

# BURNT ORANGE

Lunch Menu 12pm - 3pm

## TO SHARE

Selection of breads with truffle butter - 10

Bowl of warm mixed olives (GF) - 9

Grissini with artichoke dip (DF) (V) - 10

Zucchini Flower Tempura, mushroom Duxelles, preserved lemon mayo, truffle emulsion, cured egg yolk (V) - 24

Burrata, pickled radicchio, heirloom cherry tomato, baby beetroot, focaccia, semi-dried grapes & mint oil (V) - 24

Kingfish Tartare, avocado, verjus jelly, ponzu gel, tapioca cracker (GF) (DF) - 26

Seared scallop, semi-dried cherry tomato, corn puree, roasted kombu oil (GF) - 26

## SIDES

Broccolini, sunflower emulsion, goat's cheese, almond (GF) - 15

Rocket & baby cos with figs, snow pea tendrils & red wine vinaigrette (GF) (DF) - 14

French Fries & spiced salt - 12 (V) (DF)

## MAINS

Prawn & Pomelo Salad with Cos lettuce, coriander, mint, avocado, shaved coconut, prawn cracker, coconut milk & lime dressing (GF) (DF) - 30

Watermelon & Cucumber Salad with coral lettuce, frisée, fried tofu, nori chips, soy vinaigrette dressing (V) (GF) (DF)  
- Choose Chicken or House-Smoked Salmon - 30

Fish of the Day, spinach risotto, roasted squash & broccoli, beurre noisette with capers & pickled radish, fermented chilli oil (GF) - MP

Grilled Free Range Pork Tenderloin, whitlof, roasted beetroot, apple purée, sunflower seed emulsion (GF) - 37

Slow cooked Ranger Valley Wagyu Rump(MB7), roasted cauliflower, pickled baby zucchini, cauliflower purée, red wine sauce & tapioca pearls (GF) - 42

Burnt Orange Wagyu Beef Burger, Swiss cheese, tomato, lettuce, smoky maple bacon, Ronish's special sauce served with shoestring fries - 32

Miso-Glazed Eggplant, plant-based wasabi cream sauce, Kipfler potato crisp (DF) (VG) - 30

Orecchiette Pasta with prawn, cuttlefish, semi-dried tomato & chilli - 38

## KIDS

Main Course plus cookie & choice of orange juice or apple juice or chocolate milk or strawberry milk - 16

-Gluten free pasta with butter & parmesan (V) (GF)

-Mini burger with fries

-Fish and chips

## DESSERT

Guava Cheesecake, strawberry, yoghurt cream (GF) (NUT FREE) - 18

Hazelnut Mousse, salted caramel sauce & candied hazelnuts (GF) - 18

Coffee & Figs - Almond cake, mocha cream, caramelized figs, sweet puff pastry & espresso gelato - 18

Alfonso's Vegan Jaffa - Dark chocolate cremeux, spiced orange gel, orange sorbet (VG) (DF) (GF) (NUT FREE) - 18

*Please note a 10% surcharge applies on weekends 15% surcharge applies on public holidays. We do not split bills.*