

DRINKS

COCKTAILS

LYCHEE SOUR

\$19

Hayman's London Dry Gin, Lemon Juice, RE'AL Lychee Syrup and Fomo

VODKA REDBULL

\$19

Your Choice of Redbull Flavour with Finlandia Vodka

HUGO/PALLINI SPRITZ

\$19

Limoncello or Elderflower Liqueur, Lemon Juice, Sugar Syrup, Topped with Soda Water

ORCA PINA-RITA

\$19

A Brown Sugar Rim with Malibu, Tequila, Lime Juice, Pineapple Juice and Agave Syrup

WHISKY SOUR

\$19

Naked Malt, Lemon Juice, Sugar Syrup and Fomo

MARGARITA YOUR WAY

\$19

Tequila, Triple Sec, Lime Juice with Your Choice of Strawberry, Passionfruit, Mango and Guava

ORCA MAI TAI

\$19

Helmsman Spiced Rum, Lime Juice, Triple Sec, Grenadine, Pineapple Juice and Bitters

CLASSIC COCKTAILS

LONG ISLAND ICE TEA

\$20

Tequila Blanco, Vodka, White Rum, Gin, Triple Sec, Lemon Juice Topped with Coke

MOJITO

\$19

White Rum, Mint Leaves, Lime Juice, Sugar Syrup, Topped with Soda

NEGRONI

\$19

Equal Parts Campari, Gin and Sweet Vermouth

MANHATTAN

\$19

Canadian Club, Vermouth and Dash of Bitters

COSMOPOLITAN

\$19

Vodka, Cointreau, Lime Juice and Cranberry Juice

MARTINI

\$19

Gin, Vodka, White Vermouth

DAIQUIRI

\$19

White Rum, Sugar Syrup and Lime Juice

BLACK RUSSIAN

\$19

Vodka, Kahlua and Coke

MOCKTAILS

RAGLAN BREEZE

\$12

Pineapple Juice, Cranberry Juice, Vanilla, Lemon Juice

VIRGIN MOJITO

\$12

Lime Juice, Sugar Syrup, Mint Leaves Topped with Soda Water

TROPICAL ZEST

\$12

Mango Puree, Passionfruit Pulp, Lime Juice Topped with Gingerale

WHITE WINE

GLS BTL

SPARKLING

De Bortoli Prosecco
New South Wales, Australia

\$12 \$52

De Bortoli Prosecco Rose
Victoria, Australia

\$13 \$55

Piper Heidsieck Cuvee Brut
Champagne, France

\$110

Piper Heidsieck Rose
Champagne, France

\$180

SAUVIGNON BLANC

The Hidden Sea
Coonwarra, Australia

\$13 \$55

Cable Bay Ciders Vinyard
Awatere Valley, New Zealand

\$15 \$65

Jules Taylor
Marlborough, New Zealand

\$16 \$70

PINOT GRIS

The Hidden Sea
Coonawarra, Australia

\$13 \$55

Matawhero
Gisbourne, New Zealand

\$15 \$65

CHARDONNAY

Growers Mark Single Vinyard
Gisborne, New Zealand

\$13 \$55

Babich Headwaters
Gisborne, New Zealand

\$16 \$70

RIESLING

Saving Grace
North Canterbury, New Zealand

\$14 \$60

ROSE

Hidden Sea
Coonawarra, Australia

\$13 \$55

Matawhero
Gisborne, New Zealand

\$15 \$65

RED WINES

	GLS	BTL
PINOT NOIR		
Waipara Hills <i>North Canterbury, New Zealand</i>	\$14	\$60
Lake Chalice The Raptor <i>Central Otago, New Zealand</i>	\$16	\$70
SYRAH/SHIRAZ		
Hidden Seas Shiraz <i>Coonawarra, Australia</i>	\$13	\$55
Brookfields Back Block Syrah <i>Hawkes Bay, New Zealand</i>	\$15	\$65
MERLOT		
Brookfield 'Burnfoot' <i>Hawkes Bay, New Zealand</i>	\$13	\$55
Matawhero <i>Gisborne, New Zealand</i>	\$15	\$65
CABERNET SAUVIGNON		
Faustino VII Cabernet Sauvignon <i>Rioja, Spain</i>	\$13	\$55
Barossa Valley Wine Co. <i>Barossa Valley</i>	\$13	\$55
INTERESTING REDS		
Solar Viejo Cosecha Tempranillo <i>Rioja, Spain</i>	\$13	\$55
Chakana Nuna Estate Malbec <i>Mendoza, Argentina</i>	\$14	\$60

