

SIMPLE BREAKFAST**9am – 3pm**

GRILLED CHEESE TOAST 14
(can be made Gluten free) +3.5

Melted cheese on ciabatta with sliced tomato

Add pork sausages (2pcs) +6.9

Add bacon (3 rashers) +6.9

Add creamy mushrooms +6.9

TOAST & AVOCADO (VEG) 15.9
(Can be made Gluten Free) +3.5

Toasted ciabatta with avocado & sliced tomato

Add pork sausages (2pcs) +6.9

Add Bacon (3 rashers) +6.9

Add creamy mushrooms +6.9

Add baked beans +4.9

EGG ON TOAST (VEG) 14
(Can be made Gluten Free) +3.5

2 poached, 2 slices toasted ciabatta and balsamic tomato

With scrambled eggs +\$2

Add Bacon (3 rashers) +6.9

Add pork sausages (2pcs) +6.9

Add creamy mushrooms +7.9

Add baked beans +4.9

CHILLI CHEESE SCRAMBLED (VEG) 25
(can be made Gluten free) +3.5

Scrambled eggs, chilli jam & cheese on brioche with caramelized onions & feta

Add pork sausages (2pcs) +6.9

Add Bacon (3 rashers) +6.9

EGG SOLDIER 18.5

Layered onion & bacon jam, sweet potato puree, dippy egg, roasted hazelnuts, chopped chives and grilled bread

ADD ONS

Egg (each) – poached or fried +3.5

Hash +4.9

Spinach or Avocado or Roasted tomato +4.9

Streaky bacon – 3 rashers +6.9

Pork sausage – 2 pieces +6.9

Toasted ciabatta – per slice +3.5

Haloumi +5.9

Baked beans +4.9

House smoked salmon (100 gm) +16.9

BREAKFAST**9am – 3pm**

BRIOCHE FRENCH TOAST 22

With dulce de leche, butter, maple syrup, poached rhubarb and chocolate whipped cream

Add Bacon (3 rashers) +6.9

Add Ice Cream +3.5

Add Banana +2

CREAMY MUSHROOM (VEG) 24
(can be made Gluten free) +3.5

Mushrooms in creamy sauce, broccolini, parmesan, truffle oil on toasted bread

Add an egg +3.5

PULLED PORK ON TOASTED BRIOCHE 28
(can be made Gluten free) +3.5

Spicy pulled pork, omelette on toasted brioche with ragout

THE WORKS 31.00
(can be made Gluten free) +3.5

Poached eggs, pork sausages, 3 rashers of bacon, mushrooms, hash, baked beans, balsamic tomato, toasted bread, relish

With scrambled eggs +2

VEGETARIAN BENEDICT (VEG) 26
(can be made Gluten free) +3.5

Soft poached eggs on crispy hash, fresh spinach, broccolini, mushroom, hollandaise, pickled onions & paprika cream spread

CHICKEN KATSU BENEDICT 29

Soft poached eggs on crispy hash, fresh spinach, panko crumbed chicken, hollandaise, pickled onions & paprika cream spread

BACON OR PORK BELLY BENEDICT 29
(can be made Gluten free) +3.5

Soft poached eggs on crispy hash, fresh spinach, hollandaise, pickled onion & paprika cream spread

HOUSE SMOKED SALMON BENEDICT 32

Soft poached eggs on crispy hash, fresh spinach, hollandaise, House smoked salmon, pickled onions & paprika cream spread

SMALL PLATES (9am-5pm)

GARLIC BREAD (VEG) 12
Pull-apart ciabatta with homemade garlic herb butter & hummus.
WITH CHEESE +3

BREAD OLIVES & DIPS (DAIRY FREE/GLUTEN FREE) 18
Toasted bread with humus, pesto & baba ganoush

LEMON PEPPER CALAMARI (DF/GFA) 18
Deep fried calamari rings on leafy greens with lemon & tartare sauce

GARLIC PRAWNS (GF) 29.50
Pan fried prawns with garlic, zucchini & onions cooked in a garlic sauce.

CEVICHE (DF) 32
Marinated diced raw fish of the day, with chilli, onion, tomato, cucumber in a citrus dressing with bread.

ORCA CHICKEN NIBBLES
(choice of honey glazed OR buffalo(spicy))
Deep fried nibbles tossed in our home-made honey glaze sauce.
OR buffalo sauce
½ DOZEN 19 DOZEN 31.00

LOADED FRIES 19.50
Bowl of fries with brisket stew, cheese and aioli

SEAFOOD CHOWDER 27.50
Calamari, prawn, fish, mussels, clams in a chunky creamy soup served with toasted olive oil bread

SALADS

KATSU CHICKEN SALAD (DF) 29.5
Deep-fried panko crumbed chicken breast with leafy greens, shredded carrot and cabbage, tonkatsu sauce & kimchi

ROSTED AUBERGINE (VEGAN) 29
Baba ganoush, roquettes, roasted aubergine, tofu, crunchy chickpeas & pesto
Add fried or grilled chicken +6.9
Add Calamari +9
Add House Smoked Salmon +16.9

BROCCOLI SALAD (VEGAN/DF) 27
Crunchy broccoli, cashew, cranberry, tossed with balsamic vinaigrette
Add fried or grilled chicken +6.9
Add Calamari +9
Add House Smoked Salmon +16.90

CLASSICS (9am-5pm)

MUSHROOM KATSU BURGER (V) 27
(can be made Gluten free) +3.5
Deep-fried panko crumbed mushroom, slaw, lettuce, McClure's pickles, tonkatsu sauce in a brioche bun, with fries and aioli
Add kimchi +4

CHICKEN KATSU BURGER 28
(can be made Gluten free) +3.5
Deep-fried panko chicken crumbed, slaw, lettuce, McClure's pickles, tonkatsu sauce in a brioche bun, with fries and aioli
Swap for Grilled Chicken add +3
Add kimchi +4

BEEF BURGER 29.9
DOUBLE BEEF BURGER 40.9
(can be made Gluten free) +3.5
180gm beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, McClure's pickles & relish in a brioche bun with fries & aioli
Add fried egg +3.50

PULLED PORK BURGER \$29.00
(can be made Gluten free) +\$3.50
Spiced pulled pork, slaw, lettuce, McClures pickles in brioche bun with fries and aioli
Add fried egg +\$3.50

FISH & CHIPS (DAIRY FREE) 32
(can be made Gluten free) +3.5
Lightly beer battered market fish, lemon, salad served with fries & tartare sauce.
Add fried egg +3.5

FLAME GRILLED FLANK STEAK (300 gm) 32
Marinated in chef special recipe, grill and served with salad, fries, caramelised onion and pesto

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 (100 gm) +16.9

ORCA PLATTER 88
Pork ribs, braised pork belly, flame grilled flank steak, honey chicken nibbles, buffalo chicken nibbles, brisket stew, fries & dipping sauce