

BREAKFAST MENU

9AM - 3PM

POACHED EGGS FREE RANGE (V/GFA)

\$23

*2 FREE RANGE POACHED EGGS ON MIXED GRAIN BREAD, WILTED SPINACH, GRILLED HALOUMI, WHIPPED FETA, GRILLED TOMATO, HARISSA TOMATO, ALMOND DUKKAH & LEAFY GREENS
ADD BACON OR MAPLE & BACON SAUSAGES \$7.5*

CREAMY MUSHROOM MEDLEY (V/GFA)

\$25

*MUSHROOMS IN A THICK CREAMY SAUCE, SPINACH, PARMESAN, TRUFFLE OIL ON CIABATTA
ADD A FREE-RANGE EGG \$3.5*

CHILLI CHEESE SCRAMBLED (V/ GFA)

\$25

*SCRAMBLED EGGS WITH CHILLI JAM AND CHEESE SERVED ON CROISSANT WITH CARAMELIZED ONIONS
AND
ALMOND DUKKAH & WHIPPED FETA
ADD BACON OR MAPLE & BACON SAUSAGES \$7.5*

MUSHROOM BENEDICT (V/GFA/DFA)

\$26

*SOFT POACHED EGGS AND GRILLED PORTOBELLO MUSHROOMS ON CRISPY HASH, FRESH SPINACH,
PESTO HOLLANDAISE, PICKLED ONIONS & PAPRIKA CREAM
(DAIRY FREE OPTION WITH KALENAISE)*

BACON BENEDICT (GFA/DFA)

\$28

*SOFT POACHED EGGS AND BACON SERVED ON CRISPY HASH, WITH FRESH SPINACH AND PESTO
HOLLANDAISE,
PICKLED ONIONS, CHORIZO CRUMBS & PAPRIKA CREAM
(DAIRY FREE OPTION WITH KALENAISE)*

SMOKED SALMON BENEDICT (GFA/DFA)

\$32

*SOFT POACHED EGGS AND HOUSE-SMOKED SALMON ON CRISPY POTATO HASH, FRESH SPINACH,
BEETROOT HOLLANDAISE, PICKLED ONIONS, & PAPRIKA CREAM
(DAIRY FREE OPTION WITH KALENAISE)*

ORCA BREAKFAST (GFA/DFA)

\$33

*POACHED EGGS, MAPLE & BACON FLAVOURED SAUSAGES, STREAKY BACON, CREAMY MUSHROOMS, POTATO
HASH,
SLOW-ROASTED TOMATO, TOASTED CIABATTA, TOMATO RELISH*

SMASHED AVOCADO (GFA/DFA)

\$26

ON TOASTED CIABATTA WITH FETA, PORTABELLO MUSHROOMS, POACHED EGG & ROASTED TOMATO

MINCE ON TOAST (DF/GFA)

\$21

RICH TOMATO SPICED MINCE ON TOASTED CIABATTA AND A SOFT POACHED EGG

ORCA
EATERY & BAR
5H Raglan 23

BREAKFAST MENU

9AM - 3PM

CREATE YOUR OWN

\$4.5 + ADD ONS

EGG (EACH) - POACHED OR FRIED	\$3.50
HASH	\$5.50
AVOCADO	\$5.50
SPINACH RAW OR WILTED	\$5.00
STREAKY BACON - (4 RASHERS)	\$7.50
SAUSAGES (MAPLE & BACON FLAVOURED)	\$7.50
HOUSE SMOKED SALMON (110 GM)	\$16.5
BACON AND MAPLE FLAVOURED SAUSAGE - 2 PIECES	\$7.50
TOAST - GRAIN, CIABATTA - PER SLICE	\$2.50
GLUTEN-FREE TOAST PER SLICE	\$4.00
ROASTED TOMATO	\$5.00
CREAMY MUSHROOM	\$7.50

