

FOOD MENU

Entrée

Oven-roasted spiced nuts (GF, DF).....	\$6
Ramarro Farm melon, local free-range prosciutto, vincotto & salted ricotta (GF).....	\$15
Hot wings, dill pickles & blue cheese ranch sauce.....	\$17
Cauliflower, gruyere and almond fritters, green chilli harissa & lemon.....	\$16
Garlic bread loaf.....	\$13
- add cheese +\$3	
Tacos - Choose: charred chorizo/crispy fried rockling/crispy fried mushrooms (VGO) pico de gallo, roasted de arbol chilli salsa, shredded cabbage, sour cream dressing....	\$16
Sesame seed crusted seared tuna, green tea noodles, wood ear mushroom, shiso & ponzu dressing (DF).....	\$19
Crispy-fried squid tentacles, lime, kewpie, housemade sweet & spicy dipping sauce (DF).....	\$16
Hibachi grilled Skewers, see board for details (please allow 15min).....	\$9ea

Counter Meals

Chicken parma, smoked leg ham, Napoli & cheese served with fries & salad.....	\$28
Classic Caesar salad.....	\$24
- Add grilled chicken +\$6	
Peri-Peri grilled free-range chicken breast burger, guacamole, lettuce, cheese, tomato.....	\$27
200g Angus beef burger, spiced pickles, onions, our burger sauce, lettuce, cheese, bacon served with fries.....	\$28
Panko crumbed chicken schnitzel, fennel, dill & kale slaw, fries & lemon (DF).....	\$27
Beer battered John Dory & chips, house slaw, tartare & lemon (P, DF).....	\$31
Steak & onions served with fried egg, fries & ketchup (GF, DF).....	\$28

Kids Add drink & dessert +\$3

Grilled Chicken Strips & Chips.....	\$13
Penne Bolognese.....	\$13
Battered Fish & Chips.....	\$13
Cheeseburger & Chips.....	\$13
Chicken Nuggets & Chips.....	\$13

Mains

Spaghetti vongole, parsley, white wine, garlic, dash of cream, light fish broth sauce.....	\$29
Pappardelle & meatballs braised in a basil sugo finished with pecorino & reggiano....	\$28
Classic Veal scallopini mixed local mushrooms cream marsala sauce, truffled spaetzle & peas.....	\$36
Crispy skin roasted barramundi, Asian greens, shiitake mushroom, ginger soy broth (DF).....	\$36
300g Grass fed Coorong Black Angus Scotch fillet, house salad, fries.....	\$49
- With your choice of garlic butter, gravy, pepper sauce or mustards	
Oven-baked eggplant parma fresh mozzarella, basil sugo, braised fregola & wild rocket (V).....	\$27
Try our Cut of the Week - Ask staff for today's special.....	MP

Sides

Shoestring fries & aioli (V, DF).....	\$12
Gem lettuce, green goddess dressing & pecorino (GF).....	\$14
Tempura battered onion rings & Ranch sauce (V).....	\$14
Sautéed broccolini, chilli garlic walnuts & lemon (DF, GF).....	\$15

Dessert

Vanilla panna cotta, honey baked figs & Pedro Ximenez (GF).....	\$16
Warm chocolate brownie, dark chocolate ganache & vanilla ice cream.....	\$16

(vg) vegan
(v) vegetarian
(p) pescetarian
(df) dairy free
(gf) gluten friendly

10% Surcharge on Sundays / 15% Surcharge on Public Holidays
Hosting a function soon? Shoot an email to hello@orronghotel.com
@orrong_hotel
orronghotel.com



ORRONG SPECIALS

HAPPY HOUR

Weekdays 4-6pm

\$5

POTS
CARLTON
& FURPHY

\$5

TINS
FOSTERS

\$8

HOUSE
WINE
EXC. CHAMPAGNE

\$12

SPRITZ &
TOMMYS

PARMA *and* POT

Wednesdays

\$25

Express LUNCH

FREE POT OF FURPHY
OR GLASS OF HOUSE WINE
WITH ANY COUNTER MEAL

Monday to Thursday

11.30-3pm

Meat Raffle and STEAK NIGHT

Thursdays

\$25