

SET MENU

THE ORIANA RESTAURANT | 149PP

TO START

Sydney rock oyster, natural, mignonette, lemon • LD, LG, A

Dry-aged beef tartare, full blood wagyu bresaola, potato pave • LG

ENTREES TO SHARE

Artisan burrata, heirloom pumpkin, fig, endive, pepitas • LGO, V

Raw tuna crudo, harissa, roe, turmeric, ice plant • LD, LG, A

Seared Hokkaido sea scallop, beurre blanc, osietra caviar • LDO, LG, I

MAINS TO SHARE

Strip loin, Riverine, 120-day grain fed Southern NSW MB2+ • LD, LG

Murray River cod, butter emulsion, Yarra Valley salmon roe, chive • LDO, LG, A

Duck fat potatoes, rosemary, confit garlic • LD, LG, VO, VGO

Winter leaves, chardonnay dressing • LD, LG, VG

TO FINISH

Profiteroles, chocolate crema, chocolate sauce, vanilla bean ice cream • V

LG - Low Gluten | **LD** - Low Dairy | **V** - Vegetarian | **VG** - Vegan | **LGO** - Low Gluten Option | **LDO** - Low Dairy Option | **VO** - Vegetarian Option | **VGO** - Vegan Option | **A** - Australian | **I** - Imported | **M** - Mixed
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1%fee of 1.1% + GST.
EFTPOS (must insert card & select cheque or savings) is surcharge free.
A surcharge of 10% apply on Sundays and 15% on public holidays.

SET MENU

THE ORIANA RESTAURANT | 249PP

TO START

Sydney rock oyster, native finger lime & espelette pepper
• LD, LG, A

Hokkaido sea scallop, ceviche, finger lime, avocado, chilli
• LD, LG, I

Dry-aged beef tartare, full blood wagyu bresaola, potato
pave • LG

ENTREES TO SHARE

Balmain bugs, chilled, tarragon mayonnaise, lemon • LD,
LGO, A

Lamb shoulder croquettes, pickled onion, hot mustard aioli
• LD

Raw tuna crudo, harissa, roe, turmeric, ice plant • LD, LG,
A

MAINS TO SHARE

Fullblood wagyu striploin, Stone Axe BMS 9 + • LD, LG

Lobster tagliatelle, bisque, soft herbs • A

Duck fat potatoes, rosemary, confit garlic • LD, LG, VO, VGO

Winter leaves, chardonnay dressing • LD, LG, VG

TO FINISH

Profiteroles, chocolate crema, chocolate sauce, vanilla
bean ice cream • V

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VEGAN SET MENU

THE ORIANA RESTAURANT | 149PP

TO START

Tempura zucchini flower, tomato jam LG, VG

Beetroot Ceviche, finger lime, avocado, chilli LG, VG

Caponata, pickled squash, potato pave LG, VG

ENTREES TO SHARE

Autumn vegetable crudites, leaves, chimichurri LG, VG

Eggplant tartlet, brick pastry, harissa, turmeric, micro herbs VG

MAINS TO SHARE

Gnocchi, Jerusalem artichoke, pencil leek, enoki, herb vinaigrette VG

Chat potatoes, rosemary, confit garlic LG, VG

Winter leaves, chardonnay dressing LG, VG

TO FINISH

Vanilla pannacotta, pear, coconut caramel VG, LG

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