BY TAP

NZ PINT

Orca Lager 4%	\$13
Workshop Hazy Rpa 5.4%	\$13
Workshop Wakey Jakey Ipa 6.7%	\$14
Workshop Xpa 6%	\$14
Workshop Pete's Pilsner 5%	\$13
Good George Fog City	\$14
Mystic Hazy	\$14
Estrella Damm Lager 4.6%	\$13
Captains Low Carb Lager 5.3%	\$13
Epic Joose Party Hazy Pale Ale 5.3%	\$13

BOTTLED BEER

Steinlager Light 330ml	\$10
Corona 330ml	\$11
Steinlager Classic 330ml	\$11
Heineken Zero 330ml	\$11
Asahi 330ml	\$11
Peroni 330ml	\$12
Waikato 745ml	\$15

BOTTLED CIDER

Orchard Apple Cider 330ml	\$10
Recorderling Watermelon & Strawberry Cider	\$17

SPIRITS

VODKA

30MLS

Finlandia	\$10
Scapegrace	\$12
The Reid	\$13

GIN

30MLS

Hayman's London Dry	\$10.5
Ginato Pompelmo	\$13
Scapegrace Classic	\$14

RUM

30MLS

Mt Gay Eclipse	\$10
Black Magic Spiced	\$11
Bacardi	\$12

BOURBON

30MLS

Old Forester	\$11
Woodford Reserve	\$12
Makers Mark	\$14

WHISKY

30MLS

White & Mackay Triple Matured	\$10
Canadian Club	\$11
Jamesons	\$11
Jack Daniels	\$11
Jim Beam	\$11
Glenfiddich 12yo	\$12
Glenroths 12yr Old Single Malt Whisky	\$17

TEQUILA

30MLS

El Jimador Reposado	\$11
El Jimador Blanco	\$11
El Jimador Anejo	\$13

NON ALCOHOLIC

COCA COLA RANGE

BY GLASS \$5.8

Coke
Coke No Sugar
Schwepps Lemonade
L & P
Ginger Ale
Soda Water
Tonic Water

JUICE BY GLASS \$6.5

Orange
Apple
Cranberry
Pineapple

OTHER BY BOTTLE

Bundaberg Ginger Beer	\$6.5
Sparkling Water 250ml	\$6.5
Sparkling Water 750ml	\$12.5

MOST ORGANIC JUICE \$6.5

Feijoa And Apple
Apple And Guava
Apple & Peach
Orange Apple And Mango

RED BULL 250ML \$4

Original
No Sugar
Zero
Watermelon
Peach & Cinnamon

COFFEE

	SML	LGE	GLS/MUG
Espresso/Long Black	\$4.5		
Macchiato	\$4.5		
Flat White	\$5	\$5.5	\$6
Cappuccino	\$5	\$5.5	\$6
Mochacino	\$5	\$5.5	\$6
Hot Chocolate	\$5	\$5.5	\$6
Latte			\$6
Sweet Chai			\$5.5
Spicy Chai			\$5.5
Dirty Chai			\$6.5
Turmeric			\$5.5
Lemon, Honey, Ginger Hot Tottie			\$5

ICED DRINKS

Iced Coffee <i>Served With Whipped Cream</i>			\$8.5
Iced Mocha <i>Served With Whipped Cream</i>			\$8.5
Iced Chocolate <i>Served With Whipped Cream</i>			\$8.5
Iced Latte			\$5.5
Iced Americano			\$4.5

TEAS BY TLEAFT

\$5

English Breakfast

Traditional breakfast blend of assam tea leaves produces a full bodied brew with malty character

Earl Grey Blue Flower

A well loved classic bergamot tea decorated with cornflower blossoms fragrant, robust and delicious

Chamomile

Traditional breakfast blend of assam tea leaves produces a full bodied brew with malty character

Tokyo Lime

Leafy sencha packed with zesty lemon and lime flavours decorated with chamomile flowers and rose petals

Berrylicious

A rich strawberry and raspberry flavoured tisane. Berrylicious is an incredibly pleasing and well-balanced infusion

Restful

Peach flavoured ayurvedic blend of tulsi, green rooibos and other relaxing herbs

Turkish Apple

The crisp flavour of juicy apple makes this tea more-ish and the perfect thirst-quencher

Peppermint

Packed with minty flavour and aroma this peppermint infusion is pure and refreshing any time of day

