**BREAKFAST 9am – 3pm**

**POACHED EGGS FREE RANGE (V/GFA)** **$24**

2 Free range poached eggs on sourdough, grilled halloumi, wilted spinach, grilled tomato, avocado, dukkah & napolitana sauce

**add bacon or maple & bacon sausages $8.5**

**CREAMY MUSHROOM MEDLEY (V/GFA) $24**

Mushrooms in a thick creamy sauce, spinach,

parmesan, truffle oil on croissant & tomato eggplant spread

**add a free-range egg $3.5**

**CHILLI CHEESE SCRAMBLED (V/ GFA) $25**

Scrambled eggs, chilli jam & cheese served on croissant with caramelized onions and dukkah & whipped feta
**add bacon or maple & bacon sausages $8.5**

**MUSHROOM BENEDICT (V/GFA/DFA)** **$26**

Soft poached eggs on crispy hash, fresh spinach, portabello mushrooms, hollandaise, pickled onions & broccoli spread

**BACON BENEDICT (GFA/DFA)** **$28**

Soft poached eggs and bacon served on crispy hash with fresh spinach, hollandaise, pickled onions, chorizo crumbs & tomato eggplant spread

**SMOKED SALMON BENEDICT (GFA/DFA)**  **$31**

Soft poached eggs and house-smoked salmon on

crispy potato hash, fresh spinach, beetroot hollandaise,

pickled onions, & broccoli spread

**PORK BELLY BENEDICT** **$29.5**

Soft poached eggs and honey glazed pork belly on

crispy potato hash, fresh spinach, hollandaise,

pickled onions, & tomato eggplant spread

**MINCE ON TOAST (DF/GFA) $22**

rich tomato spiced mince on toasted ciabatta

and a soft poached egg

**ORCA BREAKFAST GFA $32**

Poached eggs, maple & bacon flavoured sausages,

streaky bacon, creamy mushrooms, potato hash,

slow-roasted tomato, toasted ciabatta, tomato relish

**Make your own $4.5 + Add ons**

Egg (each) – poached or fried **$3.5**

Hash **$7.5**

Avocado **$5.5**

Spinach **$5**

Streaky bacon – 4 rashers **$8.5**

House smoked salmon **$18.5**

Bacon and Maple flavoured sausage – 2 pieces **$8.5**

Toast – grain, ciabatta – per slice **$2.5**

Gluten-free toast per slice **$4**

Roasted tomato **$5**

Creamy mushroom **$7.5**

**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

**SMALL PLATES 12 Pm – 5pm**

**GARLIC BREAD (V) $12**

**add CHEESE $3**

Pull-apart ciabatta with homemade garlic herb butter& hummus.

**LEMON PEPPER CALAMARI (DF/GFA)** **$19**

deep fried calamari rings on leafy greens with lemon & tartare sauce

 **Small** **$19**

 **Large** **$31**

**BRAISED TOFU (VE)** **$18**

With home-made pickles

**SEAFOOD CHOWDER**

Rich creamy soup with mussels, fish, squid, prawn & clams served with house-smoked salmon & grilled focaccia

 **Small $19.5**

 **Large $26.5**

**CHICKEN LIVER**  **$21**

Pan fried with mushrooms and bacon in a rich

creamy sauce with toasted bread

**GARLIC PRAWNS (GF) $31**

Pan fried prawns with garlic, zucchini & onions in

garlic sauce.

**ORCA HONEY CHICKEN NIBBLES**

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

**½ DOZEN $19**

**DOZEN $28**

**ORCA BUFFALO CHICKEN NIBBLES *(spicy)***

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

**½ DOZEN $19**

**DOZEN $28**

**FRIES $12**
Bowl of fries served with tomato sauce & aioli

**PLATTERS 12pm – 5pm**  *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**

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

**ORCA PLATTER $95**

Baby back ribs, honey glazed pork belly, grilled flank steak, grilled lamb chop

honey chicken nibbles, buffalo chicken nibbles, fries & dipping sauces

**LARGER PLATES 12Pm – 5pm**

**KOREAN CHICKEN BURGER (GFA) $30**

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**

**CHEESE BEEF BURGER (GFA)**  **$30**

**Double cheese burger $39.5**

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

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

Homemade patties (lentil, kumara, chickpea, corn, carrots), lettuce, tomato,

sweet tangy McClure’s pickles & caramelized onion & relish in a brioche bun

and fries

**Swap with Gluten Free bun $4.5**

**FLANK STEAK (300g) (GFA)**  **$34**

marinated in chef’s secret recipe, flame grilled with salad

and fries served with chimichurri & red rosemary jus

**FISH & CHIPS ( DF/GFA)**  **$31**

beer battered market fish, lemon, petit salad served with fries and tartare sauce

**SALADS 12Pm – 5pm**

**VEGETARIAN SALAD (V)**  **$29**

Braised tofu, grilled halloumi, leafy greens with nam jim dressing & chimmichurri

**KOREAN CHICKEN SALAD**  **$30**

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