

## SMALL PLATES

**GARLIC BREAD (VEG)** **\$12**  
Pull apart ciabatta with our home-made garlic herb butter  
**WITH CHEESE** **+\$3**

**BREAD, OLIVES & DIPS (DAIRY FREE)** **\$18**  
Toasted bread with humus, chimichurri, & baba ganoush

**JALAPENO POPPERS (5 PCS)** **\$16**  
Home-made mayo & drizzled with honey

**HONEY GLAZED TOFU (VEGAN)** **\$16**  
With roasted peanuts, crispy shallot & spring onion

**LOADED FRIES** **\$20.5**  
Fries topped with brisket stew, cheese & home-made mayo

**SEARED SCALLOPS (GF) 6 pieces** **\$37**  
Pan seared scallops with confit garlic, seaweed, spinach pearls & red pepper sauce.

**LEMON PEPPER CALAMARI (DAIRY FREE)** **\$19**  
Deep fried calamari rings coated in lemon pepper served on leafy greens, with lemon & tartare sauce.

**GARLIC PRAWNS (GF) 7pieces** **\$30.5**  
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 OR salt & pepper  
**½ DOZEN      \$19      DOZEN      \$31**

**CEVICHE (DAIRY FREE)** **\$33**  
Marinated diced raw Tuna, with chilli, onion, tomato, cucumber in a citrus dressing with toasted bread.

## CLASSICS

**MUSHROOM KATSU BURGER (V)** **\$27**  
(can be made Gluten free) **+\$3.50**

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

**CHICKEN KATSU BURGER** **\$29**  
(can be made Gluten free) **+\$3.50**

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

**Swap for Grilled Chicken add \$3**  
**Add kimchi** **+\$4**

**CHEESE BEEF BURGER** **\$29.9**  
**DOUBLE CHEESE & BEEF BURGER** **\$40.9**  
(can be made Gluten free) **+\$3.5**

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** **+\$3.5**

**FISH & CHIPS (DF/GFA)** **\$32**  
Lightly beer battered market fish, lemon, salad served with fries & tartare sauce

**Pan-fried add** **+\$5**  
**Add a egg** **+\$3.5**

## SIDES

Side Salad (leafy greens with balsamic vinaigrette) **\$10**

Seasoned vegetables (cumin carrot & broccolini) **\$11**

Fries with tomato sauce & aioli **\$12**

Mashed potato with jus **\$11**

Mac & cheese **\$11**

Small Rice **\$4**

Potato Gratin **\$6.9**

## LARGE PLATES

### **VEGE STACK (VEG/DAIRY FREE) \$32**

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

**GRILLED OR KATSU CHICKEN +\$6.9**

**CALAMARI +\$9**

**PAN FRIED FISH +\$13.5**

### **ROSTED AUBERGINE (VE) \$29**

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

**ADD GRILLED OR KATSU CHICKEN \$6.90**

**ADD CALAMARI \$9**

**ADD HOUSE SMOKED SALMON \$16.9**

### **SPINACH & RICOTTA RAVIOLI (V) \$31**

With mushrooms, candied walnuts, broccoli gel & red pepper sauce

### **CHICKEN FRANGELICO \$35**

Oven roasted served with carrot puree, potato gratin, vegetables & creamed Frangelico sauce

### **BRAISED BEEF CHEEK \$39**

Slow cooked in red wine lardon sauce with mashed potato, cumin carrot, broccolini

## SALADS

### **CHICKEN KATSU SALAD \$29.5**

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

### **WATERMELON SALAD \$24.5**

With feta, cucumber, candied walnut & **+\$6.9**

Balsamic vinaigrette

### **CAESAR SALAD \$26**

Crunchy cos lettuce toast with Caesar dressing with bacon, soft poached egg, parmesan & crouton

**ADD HOUSE SMOKED SALMON \$16.9**

**ADD GRILLED OR KATSU CHICKEN \$6.9**

**ADD CALAMARI \$9**

## LARGE PLATES

### **DUCK & BRAISED PORK BELLY (DAIRY FREE) \$42**

Slow cooked pork belly & pan seared duck breast served with hoisin carrot puree, braised radish, pickled zucchini & plum sauce

### **LAMB DUO \$46**

Grilled lamb cutlets & lamb rump with mashed potato, cummin carrot, wilted spinach mint jus

### **FISH OF THE DAY (GLUTEN FREE) \$44**

Pan fried, on mashed potato, broccolini, wilted spinach, prawns and creamed garlic sauce.

### **GRILLED SIRLOIN 220gm \$44**

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

### **OSTRICH 180gm (GLUTEN FREE/DAIRY FREE) \$46**

Dusted with cajun spices, seared with potato gratin broccolini, carrot & bourbon sauce

### **GRILLED EYE FILLET \$55**

Prime steer with carrot puree, kumara rosti, wilted Spinach & creamed mushrooms sauce

## PLATTERS *for 2-3 people*

### **SEAFOOD PLATTER \$82**

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

**Add house smoked salmon (100 gm) +\$16.90**

### **ORCA PLATTER \$92**

Pork ribs, braised pork belly, grilled beef rump, honey chicken nibbles, salt pepper chicken nibbles, brisket stew, fries & dipping sauces