

HAPPY HOUR - EVERYDAY

3-6PM

WORKSHOP BREWING PINTS \$10

RPA: Raglan Pale Ale 5.4%

Wakey Jakey: West Coast IPA 6.7%

X-PEH: Extra Pale Ale

2-FOR-\$20 COCKTAILS

LEMON ICED TEA

Haymans London dry gin, lemon tea syrup, lemon juice

SOUTHERN ICED TEA

Old Forester Bourbon, peach tea syrup, lemon juice

DARK & STORMY

Black Magic Rum, Bundaberg ginger beer, lime juice

ORCA MARGARITA

El Jimador Reposado Tequila, Triple Sec, agave syrup,
sugar syrup, lime juice

SMALL PLATES

GARLIC BREAD V \$11 +CHEESE \$3

pull apart ciabatta with garlic herb butter served with hummus

LEMON PEPPER CALAMARI DF/GFA \$18

deep fried calamari rings served on leafy greens, lemon & tartare sauce

ORCA FRIED CHICKEN NIBBLES

6 PCS \$18 OR 12 PCS \$27.5

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

LARGE PLATES

**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

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