

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
Classic French onion soup with croutons au gruyere	20
Blue cheese souffle served with candied walnut and witlof salad	24
Chicken liver parfait with port jelly and toast	24
Chicken Caesar Salad – Marinated chicken served with baby cos, anchovy, bacon, croutons and a classic Caesar dressing	28
Superfood Salad – Avocado, cherry tomato, kale, lentils, wild rice, furikake, sheep milk curd & maple syrup dressing (V)	26
Vegetarian Tasting Platter – Parmesan polenta, tempura zucchini flower, grilled halloumi, mixed olives, truffle cream cheese, house pickle, tomato chutney & mixed breads (V)	30

MAINS

Market Fish – Roasted King Edward potato with aged soy butter, Napa cabbage & furikake (GF)	MP
Burnt Orange Fish Pie – A selection of fresh fish in a creamy herb sauce topped with mash potato served with a dressed salad	34
Seared duck breast, blood orange sauce & chestnut purée served with roast parsnip and heirloom carrot with sauté cabernet kale (GF)	35
Angus Beef Burger – on toasted brioche bun topped with kimchi ketchup, black garlic aioli, American cheese, tomato and lettuce	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

SIDES TO SHARE

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

DESSERT

- Apple & wild berry crumble with vanilla bean ice-cream 15
- Bombe Alaska, coconut and mandarin, kaffir lime gel and aquafaba meringue (GF) (VG) 15
- Belgian chocolate mousse, praline, raspberry coulis & wildberry sorbet 15
- Baked Saint Marcel cheese with quince paste, caramelized walnut and bread 25
- House selection of three sorbets (VG) (GF) 12

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