Red Vanilla Rooibos

Classic vanilla on a healthy rooibos base. Lip smackingly good

Jasmine Princess

\$8

Tender, high-grade, white tea buds combine with globe amaranth and jasmine flowers

FOOD

(5PM ONWARD)

SMALL PLATES/ ENTREE

GARLIC BREAD (V)	\$12
Pull apart ciabatta with our home-made garlic herb butter served with hummus	
Add cheese	\$3
CHICKEN & VEGETABLES SPRING ROLLS (5 PIECES)	\$15
Chicken mince, carrot, cabbage, deep fried with Orca special dipping sauce	
CAESAR SALAD	\$18
Cos lettuce, Parmesan, chopped bacon, poached egg, crouton and anchovy drizzled with Caesar dressing (Anchovies are used in the dressing)	
BRAISED TOFU (VE/DF)	\$18
With home-made pickles	
VEGETARIAN CURRY PUFF (V) (3 PIECES)	\$19
With home made pickles	
MEAT BALLS (DFA, GF)	\$23
With Napolitana sauce, goat cheese & rocket	
PORK RIBS 300GM (DF, GF)	\$24
With coleslaw & pickles	
CHICKEN LIVER (GFA, DFA)	\$21
Pan fried with mushrooms and bacon in a rich creamy sauce with toasted bread	
SEAFOOD CHOWDER	
Fish, mussels, calamari, prawn, clams, salmon in rich creamy soup with toasted bread	
	Small \$19.5
	Large \$26.5
OYSTERS (SUBJECT TO AVAILABILITY)	
Natural with sherry vinegar & shallot or beer batter with tartar sauce & lemon	
	Half dozen \$29
	Dozen \$55

SMALL PLATES/ ENTREE

LEMON PEPPER CALAMARI

(Calamari is GF but is deep-fried in oil that has been used with Gluten products)

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

Small plate \$19

As main \$31

BUFFALO CHICKEN NIBBLES (SPICY)

Deep fried chicken nibbles tossed in our home-made buffalo sauce

Half dozen \$19

Dozen \$28

GARLIC PRAWNS (GF, DFA)

(7 PIECES)

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

\$31

HONEY GLAZED CHICKEN NIBBLES (DF)

Deep fried chicken nibbles tossed in our home-made honey glaze sauce

Half dozen \$19

Dozen \$28

PLEASE NOTE: WE DO USE GLUTEN, SOY, NUTS, CRUSTACEA, DAIRY, FISH, EGGS, SESAME SEEDS AND LUPIN IN OUR KITCHEN.

PLEASE ADVISE THE STAFF OF ANY ALLERGIES.

GF / GFA

DF

DFA

VE/VEA

V / VA

Gluten Free / Available

Dairy Free

Dairy Free Available

Vegan / Available

Vegetarian / Available

LARGE PLATES

VEGE STACK (V/DF)

\$31

Tower of grilled field mushrooms, courgettes, eggplant, red peppers, wilted spinach, slow-roasted tomato on a potato rosti with chimichurri & red pepper emulsion

PUMPKIN & RICOTTA RAVIOLI (V)

With tomato & eggplant sauce, Broccoli gel, mushrooms, parmesan & wild rocket

\$32

With meat balls

\$36

CHICKEN FRANGELICO (GF)

\$38

Marinated chicken breast, oven roasted served with carrot puree, roasted vegetables, potato gratin, creamed Frangelico sauce & chorizo crumbs

DUCK & PORK BELLY (DF)

\$40

Oven roasted duck breast & braised pork belly served with roasted baby potatoes, bok choy & plum sauce

LAMB SHANK (GF/DF)

\$42

Slow cooked Lamb hind shank with mashed potato, roasted vegetable & minted jus

LAMB RACKS (4 RACKS)

& MUSHROOMS POT PIE (DFA, GFA)

\$44

Herbs crust, mashed potato, glazed carrot, whipped feta, chimichurri, minted jus (we cooked lamb racks medium rare, please let your wait staff know if you prefer them more cooked)

FISH OF THE DAY (GF/DFA)

\$42

Pan fried, mashed potatoes, scallops, wilted spinach, salsa verde & creamed broccoli sauce

SIRLOIN 220GM (GF, DFA)

\$42

Butterbean puree, with roasted baby potatoes, broccoli, mushrooms, parsnip crisp & Creamed mushrooms sauce

SEARED OSTRICH 180 GM (DFA/GF)

