SET MENU

THE ORIANA RESTAURANT | 159PP

TO START

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

ENTREES TO SHARE

Vanella Burrata, roast peach, tomato chilli jam, basil

Raw Tuna Crudo, harissa, roe, turmeric, ice plant • LD, LG, A

Seared Hokkaido Sea Scallop, Beurre blanc, Oscietra caviar • LDO, LG, I

MAINS TO SHARE

Striploin, 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

Baby Gem, radish, fetta, chardonnay dressing • LDO, LG, V

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.

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 pavé • LG

ENTREES TO SHARE

Raw Tuna Crudo, harissa, roe, turmeric, ice plant • LD, LG, A

Lamb Shoulder Croquettes, pickled onion, hot mustard aioli • LD

Octopus, stracciatella, romesco, pickled green chilli LG, LDO,A

MAINS TO SHARE

Fullblood Wagyu Striploin, Stone Axe BMS9+ • LD, LG

Lobster Tagliatelle, bisque, soft herbs • A

Duck Fat Potatoes, rosemary, confit garlic • LD, LG, VO, VGO

Baby Gem, radish, fetta, chardonnay dressing • LDO, LG, V

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 • LGO, VG

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

Caponata, pickled squash, potato pavé • LG, VG

ENTREES TO SHARE

Spring Vegetable Crudités, leaves, chimichurri • LG, VG

Eggplant Tartlet, brick pastry, harissa, turmeric, micro herbs • VG

MAINS TO SHARE

Cauliflower Fioretti, confit kipfler, raisons, pinenuts, cauliflower purée

Chat Potatoes, rosemary, confit garlic • LG, VG

Baby Gem, radish, fetta, chardonnay dressing • LDO, LG, V

TO FINISH

Vanilla Pannacotta, pear, coconut caramel • VG, LG

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