

# SMALL PLATES

**GARLIC BREAD (V)** **\$11**  
Pull apart ciabatta with our home-made garlic herb butter served with hummus  
*Add cheese \$3*

**TERIYAKI TOFU BALLS (VE/GF/DF)** **\$19**  
With steamed broccoli, teriyaki sauce & toasted sesame seeds

**ORCA HICKORY NIBBLES (DF)**  
Deep fried then tossed in our home-made hickory sauce  
6 PCS \$18 or 12 PCS \$28

**SEAFOOD CHOWDER** **\$23**  
Rich creamy soup with mussels, fish, squid, prawn, clams with house smoked salmon. Served with grilled focaccia

**LEMON PEPPER CALAMARI** **\$18**  
Deep fried calamari rings coated in lemon pepper served on leafy greens, with lemon & tartare sauce

**ORCA BUFFALO NIBBLES (DF)**  
Deep fried then tossed in our home-made buffalo sauce  
6 PCS \$18 or 12 PCS \$28

**GARLIC PRAWNS (GF)** **\$29**  
Pan fried prawns with garlic, onion and zucchini with garlic butter sauce.

**ORCA HONEY NIBBLES (DF)**  
Deep fried then tossed in our home-made honey glaze sauce  
6 PCS \$18 or 12 PCS \$28

**CHICKEN LIVER (GF)** **\$20**  
Pan fried with bacon and mushroom in a rich creamed sauce served with lightly grilled focaccia

**HICKORY PORK RIBS (250 gm)** **\$23**  
Slow roasted with coleslaw & pickles

**BALSAMIC LAMB RIBS (250 gm)** **\$23**  
Slow roasted with coleslaw & tzatziki

GF / GFA – Gluten free /Available    DF – Dairy Free    V / VA – Vegetarian / Available    VG /VFA – Vegan /Available  
We do use gluten, soy, nuts, crustacea, dairy, fish, eggs, sesame seeds and lupin in our kitchen.  
please advise the staff of any allergies

# LARGE PLATES

<b>VEGE STACK V/DF</b>	<b>\$29</b>
Tower of grilled field mushrooms, courgettes, eggplant, red peppers, wilted spinach, slow roasted tomato on a corn fritter with rocket pesto & red pepper emulsion	
<b>MUSHROOM RISOTTO V</b>	<b>\$29</b>
Mushroom medley risotto with shaved parmesan & truffle oil <i>Add house smoked salmon \$14.50</i> <i>Add Grilled Chicken \$7.50</i>	
<b>TERIYAKI CHICKEN BREAST</b>	<b>\$35</b>
Marinated chicken breast, pan-fried served with bok choy, radish, steamed rice and drizzled with teriyaki sauce	
<b>ROAST DUCK BREAST &amp; PORK AND PRAWN SIUMAI</b>	<b>\$37</b>
Oven roasted served with bok choy, radish, kumara rosti, siumai & plum sauce	
<b>LAMB SHANK 400gr (GF/DF)</b>	<b>\$38</b>
Hind shank slow roasted for 4 hours served with mash, roasted winter Vegetables, onion rings & minted jus	
<b>SEAFOOD LINGUINI</b>	<b>\$38</b>
Linguini pasta, mussels, squid, prawn, scallops, tiger prawn served in a rich creamy pesto sauce	
<b>FISH OF THE DAY (GF/DFA)</b>	<b>\$42</b>
Pan fried, on mushroom risotto, wilted spinach & pan-fried scallops	
<b>SEARED OSTRICH 180gm</b>	<b>\$44</b>
Herb dusted, pan-seared with pea puree, confit potato, baby carrots, mushrooms vol au vent & rosemary jus	
<b>EYE FILLET 220gm</b>	<b>\$47</b>
Prime Steer Eye fillet with cauliflower puree, kumara rosti, broccoli, and baby carrot, served with herb beef bone marrow with your choice of blue cheese or rosemary jus	

# CLASSICS

**OUR CLASSICS COME WITH FRIES, HOMEMADE AIOLI  
GLUTEN FREE BUN extra \$3.5  
WITH ZUCHINNI CORN FRITTER AS BUN extra \$8**

**SOUTHERN CHICKEN BURGER (GFA) \$27**

Deep-fried chicken breast coated in our homemade crunchy coating, with slaw, lettuce, bacon and chipotle mayo in a brioche bun

*Swap for Grilled Chicken add \$2*

**HICKORY BEEF BURGER (GFA) \$28**

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

**VEGETARIAN BURGER (V/GFA) \$27**

Lettuce, Tomato, Zucchini & Corn Fritter, Caramelized onion and tomato relish in a brioche bun

**FISH & CHIPS (DF) \$28**

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

*Swap for Pan-fried fish add \$2*

# SALADS

**VEGETARIAN SALAD (V)** **\$28**  
Roasted vegetables, teriyaki tofu balls, grilled halloumi, leafy greens with honey soy dressing & rocket pesto

**THAI BEEF SALAD** **\$29**  
Tossed leafy greens and slaw salad with sliced marinated beef with sweet chilli & soy dressing and crispy noodles.

**CHICKEN SALAD** **\$28**  
Tossed leafy greens and slaw salad, grilled chicken breast, avocado & chutney with nam jim dressing

## ADD PROTEINS TO YOUR SALAD

Grilled chicken	<b>\$7.5</b>
Buttermilk chicken	<b>\$7.5</b>
Lemon pepper calamari	<b>\$7.5</b>
House smoked salmon (110gm)	<b>\$14.5</b>
Prawn (each)	<b>\$4.5</b>
Grilled Haloumi	<b>\$6.5</b>
Fish Pan-fried or Battered	<b>\$9.5</b>

# SIDES

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Mash Potatoes **\$10**  
Roast mixed Vegetables **\$10**  
Fries: with aioli & tomato sauce **\$11**

# PLATTERS

designed for 2-3 people

## **VEGETARIAN PLATTER**

**\$60**

Mixed pickles, marinated olives, corn fritter, deep fried camembert, onion rings, teriyaki tofu balls, grilled haloumi & garlic bread with dipping sauce

## **SEAFOOD PLATTER**

**\$83**

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

## **BUTCHERS PLATTER**

**\$89**

Hickory baby back ribs, honey glazed pork belly, grilled flank steak, lamb ribs, hickory chicken nibbles, buffalo chicken nibbles, fries, dipping sauce

## **LAMB SHOULDER**

**\$165**

*(two days pre order & pre-paid, served for 3 or 4 people)*

8 hours slow roasted with mashed potato, roasted winter vegetables, mint jelly, tzatziki & rosemary jus

# DESSERTS

<b>FERRERO ROCHER MOUSSE TART</b> with cream, chocolate shavings and roasted hazelnuts	<b>\$17</b>
<b>LEMON CURD CHEESECAKE</b> With vanilla ice cream & roasted hazelnuts	<b>\$17</b>
<b>VEGAN CHOCOLATE CAKE (raw, vegan)</b> With home-made coconut yogurt, berry compote & bliss balls	<b>\$17</b>
<b>TASTING SPOON</b> Assortment of four petit desserts, brownie, bliss ball, lemon curd tart & Caramelo slice	<b>\$22</b>
<b>DIRTY SUNDAE</b> Two scoops of vanilla ice cream, chocolate sauce, sprinkles & flourless brownie	<b>\$16</b>
<b>AFFOGATO</b> Vanilla ice cream, short black, liqueur of your choice, flourless brownie	<b>\$18</b>