



Dinner MENU

CREATED BY CHEF JOEWI



MAINS

VEGE STACK (VEG/DF) 31

Tower of grilled field mushrooms, courgettes, eggplant, red peppers, wilted spinach, slow-roasted tomato on a potato rosti, and pesto

ADD GRILLED OR KATSU CHICKEN +6.9

ADD CALAMARI +9

ADD PAN FRIED FISH +13.5

ROASTED AUBERGINE (VEGAN) 29

Baba ganoush, roquettes, roasted aubergine, tofu, crunchy chickpeas & pesto.

ADD GRILLED OR KATSU CHICKEN +6.9

ADD CALAMARI +9

ADD SMOKED SALMON +16.9

VEGETARIAN LINGUINI (VEG) 29

Vegetarian ragout (eggplant, mushrooms, zucchini in tomato sauce) with parmesan.

ADD GRILLED CHICKEN +6.9

ADD BACON +6.9

PAD THAI (VEG) 27

Flat rice noodle with sweet-savoury-sour sauce scattered with crushed peanuts, bean sprouts, scrambled egg, tofu & spring onion

ADD CHICKEN +6.9

ADD PRAWN (3PCS) +7.5

BEEF RENDANG 35

Indonesian beef curry slow cooked with traditional spices and coconut sauce, its rich flavours come from the spices in which the beef is slow cooked in. served with rice, fresh tomato, cucumber & sambal

PLATTERS for 2-3 people

SEAFOOD PLATTER 79.9

Marinated mussels, pan fried scallops, garlic prawns, battered fish, crumbed prawn, lemon pepper calamari, garlic bread, with dipping sauces

ADD HOUSE SMOKED SALMON 100GM +16.9

ORCA PLATTER 88

Pork ribs, braised pork belly, grilled flank steak, honey chicken nibbles, buffalo chicken nibbles, brisket stew, fries & dipping sauces

MAINS

CHICKEN SHISH KEBAB 33

Marinated diced chicken breast, grilled served With rice pilaf, salad and Mediterranean tomato sauce.

BRAISED PORK BELLY (DF) 34

3 hours oven cooked pork belly served with carrot, Bok choy, pickled apple & honey glazed sauce

LAMB DUO 42

Lamb pie & grilled lamb chop with mashed potato, cavolo nero & jus

PORK RIBS 34

Double roasted baby back with mashed potato, vegetables & BBQ sauce.

FISH OF THE DAY (GF) 44

Pan fried, on mashed potato, broccolini, cavolo nero, prawns and creamed garlic sauce.

GRILLED SIRLOIN 250GM 43

Prime steer with potato gratin caramelized onion broccolini, mushrooms & bourbon sauce.

OSTRICH 180GM (GF/DF) 46

Dusted with smoked garlic spices, seared served with potato gratin broccolini, carrot & bourbon sauce.

SALADS

CHICKEN KATSU SALAD 29.5

Deep-fried panko crumbed chicken breast with leafy greens, tonkatsu sauce & kimchi

BROCCOLI SALAD (VEG/DF) 27.5

Crunchy broccoli, cashew, cranberry, pickled apples, shredded lettuce tossed with balsamic vinaigrette.

ADD GRILLED OR KATSU CHICKEN +6.9

ADD HOUSE SMOKED SALMON 100GM +16.9

ADD CALAMARI +9



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SMALL PLATES

GARLIC BREAD (VEG)

Pull apart ciabatta with our home-made garlic herb butter

WITH CHEESE

BREAD OLIVES & DIPS (DF)

Toasted bread, hummus, roquette pesto & baba ganoush

TOFU (VEGAN)

With roasted peanuts, crispy shallot & spring onion

LOADED FRIES

Fries topped with brisket stew, cheese & aioli

LEMON PEPPER CALAMARI (DF)

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

GARLIC PRAWNS (GF) 7pieces

Pan fried prawns with garlic, onion, and zucchini. cooked in a garlic butter sauce

CEVICHE (DF)

Marinated diced raw fish of the day, with chilli, onion, tomato, cucumber in a citrus dressing with toasted bread.

ORCA HONEY GLAZED CHICKEN NIBBLES

Deep fried nibbles tossed in our home-made honey glaze sauce. (Bone in)

1/2 DOZEN

19

DOZEN

31

ORCA BUFFALO CHICKEN NIBBLES

Deep fried nibbles tossed in our home-made buffalo sauce. (Bone in)

1/2 DOZEN

19

DOZEN

31

CLASSICS

12

MUSHROOM KATSU BURGER (VEG)

(can be made Gluten free)

Deep-fried panko crumbed mushroom with slaw, lettuce, McClure's pickles, tonkatsu sauce in a brioche bun, with fries and aioli

+3

18

CHICKEN KATSU BURGER

(can be made Gluten free)

Deep-fried panko chicken crumbed with slaw, lettuce, McClure's pickles, tonkatsu sauce in a brioche bun with fries and aioli

18

SWAP FOR GRILLED CHICKEN

ADD KIMCHI

19.5

PULLED PORK BURGER

(can be made Gluten free)

Spiced pulled pork, slaw, lettuce, McClure's pickles, in a brioche bun, with fries and aioli

18

BEEF BURGER

DOUBLE BEEF BURGER

(can be made Gluten free)

180gm beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, sweet tangy McClure's pickles & relish in a brioche bun with fries & aioli

29.5

32

ADD FRIED EGG

FISH & CHIPS (GFA/DF)

Lightly beer battered market fish, lemon, salad served with fries & tartare sauce

PAN FRIED

ADD FRIED EGG

ORCA SEAFOOD CHOWDER

Calamari, prawn, fish, mussels, clams and in a chunky creamy soup. Served with toasted olive oil bread

SIDES

Side Salad (leafy greens, sundried tomato, lentils)

Seasoned vegetables

Fries with tomato sauce & aioli

Mashed potato with jus

Mac & cheese

Small Rice

Potato Gratin

27
+3.5

28
+3.5

+3
+4

29
+3.5

32
40.9

+3.5

32

+5
+3.5

27.5

10
11
12
11
11
4
6.9