

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
Hendrick's Gin 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
Vegan Bowl - Cauliflower rice, quinoa, carrots kraut, kale, avocado goji and beetroot hummus (VG) (GF) (DF)	26
Antipasti Platter - Prosciutto di Parma, Wagyu bresaola, sopressa, Collina, taleggio, marinated mixed olives, cornichons, tomato chutney & pane croccante	35
Vegetarian Tasting Platter - Parmesan polenta, tempura zucchini flower, grilled halloumi, marinated mixed olives, truffle cream cheese, house pickle, tomato chutney & mixed breads (V)	30

MAINS

Market Fish - Jerusalem artichoke purée, black garlic, mixed mushroom & smoked parmesan foam (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
Seared duck breast, blood orange sauce & chestnut purée served with roast parsnip and heirloom carrot with sautéed cabernet kale (GF)	35
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)	Sautéed broccolini with honey & soy sauce and pickled chilli (V)	12
Crispy Brussel sprouts, candied walnut, ricotta salata (V) (GF)		10
Caramelized heirloom carrot, puffed amaranth (VG) (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 with crème Chantilly & fresh berries (GF) 15

Belgian chocolate mousse, praline, raspberry coulis & 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) (DF) 12

THREE CHEESE PLATTER

Chef's Selection of three cheeses – Please ask your server for today's choices

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