BREAKFAST COCKTAILS

VIRGIN MARY

\$8

*SPICED TOMATO JUICE, WORCESTER SAUCE, TABASCO,
DASH OF LEMON JUICE & CELERY STICK*

BLOODY MARY

\$18

*VODKA, SPICED TOMATO JUICE, WORCESTER SAUCE,
TABASCO, DASH OF LEMON JUICE & CELERY STICK*

SURF & TURF BLOODY MARY

\$24

**VODKA, SPICED TOMATO JUICE, WORCESTER SAUCE,
TABASCO, DASH OF LEMON JUICE, OLIVES, CELERY STICK,
PRAWN & BACON**

CRANBERRY MIMOSA

\$16

ORANGE JUICE, CRANBERRY JUICE & PROSECCO

ORCA
EATERY & BAR
SH Raglan 23

LUNCH MENU

12 PM - 5PM

SMALL PLATES

GARLIC BREAD (V) \$11

**PULL-APART CIABATTA WITH HOMEMADE GARLIC HERB BUTTER SERVED WITH HUMMUS.
ADD CHEESE - \$3**

LEMON PEPPER CALAMARI (DF/GFA) \$18

DEEP FRIED CALAMARI RINGS ON LEAFY GREENS WITH LEMON & TARTARE SAUCE

GLAZED TOFU (V) \$19

TOSSED IN HONEY GLAZE SAUCE, CHOPPED NUTS & DRIED SHALLOT

GARLIC PRAWNS (GF) \$31

PAN FRIED PRAWNS WITH GARLIC, ZUCCHINI & ONIONS IN GARLIC SAUCE

FRIES \$11

BOWL OF FRIES SERVED WITH TOMATO SAUCE & AIOLI

ORCA CHICKEN NIBBLES

1/2 DOZEN - \$18

DOZEN - \$28

DEEP FRIED NIBBLES TOSSED IN OUR HOME-MADE HICKORY SAUCE.

CHOOSE 1 FLAVOUR

HICKORY

BUFFALO

HONEY GLAZE

PLATTERS

FOR 2-3 PEOPLE

VEGETARIAN PLATTER \$65

MIXED PICKLES, FALAFEL, DEEP-FRIED CAMEMBERT, JALAPENO POPPERS GLAZED TOFU, GRILLED HALLOUMI GARLIC BREAD WITH DIPPING SAUCES

SEAFOOD PLATTER \$86

MARINATED MUSSELS, PAN FRIED SCALLOPS, HOUSE SMOKED SALMON, GARLIC PRAWNS, BATTERED FISH, LEMON PEPPER CALAMARI, BATTERED PRAWNS, GARLIC BREAD, WITH DIPPING SAUCES

ADD 6 OYSTERS (NATURAL OR BEER BATTERED (SUBJECT TO AVAILABILITY) \$29

ORCA PLATTER \$92

HICKORY PORK RIBS, HONEY GLAZED PORK BELLY, GRILLED FLANK STEAK, GRILLED LAMB CHOP, HICKORY CHICKEN NIBBLES, BUFFALO CHICKEN NIBBLES, FRIES WITH DIPPING SAUCE



LUNCH MENU

12PM - 5PM

CLASSICS

KOREAN CHICKEN BURGER (GFA) \$29

DEEP-FRIED CHICKEN BREAST COATED IN OUR HOMEMADE CRUNCHY COATING, SLAW, LETTUCE, HONEY GLAZED SAUCE IN A BRIOCHE BUN, WITH FRIES AND AIOLI

SWAP FOR GRILLED CHICKEN ADD \$2

HICKORY BEEF BURGER (GFA) \$29

180GM BEEF PATTY MADE BY OUR LOCAL BUTCHER WITH BACON, LETTUCE, TOMATO, CARAMELISED ONION, CHEDDAR, SWEET TANGY

MCCLURE'S PICKLES & HICKORY SAUCE IN A BRIOCHE BUN WITH FRIES AND AIOLI

VEGETARIAN BURGER (V/GFA) \$27

LETTUCE, COLESLAW, TOMATO, ROASTED EGGPLANT, ROASTED ZUCCHINI, ROASTED MUSHROOM, CARAMELIZED ONION

AND TOMATO RELISH IN A BRIOCHE BUN WITH FRIES AND AIOLI

FLANK STEAK (300G) (GFA) \$34

MARINATED IN CHEF'S SECRET RECIPE, FLAME GRILLED WITH SALAD AND FRIES SERVED WITH PESTO & RED ROSEMARY JUS

FISH & CHIPS (DF/GFA) \$29

BEER BATTERED MARKET FISH, LEMON, PETIT SALAD SERVED WITH FRIES AND TARTARE SAUCE

SALADS

CAESAR SALAD \$29

COS LETTUCE, PARMESAN, LARDON, POACHED EGG, CROUTON, ANCHOVY DRIZZLED WITH CAESAR DRESSING

(THE DRESSING MADE WITH ANCHOVY)

ADD FRIED CHICKEN \$7.5

ADD CALAMARI \$8.5

ADD HOUSE SMOKED SALMON \$16.5

KOREAN CHICKEN SALAD \$31

KOREAN CRISPY FRIED CHICKEN WITH LEAFY GREENS, KIMCHI, PICKLE CABBAGE, SLAW, CRISPY SHALLOT, EDAMAME, HONEY GLAZE SAUCE