

APERITIF

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

STARTERS

- Deep fried calamari, spicy mayonnaise & lime 22
- Meredith goat cheese souffle served with caramelized pear & bitter greens (V) 24
- Chicken liver parfait with port jelly and toast 24
- Caprese Salad – Vannella burrata, heirloom tomato, dried kalamata olive & basil oil 22
- Vegetarian Tasting Platter – Stuffed Piquillo peppers, pissaladiere (olive tapenade, sun-dried tomato & caramelized onion on focaccia) , parmesan polenta, arancini, mixed olives, house dips & mixed bread (V) 30

SALADS

- Duck Prosciutto Salad – with fresh cherries, broad beans, almonds, bitter leaves & papaya dressing (GF) 28
- Marinated Chicken Salad – Herb marinated chicken breast served with Fourme d'Ambert, candied walnuts, croutons, asparagus & truffle dressing 28
- Superfood Salad – Avocado, cherry tomato, kale, lentils, wild rice, furikake, sheep milk curd & maple syrup dressing (V) 26

MAINS

- Market Fish – Roasted King Edward potato with house-smoked mussels & tomato emulsion (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
- Slow-cooked pork belly with a romesco sauce and charred broccolini 35
- Angus Beef Burger – on toasted sourdough bun topped with kimchi ketchup, black garlic aioli, American cheese, tomato and lettuce 26
- Mediterranean Tart with capsicum, zucchini, tomato, goats' cheese & pesto 26
- Beef Eye fillet – Classic steak frites served with green salad & Béarnaise sauce 37
- House-Made Tagliatelle with crème fraiche, rocket, parmesan & lemon (V) 30

SIDES TO SHARE

- Mixed Breads 3pp
- Shoestring fries (V) 10
- Rocket, pear & parmesan salad (V) 10
- Sautéed zucchini with truffle oil and parmesan (V) 12
- Asparagus with feta and a maple & balsamic sauce (V) 12

Please note a 10% surcharge applies on weekends and public holidays. We do not split bills.  
No changes to menu during peak times

## DESSERT

Wattle seed white chocolate tart with wattle seed 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

Apple granita , coconut yoghurt, apple and dill sorbet. (VG) 15

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

## KIDS

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

Battered local fish fillets with chips

Fresh pasta with butter and parmesan (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