

DINNER MENU

SMALL PLATES

GARLIC BREAD (V) \$12
Pull apart ciabatta with our home made garlic herb butter
WITH CHEESE +\$3.00

FRIES \$12
Bowl of fries with tomato sauce and aioli

BATTERED CAULI FLOWER \$16.90
With blue cheese sauce

LOADED FRIES \$18.90
Fries topped with brisket stew, cheese & home-made
mayonnaise

DATES WRAPPED IN BACON (GF, DF)(8 pcs) \$16.90
Deep fried dates wrapped in bacon

CALAMARI \$17.90
Deep fried calamari rings coated in lemon pepper served
on leafy greens, with lemon & tartare sauce.

GARLIC PRAWNS (GF) 7pieces \$28.90
Pan fried prawns with garlic, onion, and zucchini cooked in a
garlic butter sauce.

ORCA HONEY CHICKEN NIBBLES
Deep fried nibbles tossed in our home-made honey glaze
sauce.
½ DOZEN \$19 DOZEN \$29.90

ORCA BUFFALO CHICKEN NIBBLES (spicy)
Deep fried nibbles tossed in our home-made buffalo sauce.
½ DOZEN \$19 DOZEN \$29.90
ADD BLUE CHEESE SAUCE +\$3.00

NATURAL OYSTERS (subject to availability)
(natural only)
Pacific oysters served with sherry vinegar and shallots
and lemon wedges
½ DOZEN \$34 DOZEN \$63.00

CEVICHE (DAIRY FREE) \$32.00
Marinated diced raw fish of the day, with chilli, onion, tomato,
cucumber in a citrus dressing with crusty bread.

CLASSICS

KOREAN CHICKEN BURGER \$27.90
(can be made Gluten free) +\$3.50
Deep-fried chicken breast coated in our homemade crunchy
coating, slaw, lettuce, McClure's pickles, honey glazed sauce
in a brioche bun, with fries and aioli
Swap for Grilled Chicken +\$2.00

CHEESE BEEF BURGER \$29.90
(can be made Gluten free) +\$3.50
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
ADD FRIED EGG +\$3.50

DOUBLE CHEESE & BEEF BURGER \$40.90
(can be made Gluten free) +\$3.50
2 X 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
ADD FRIED EGG +\$3.50

FISH & CHIPS (DAIRY FREE) \$30.90
(can be made Gluten free) +\$3.50
beer battered market fish, lemon, petit salad served with
fries & tartare sauce
ADD FRIED EGG +\$3.50

CHICKEN TARRAGON (GLUTEN FREE) \$25.90
Chicken, mushrooms, courgettes cooked in a creamy
tarragon sauce with petit salad and fries

Please advise us of any food allergies you may have. We will take careful steps to ensure your food is not contaminated however, we can not guarantee that there will be no traces of gluten due to flour being used throughout the day.

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LARGE PLATES

VEGE STACK (VEG/DAIRY FREE) \$29.90
Tower of grilled field mushrooms, courgettes, eggplant, red peppers, wilted spinach, slow-roasted tomato on a potato rosti with chimichurri & red pepper emulsion

GRILLED OR FRIED CHICKEN +\$6.90
BACON PIECES +\$6.90
CALAMARI +\$8.90
PAN FRIED FISH +\$13.50

VEGETARIAN LINGUINI (VEG) \$28.90
Sundried tomato, mushrooms, parmesan in home-made pesto sauce

ADD GRILLED CHICKEN +\$6.90
ADD BACON PIECES +\$6.90

CHICKEN FRANGELICO \$33.90
Marinated chicken breast, oven roasted served with, seasoned vegetables, mashed potato, creamed Frangelico sauce & chorizo crumbs

DUCK & PORK BELLY (DAIRY FREE) \$43.90
Oven roasted duck breast & braised pork belly served with confit potato, pickled zucchini & plum sauce

LAMB SHANK (GLUTEN FREE) \$38.90
Lamb fore shank, mashed potato, seasoned vegetables & tomato beans sauce

EXTRA SHANK + \$19.90

FISH OF THE DAY (GLUTEN FREE) \$44.00
Pan fried, on mashed potato, green beans, prawns and creamed garlic sauce.

SCOTCH FILLET 220gm \$43.00
Prime fillet with confit potatoes, caramelized onion green beans, mushrooms pot pie & red wine jus

OSTRICH 180gm (GLUTEN FREE/DAIRY FREE) \$46.00
Dusted with Cajun spices, seared and served with confit potato green beans caramelized onion and red wine jus

SALADS

KOREAN CHICKEN SALAD \$28.90
Deep-fried chicken breast coated in our homemade crunchy coating with leafy greens, honey glazed sauce & kimchi

CALAMARI SALAD (GLUTEN FREE) \$28.90
Pan-fried calamari rings on leafy greens & sweet chili soy dressing

CRUNCHY CHICKPEAS & GLAZED TOFU SALAD (VEG/DAIRY FREE) \$26.90
Glazed tofu, leafy greens, lentils, crunchy chickpeas, nam jim dressing & hummus

FRIED OR GRILLED CHICKEN +\$6.90
CALAMARI +\$8.90
HOUSE SMOKED SALMON +\$16.50

PLATTERS *for 2-3 people*

SEAFOOD PLATTER \$79.90
marinated mussels, pan fried scallops, garlic prawns, battered fish & prawn, lemon pepper calamari, garlic bread, with dipping sauces

Add Oysters ½ doz (natural only subject to availability) +\$34
Add house smoked salmon (100 gm) +\$16.90

ORCA PLATTER \$86.90
Pork ribs, braised pork belly, grilled rump steak, honey chicken nibbles, buffalo chicken nibbles, dates wrapped in bacon, fries & dipping sauces

SIDES

Side Salad (leafy greens, sundried tomato, lentils) **\$9.90**
Seasoned vegetables **\$9.90**
Mashed potato **\$9.90**

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DESSERT

CHOCOLATE MOUSSE

\$16

With whipped cream, chocolate sticks &
poached blueberry

DIRTY SUNDAE

\$15

Two scoops of vanilla ice cream, whipped cream, chocolate sauce, flourless brownie, sprinkles & chocolate
shaving

BAKED LEMON CURD CHEESECAKE

\$15

With orange coulis, berry gel, vanilla ice
cream & roasted hazelnuts

AFFOGATO

\$19.95

Vanilla ice cream, short black, liqueur of your choice, macaron, flourless brownie

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