

THE ORIANA RESTAURANT
THE WEEKEND LONG LUNCH
\$109PP

Entrées to Share

ADD ON | SYDNEY ROCK OYSTERS

natural, mignonette, lemon **8EA**
native finger lime & espelette pepper **9EA**
LG, LD, A

ARTISAN BURRATA

Heirloom pumpkin, fig, endive and pepitas
V, LG

RAW TUNA CRUDO

Harissa, roe, turmeric and ice plant
LG, LD, A

SEARED HOKKAIDO SEA SCALLOP

Beurre blanc and Oscietra caviar
LG, LDO, I

Mains to Share

RIVERINE STRIP LOIN, 300G

120-day grain-fed Southern NSW beef, MB2+
LG, LD

MURRAY RIVER COD

Butter emulsion, Yarra Valley salmon roe, chive
LG, LDO, A

Sides to Share

DUCK FAT POTATOES

Rosemary and confit garlic
LG, LD, VGO

WINTER LEAVES

Chardonnay dressing
LG, VG

Dessert Add-On | \$12 Per Person

PROFITEROLE

Chocolate crema, chocolate sauce and 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.

2-HOUR BOTTOMLESS DRINKS | \$60

Mount Paradiso Prosecco

Alpha Box & Dice Rosé

Red Hill Estate Pinot Noir

Heineken

Stone & Wood Pacific Ale

Soda & Juice

T H E
O R I A N A

We promote the responsible service of alcohol.
Drink responsibly.