\$43

Dusted with cajun spices, pan seared, butter bean puree, potato gratin, bok choy, maple bacon & rosemary jus

SURF & TURF (GF/DFA)

\$47

Braised beef cheek on mash with creamed mushrooms sauce & panfried salmon with honeycomb, Broccoli, glazed carrots & maple bacon

CLASSICS

KOREAN CHICKEN BURGER (GFA) \$30

Deep-fried chicken breast coated in our homemade crunchy coating, with slaw, lettuce, honey glaze in a brioche bun & fries

Swap with Grilled Chicken +\$2

Swap with Gluten Free bun +\$4.5

CHEESE BEEF BURGER (GFA) \$30

Double cheese burger \$39.5

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

Swap with Gluten Free bun +\$4.5

VEGETARIAN BURGER (V/GFA) \$27

Home made patties (lentil, kumara, chickpea, corn, carrots), lettuce, tomato, sweet tangy McClure's pickles & relish caramelized onion & relish in a brioche bun and fries

Swap with Gluten Free bun +\$4.5

FISH & CHIPS (DF) \$31

Beer battered market fish served with salad, lemon & tartare sauce

Swap for Pan-fried fish +\$2

SIDES

Side Salad \$9.5

Mash Potatoes \$11

Roast mixed Vegetables \$11

Fries: with aioli & tomato sauce \$12

Potato Gratin (1 piece) \$6.5

Macaroni & Cheese \$9.5

GF / GFA

Gluten Free / Available

DF

Dairy Free

DFA

Dairy Free Available

VE/VEA

Vegan / Available

V / VA

Vegetarian / Available

SALADS

KOREAN CHICKEN (DF/GFA) \$31

Korean fried chicken with leafy greens, kimchi, crispy shallots, pickle, honey glaze sauce

VEGETARIAN SALAD (V, VEA) \$29

Chimichurri, leafy greens, braised tofu, grilled haloumi, namjim dressing

ADD PROTEINS TO YOUR SALAD

Glazed Tofu \$7.5

Grilled chicken \$7.5

Korean chicken \$8.5

Lemon pepper calamari \$7.5

House smoked salmon (110gm) \$18.5

Prawn cutlet (each) \$4.5

Grilled Haloumi (3 pieces) \$8.5

Fish Pan-fried or Battered \$13.5

PLATTERS

DESIGNED FOR 2-3 PEOPLE

VEGETARIAN PLATTER \$65

Mixed pickles, roasted cauliflower, falafel, dolma braised tofu, grilled haloumi & garlic bread with dipping sauce

SEAFOOD PLATTER \$89

Beer battered prawn & fish, marinated mussels, garlic prawn, pan-fried scallops, house smoked salmon, lemon pepper calamari & garlic bread with dipping sauce

Add 6 x Oysters +\$29

(Beer battered or natural, subject to availability)

ORCA PLATTER (DF) \$95

Pork ribs, honey glazed pork belly, grilled flank steak, grilled lamb chop, honey glazed chicken nibbles, buffalo chicken nibbles, fries, & dipping sauce

DESSERTS

BAKED LEMON CURD CHEESECAKE \$15

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

STICKY DATE PUDDING \$15

With dates puree, vanilla ice cream, whipped cream & butterscotch sauce

DIRTY SUNDAE \$15

Two scoops of vanilla ice cream, whipped cream, chocolate sauce, flour-less brownie, sprinkles & chocolate shaving

AFFOGATO \$19.5

Vanilla ice cream, short black, liqueur of your choice, macaroon, flour-less brownie

DESSERT WINES 60MLS

GLASS

DE BORTOLI BOTRYTIS SEMILLON \$12

New south wales, Australia

ZEPHER NOBLE RIESLING \$13

Marlborough, New Zealand

PORTS 60MLS

QUINTA DE LA ROSA WHITE PORT \$12

QUINTA DE LA ROSA TAWNY PORT \$12

QUINTA DE LA ROSA RUBY PORT \$12

GF / GFA

DF

DFA

VE/VEA

V / VA

Gluten Free / Available

Dairy Free

Dairy Free Available

Vegan / Available

Vegetarian / Available

SPECIALTY COFFEE

CALYPSO \$17

Kahlua, rum, espresso, cream

MEXICAN \$17

Tequila, Kahlua, espresso, cream

JAFFA \$17

Tia maria, Cointreau, espresso, cream

POLAR BEAR \$17

Baileys, mint, hot chocolate, cream

