

## THE BEST WAY TO START THE DAY

Bloody Mary/Mimosa/Peach Bellini 15

Fresh Juices 8

Your choice of 3 | Orange | Apple | Watermelon | Pineapple | Carrot | Mint | Ginger

Fresh Smoothies 8

Mixed Berries, Banana, Chia & Almond | Mango, Matcha & Peach |

Banana, Blueberry Wheatgerm & Honey

## BREAKFAST SERVED 8:30 – 11:20am DAILY

Burnt Orange and fig toasted muesli with Greek yoghurt & seasonal fruits (V) 18

Cardamon, Chia & Sago Pudding with seasonal fruits, nuts & saffron mango coulis (GF) (VG) 18

Vegan Breakfast Bowl: Cauliflower rice, white quinoa, kale, avocado, goji, beetroot hummus, candied walnut & a coconut yoghurt & lemon verbena dressing (VG) (GF) (DF) 22

Baja Breakfast : Corn, black beans, coriander & tomato salsa with avocado & sour cream served with poached eggs & corn chips (V) (GF) 24

Buttermilk Pancakes: served with a choice of: Fresh berries & vanilla ricotta (V) | Nutella, crushed hazelnuts & vanilla ricotta (V) | Double smoked bacon, & maple syrup 18

Breakfast Bruschetta: Vine tomato & avocado with fresh herbs, double smoked bacon, apple balsamic caramel & a poached egg served on miche sourdough 24

Corn & Zucchini fritters with red pepper & mustard relish, beetroot yoghurt & a poached egg (V) (GF) 24

Eggs Benedict: Poached eggs on toasted brioche & hollandaise sauce with a choice of Bacon, Florentine (V), Tasmanian smoked salmon or Alaskan king crab 22/22/24/26

Hunter Valley free range Fried, scrambled or poached eggs with slow roasted tomato on miche sourdough (V) 17

Vegetarian Full Breakfast: Fried, poached or scrambled eggs with avocado, slow roasted Roma tomato, spinach & mushrooms served with miche sourdough toast (V) 24

Full Breakfast: Fried, poached or scrambled eggs with double smoked bacon, chipolata, slow roasted Roma tomato, & mushrooms served with miche sourdough toast 24

SIDES | Bacon 5 Chipolata 5 Roasted tomato 5 Poached egg 5 Mushrooms 5 Spinach 5 Avocado 6 Halloumi 6 Mini hash browns 6 Smoked Salmon 8

## A LIGHT START

Banana bread with vanilla ricotta (V) 10

Sourdough toast with homemade jam or vegemite (V) 8

Burnt Orange Scones | Mixed Berry | Date | Plain all served with house-made jam and cream Chantilly (V) 10

## KIDS

Kids Special - A choice of meal from below served with a choice of orange juice, apple juice, chocolate milk or strawberry milk 13

One egg, poached or scrambled with bacon on toast or

Buttermilk pancake with Nutella (V), bacon, or fresh berries (V)

## DRINKS

Still & sparkling water 3pp

Bilpin sparkling apple 7

Coca cola or diet coke 7

Lemon lime & bitters 7

Kids Chocolate or Strawberry milk 4

## COFFEE AND TEAS

Espresso 3.6

Macchiato 3.6

Cappuccino 4.3

Flat White 4.3

Long Black 4.3

Latte 4.3

Mocha 4.5

Extra shot/large/soy/decaf Add 50c

Hot Chocolate 4.5

Chai Latte 4.5

Iced Latte/long black/chai 6

Iced coffee/chocolate 8

Babycino 2

English Breakfast Tea 5

Earl Grey Tea 5

Orange Pekoe Tea 5.5

Gunpowder Green Tea 5.5

Peppermint Tea 5.5

Chamomile Tea 5.5

Lemongrass Tea 5.5

Organic Orange & Berry Tea 5.5

Chai Tea 5.8

## LUNCH SERVED 12pm – 3pm DAILY

### APERITIF

Mimosa/Peach Bellini/Bloody Mary	15	Espresso Martini	16
Aperol Spritz	15	Jug of Homemade Lemonade	12
Tom Collins/Whiskey Sour	15	Jug of Pimm's No 1 Cup with fresh fruit	30

