



STARTERS

Roasted garlic and herb focaccia bread V/N	\$8
Tomato Bruschetta – toasted focaccia, sliced Roma tomato, fresh picked basil, shavings of Grana and extra virgin olive oil V/N	\$10
Tom Yum – a Thai hot and sour soup served with a selection of vegetables and hokkien noddles – add chicken \$4 – add prawns \$6	\$9
Prawn and zucchini fritters served with a garlic aioli and fresh lemon N	\$12
Roasted pork belly with a roasted apple and cinnamon puree and bean sprout salad G	\$12
Thin cut chips with tomato sauce V/N	\$8
Potato wedges with sour cream and sweet chilli V/N	\$9
Fresh shucked SA oysters (half dozen) – natural G \$9 – kilpatrick \$12	

MEZZE PLATES

In-house made dips with toasted pita V/GO/N	\$14
Marinated Coriole olives, olive tapenade, dukkah and toasted focaccia V/N	\$15
Char grilled chorizo sausage, kofta meatballs, spiced chicken drummettes, lamb kebabs and tomato relish N	\$15
Chilli and coriander crumbed prawns, salt and pepper squid rings, pickled baby octopus, roast garlic and lemon aioli N	\$15

PIZZA

Chorizo pizza – sugo, mozzarella, spicy chorizo, onion, roasted capsicum and bocconcini N	\$15
Roasted pumpkin pizza – sugo, mozzarella, roasted pumpkin, onion, artichoke, cherry tomato and Danish fetta finished vincotto V/N	\$15
Margarita pizza – sugo, mozzarella, cherry tomato, bocconcini and fresh basil N	\$15
Triple smoked ham and pineapple pizza with sugo sauce and mozzarella cheese	\$15

MAINS

300g scotch fillet char-grilled served on a field mushroom, pearl barley and thyme ragout with potato crisps	\$28
300g MSA sirloin char-grilled served with house chopped salad and crunchy chips GO/N	\$26
Kangaroo fillet char grilled medium rare, served with a cherry tomato, lychee, radicchio and snow pea sprout salad finished with a ginger soy reduction	\$24
Roasted chicken breast with cherry tomato, broccoli, onion and parmesan risoni; finished with a vincotta dressing	\$24
Crispy skinned Atlantic salmon, with shredded celeriac, fennel, red onion and caper salad, charred lemon and extra virgin olive oil G	\$22
Portobello mushroom risotto with fresh herbs, roasted garlic, shaved Grana and porcini infused extra virgin olive oil VO/G – add chicken \$4	\$18
Tiger prawn linguini – tiger prawns tossed with fresh chilli, ginger, coriander, lime and garlic finished with extra virgin olive oil VO/N	\$22
Chicken linguini with Danish fetta, pine nuts, field mushroom, caramelised onion and parsley VO/N	\$20
Vietnamese chicken salad with oyster mushrooms, onion, carrot, bean shoot, cashew nuts, fresh mint, coriander, snow pea tendrils, Chinese cabbage and a sesame dressing N	\$18
Honey roasted pumpkin salad with semi-dried tomatoes – red onion, fetta, rocket, vincotto and extra virgin olive oil dressing V/G – add chicken \$4	\$18
Pear, walnut and rocket salad with cherry tomatoes, red onion, Danish fetta and vincotta N	\$15
Ori burger with 200g homemade beef Pattie, fried egg, bacon, tomato, lettuce and cheese with homemade tomato sauce and chips N	\$18
Chicken and avocado wrap with fresh sliced tomato, onion, cheese, lettuce & garlic aioli served with chunky cut chips N	\$18
Schnitzels – 300g chicken breast or MSA beef, with crunchy chips and house salad – \$2 extra for sauce – \$3.50 for parmi N	\$18
Fish and chips – battered or grilled with house salad, tartare and fresh lemon N	\$18
Salt and pepper squid, with house salad, chips and a ginger soy dipping sauce N	\$18

V VEGETERIAN **VO** CAN BE MADE WITHOUT MEATS OR MEAT PRODUCTS **G** GLUTEN FREE **GO** CAN BE MADE WITHOUT GLUTEN **N** MAY CONTAIN TRACES OF NUTS

