

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

GARLIC BREAD V \$10

pulled apart ciabatta
with herb & garlic butter
+ cheese

SZECHUAN CALAMARI DF \$17

with szechuan pepper seasoning
& tartare sauce

TEMPURA CAULIFLOWER BITES DF/V \$14

with sriracha mayo & nam jim sauce

ORCA CHICKEN WINGS GF/DF 6pcs \$14

tossed in honey glazed sauce with
sesame seeds & fresh spring onion

JALAPENO POPPERS V \$14

with homemade aioli

FISH & CHIPS \$26

beer battered catch of the day, mixed
greens & tartare sauce

SOUTHERN CHICKEN BURGER \$23

crispy buttermilk chicken breast, slaw,
lettuce & chipotle mayo

BEEF BURGER \$24

180gr brisket beef patty, bacon, lettuce,
tomato, red onion, cheddar, McClure's
pickles & sweet tomato relish

MUSHROOM BURGER V \$21

panko crumbed portobello mushroom,
slaw, pickled ginger & sriracha mayo

PLATTER + SANGRIA

\$70

your choice of red or white sangria jug
+
any platter

EVERYDAY HAPPY HOUR 3 - 6 PM

SEAFOOD PLATTER \$58

marinated mussels,
garlic prawns,
szechuan calamari,
house smoked salmon,
battered fish,
salmon mousse
& tempura prawns

ORCA PLATTER \$59

baby back ribs,
grilled lamb cutlets,
grilled sirloin,
Orca chicken wings,
fries,
tangy BBQ sauce
& chimichurri

CHARCUTERIE PLATTER \$55

prosciutto,
salami,
chorizo,
brie,
blue cheese,
olives,
pickles,
toasted ciabatta

PLATTER ARE RECOMMENDED
TO BE SHARED BETWEEN
2 PEOPLE

ORCA
HAPPY HOUR
&
BAR SNACK
MENU