### STARTERS & SALADS

Deep fried calamari, spicy mayonnaise & lime	22
Cured trout with avocado & wasabi, pickled ginger gel, rice cracker & dried raspberry	24
Green Goddess Salad - Poached chicken, avocado, bacon, sweetcorn, cherry tomato & basil (GF)	28
Superfood Salad – Avocado, cherry tomato, kale, lentils, wild rice, furikake, sheep milk curd & maple syrup dressing (V)	26
Antipasti Platter – Prosciutto di Parma, Wagyu bresaola, sopressa, Collina, taleggio, marinated mixed olives, cornichons, tomato chutney & pane croccante	35
Vegetarian Tasting Platter – Spiced polenta, tempura zucchini flower, grilled halloumi, marinated mixed olives, truffle cream cheese, house pickle, tomato chutney & mixed breads (V)	30

### MAINS

Market Fish – carrot & ginger purée, Burnt Orange reduction, sautéed mushroom & celery (GF)	MP
Confit Tasmanian salmon – cucumber & wasabi emulsion, pickled cucumber, smoked salmon roe, soft herbs	30
Lamb saddle – pea purée, caramelized heirloom carrot, puffed amaranth, pea tendril, red wine jus	37
Porchetta – stuffed with fennel sausage and served with red cabbage purée, black pudding & pickled granny smith (GF)	32
Wagyu Beef Burger – on toasted brioche bun topped with gruyere, coleslaw, chef's special sauce served with fries	26
Beef Eye fillet – smoked eggplant purée, potato & thyme gratin, parmesan mousse, crispy cavalo nero (GF)	37
House-Made Pesto Tagliatelle - Classic tomato sauce, smoked parmesan (V)	30
Quiche Lorraine – smoked lardon & gruyere cheese served with salad leaves	26

### SIDES TO SHARE

Mixed Breads 3pp	
Rocket, pear & parmesan salad (V)	10
Shoestring fries (V)	10
Sauté broccolini with honey & soy sauce and pickled chilli (GF) (V)	12
Crispy Brussel sprouts, candied walnut, ricotta salata (V) (GF)	10
Caramelized heirloom carrot, puffed amaranth (V) (GF)	10

Please note a 10% surcharge applies on weekends and public holidays. We do not split bills.

## DESSERT

Apple & wild berry crumble with vanilla bean ice-cream 15

Vanilla crème brûlée (GF) 15

Belgian chocolate mousse, praline, freeze dried berry, wildberry sorbet 15

Carrot cake with praline mousse, caramel glaze, cream cheese foam served with an apricot & carrot sorbet 15

House selection of three sorbet (VG)(GF) 12

## THREE CHEESE PLATTER

Brie Fermier FRANCE, Charlton's Organic Blue VIC & Cave Aged Cheddar Somerset UK -  
Served with fig & walnut rolada and lavosh 26

## KIDS

Kids Special – A choice of meal from below served with a ginger bread cookie & a choice of orange juice, apple juice, chocolate milk or strawberry milk 16

Battered local fish fillets with chips

Pasta with napolitana sauce (V) (GF)

Mini beef burger with fries

## HIGH TEA

Our award winning High Tea is available from 12pm weekdays and 3:30pm weekends.

Traditional High Tea \$50pp | Sparkling High Tea \$60pp

Please contact our events team for private event packages.

Bookings are essential so please talk to us today or call to book your High Tea at Burnt Orange. 50% deposit required with 24 hours notice.

*"One glass of champagne and I smile, two and I grin, but three  
and I'm ever so ready to sin."*

-Anastasia Miller