs, honey glazed pork belly, grilled flank steak, lamb ribs hickory chicken nibbles, buffalo chicken nibbles, fries with dipping sauces	

LARGE PLATES 12Pm – 5pm

SOUTHERN CHICKEN BURGER (GFA)	\$27
Deep-fried chicken breast coated in our homemade crunchy coating, slaw, lettuce, bacon and home-made mayo in a brioche bun, with fries and aioli Swap for Grilled Chicken add \$2	
HICKORY BEEF BURGER (GFA)	\$28
180gm beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, sweet tangy McClure's pickles & Hickory sauce in a brioche bun with fries and aioli	
VEGETARIAN BURGER (V/GFA)	\$26
Lettuce, Tomato, Zucchini & Corn Fritter, Caramelized onion and tomato relish in a brioche bun with fries and aioli	
FLANK STEAK (300g) (GFA)	\$30
marinated in chef's secret recipe, flame grilled with salad and fries served with pesto & red rosemary jus	
FISH & CHIPS (DF/GFA)	\$28
beer battered market fish, lemon, petit salad served with fries and tartare sauce	

SALADS 12Pm – 5pm

VEGETARIAN SALAD (V)	\$28
Roasted vegetables, teriyaki tofu balls, grilled halloumi, leafy greens with honey soy dressing & rocket pesto	
THAI BEEF SALAD	\$29
Tossed leafy greens and slaw salad with sliced marinated beef with sweet chilli & soy dressing and crispy noodles.	
CHICKEN SALAD	\$28
Tossed leafy greens and slaw salad with grilled chicken with Chutney and nam jim dressing	