



Cold Beverages

Milkshakes	Half Size 4.5	Full Size 6.0
Vanilla Chocolate Strawberry		
Caramel Banana Lime		
Soy Milk		add 1.0
Bottled Juice 350ml		4.3
Mineral Water		4.5
Iced Coffee or Iced Chocolate		6.9



Hot Beverages

Espresso		3.6
Ristretto		3.6
Macchiato		3.6
Piccolo		3.6
Flat White	cup 3.8	mug 4.8
Cappuccino	cup 3.8	mug 4.8
Cafe Latte	cup 3.8	mug 4.8
Long Black	cup 3.8	mug 4.8
Flavours		add 0.7
Macadamia Coconut		
Hazelnut Caramel Vanilla		
Chai Latte	cup 3.8	mug 4.7
Mocha	cup 4.0	mug 4.8
Vienna	cup 4.2	mug 5.0
Affogato		6.9
Real Belgium Hot Chocolate		8.9
Served in mug only		
Extras	Decaf 0.9	Soy Milk 1.0
Liqueur choice - Tia Maria Baileys		
Frangelico Jameson Drambuie		



Specialty Teas

Classic	3.8
Earl Grey Romantica	
English Breakfast	
Green Tea	4.5
Aussie Green	
Sencha	
Herbal	5.0
Ginger Kiss Peppermint	
Chamomile Bliss Bright Detox	
Spicy Chai Honey Bee	
Cinnamon & Apple Quince Vanilla	



Desserts*

Sticky Date Pudding.	12.9
Butterscotch sauce, cream, ice cream	
Housemade Pavlova.	12.9
Cream chantilly, berry compote	
Death by Chocolate.	13.9
Warm ganache, cream, vanilla ice cream ●	
Vanilla Bean Brûlée.	13.9
Pistachio biscotti, vanilla gelato	
Sorbet Trio.	14.9
ask about the flavours available	

*Cakes available from cake cabinet



Dinner





Breads

Bread Roll and Butter.	2.0
Garlic or Herb Bread. (4)	6.0
Cheesy Garlic or Herb Bread.* (4)	7.9
Sourdough Bread. (2)	7.9
Balsamic reduction, olive oil, butter	
Gluten Free Garlic or Herb Bread. (4)	10.0
Bruschetta.	12.9
Tomato, spanish onion, basil pesto, balsamic glaze, olive oil, parmesan	
Turkish Bread and Dips.	12.9
3 types of house-made dips	

* Gluten free available +\$1.5 extra



Starters

Polenta Chips.	11.9
Black garlic aioli	
Parmesan Tempura Eggplant.	12.9
Kashmiri dipping sauce	
Soup of the Day.	12.9
Smokey Pork and Potato Croquette.	14.9
Cauliflower puree, parsley	
Szechuan Squid.	15.9
Wombok salad, vietnamese mint, cashew nuts, sesame seeds, fried shallots, black garlic aioli	



Mains

Potato Gnocchi. Jerusalem artichoke, walnuts, radicchio, truffle verjuice, goats cheese	25.0
Smoked Tofu. Mushrooms, spinach, asparagus, onion, beetroot, beetroot dressing	26.0
Chicken Schnitzel. House salad, fries, lemon	26.9
Smoked Salmon Rosti. House salad and goats cheese, honey mustard dressing	26.9
Linguini Prawns. (100gm). Lemon, tomato, parsley, garlic, olive oil, parmesan cheese	27.9
Prawn Choo Chee. (Prawns 100gm). Steamed rice, broccoli	27.9
Chicken Parmigiana. House salad, fries	28.9
Chicken Kashmiri. Seeded mustard rice pilaff, steamed greens, tzatziki dressing	29.9
Slow Cooked Lamb Rump. Mash potato, steamed broccoli, green beans, carrots, jus	29.9
Pork Cutlet. Smashed potato, vegetables, maple and ginger glaze	29.9
Fish of the Day. Chat potato, steamed broccoli, beans, lemon butter sauce	Market Price
Porterhouse Steak. (400gm). Salad & fries, your choice of sauce	36.0

Steak Sauce Choices.
Pepper | Dianne | Mushroom | Jus



Sides

Side Mash Potato	6.5
Chips	sml 5.5 lge 8.9
Wedges and Ori Dip	sml 6.5 lge 8.9
Garden Salad	sml 5.5 lge 12.9
Steamed Vegetables	sml 6.5 lge 14.9



Salads

small 12.9 large 18.9

Ori Salad. Kipfler potato, pear, mixed leaf, pine nuts, fetta cheese, house dressing
Sexy Salad. Lettuce, sweet potato, semi dried tomato, olives, avocado, fetta cheese, rocket pesto
Baby Beetroot Salad. Rocket, spinach, crispy pancetta, goat cheese, cherry tomatoes, lemon olive oil emulsion
Extras.
Chicken 6.0 Squid 8.0
Smoked Salmon 10.0



= Gluten Free = Vegetarian = Dairy Free

Not all ingredients are mentioned, please inform us of your food allergies or ingredients not suited for you

A 15% surcharge per table applies for public holidays

A limit of one bill per table / cakeage fees apply

Menu subject to change without notice

