



THE
ORIENTAL
KITCHEN

6 Lewis Street Mudgee P 02 6372 1074
enquiries@orientalhotel.com.au
www.orientalhotel.com.au



TO START & SHARE

Cob Loaf with sun-dried tomato butter	9
Herb & Cheese Batard	9
Garlic Bread	6
Sweet Chilli & Cheese Garlic Bread	9
3 Cheese Pizza	12
Bowl Of Chips	6
Seasoned Wedges With Sour Cream & Sweet Chilli	10
Sweet Potato Wedges	10
Pulled Pork Tacos	15
With slaw & spicy BBQ sauce	
Moroccan Spiced Chicken Tacos	15
With cos, chipotle, capsicum & avocado	
Beef Nachos	17
With sour cream, salsa & guacamole	
Antipasto Share Board	30
With salami, smoked salmon, 2 dips, cheese, olives, Turkish bread & crackers	
'Ori' Mezze Plate	40
Pickled vegetables, cheese, hommus, salami, olives, marinated feta, smoked salmon, nuts & fruit with sour dough & lavosh	

ORI PIZZAS

Lamb	23
Slow cooked lamb with feta, olives, capsicum, rocket, potato & onion with chilli & mint yoghurt	
Vegetarian	18
Roast pumpkin, zucchini, caramelised onion, bocconcini, steeped tomatoes, pine nuts & caramelised balsamic	
Tandoori Chicken	20
With broccolini, red onion & sweet chilli yoghurt	
Garlic Prawn	26
With kalamata olives, rocket & red capsicum	
Spanish	23
Chorizo, pepperoni, mushrooms, semi-dried tomatoes, rocket & chipotle	

BURGERS, SAMBOS & SALADS

Deluxe 'Ori' Steak Sandwich	19.5
With bacon, tomato, lettuce, avocado, caramelized onion, tomato chutney on Turkish bread with chips	
Chicken Club Sandwich	16
With avocado, bacon & creamy garlic sauce & chips	
Aussie Beef Burger	15
with lettuce, tomato, beetroot, caramelised onion, cheese & chips	
Cajun Chicken Burger	16
With rocket, roast capsicum & sweet chilli yoghurt on Turkish bread with chips	
Extras	
- Add Egg	3
- Add Bacon	3
Caesar Salad	19
- Add Chicken	6
- Add Salmon	8
- Add Prawns x5	8
- Add Prawns x10	12
Salt & Pepper Squid	25
with mirin dressing	
Seared Sesame Crusted Rare Tuna Salad	25
With avocado, cherry tomatoes, cucumber, mixed leaves, pickled ginger & sesame, soy & honey dressing	
Thai Beef Salad	25
With crispy noodles	

MODERN AUSTRALIAN

	Main
Chargrilled Swordfish Steak with Asian curry sauce, fragrant rice & coriander salad GF	33
Slow Roasted Pork Cutlet with herb potatoes, slaw, caramelised cinnamon pears & quince jus GF	30
Braised Lamb Shoulder Ragù with spaghetti, rich tomato & vegetable sauce, topped with Danish feta	24.5
Crispy Chicken Breast stuffed with sage & ricotta, served on asparagus & cherry tomato frittata & beetroot jus GF	30
Gnocchi with trio of roasted mushrooms, roasted red peppers, rocket & creamy spinach sauce V	23.5
Crispy Skin Salmon with glazed beets, warm quinoa, mint & cranberry salad & lime & basil drizzle GF	33

DON'T FORGET TO CHECK THE DAILY SPECIALS BOARD

'ORI' SIGNATURE DISHES

Rib Eye On The Bone 450G approx. Served with beer battered fries, red wine jus & asparagus wrapped in prosciutto	36.5
Available ONLY "Blue", "Rare", "Medium Rare" or "Medium"	
Slow Cooked Lamb With lemon, garlic & rosemary on roasted herb potatoes & steamed broccolini	38.5
Pork Spare Ribs With a spicy BBQ sauce & fries	1/2 Rack 26.5 Full Rack 35.5
'Ori' Salad Quinoa, roast kumera, baby spinach, kale, heirloom tomatoes, marinated feta, toasted seeds & green salsa G V	19
Add Chicken	6
Add Salmon	8

'ORI' DESSERT SELECTION

All served with cream & ice cream

SEE OUR DESSERT CABINET FOR DAILY SELECTION	12
Affogato - with Frangelico & ice cream	16
Hot Beverages available - see counter staff	

Due to the current restrictions on the importation of green prawns we have had to limit their availability on our menu. We apologise for any inconvenience.

PLEASE ORDER & PAY AT COUNTER
10% surcharge applies Sundays & Public Holidays

D - Dairy Free V - Vegetarian G - Gluten Free
If unsure please see kitchen staff for other menu options

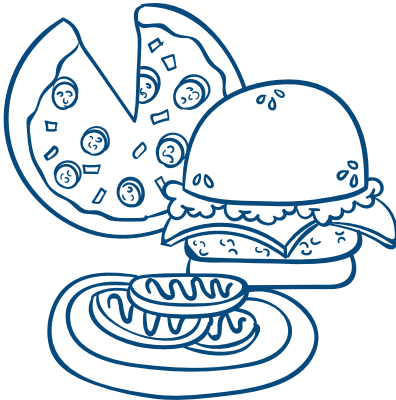
\$12
EXPRESS
LUNCHES



AVAILABLE
MONDAY-FRIDAY

(Excl. Public Holidays
& Takeaway Meals)

BBQ MEATLOVERS PIZZA (9")
BEEF PIE, MASH & PEAS
CHICKEN SCHNITZEL & CHIPS
RISSOLES, MASH & PEAS
CRUMBED FISH & CHIPS
SPAGHETTI BOLOGNESE
FOOTY STEAK SAMBO

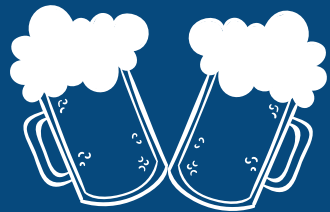


\$15 BLACKBOARD
SPECIALS

MONDAY &
TUESDAY NIGHTS

\$15 SCHNITTY NIGHTS

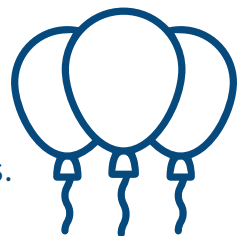
WEDNESDAY
THURSDAY



House Made Chicken Schnitzel & Chips

FUNCTIONS

We also specialise in catering for functions.
See staff for more details.



USUAL SUSPECTS

ALL SERVED WITH A CHOICE OF SALAD & CHIPS OR VEGETABLES

House Made Chicken Schnitzel	19
Toppings (Each)	3
Avocado, bacon, cheese, sun-dried tomato	
Chicken Schnitzel Parmigiana	22
Battered Flathead Fillets (4)	16
Grilled Barramundi Fillets	16
Crumbed Lamb Cutlets (2)	24
- Extra Cutlet	8
Roast Of The Day	16
Local Beef Sausages With Mash & Onion Gravy	15

FROM THE GRILL

(GRASS FED NEW ENGLAND BEEF)

ALL SERVED WITH A CHOICE OF SALAD & CHIPS OR VEGETABLES

350gm Scotch Fillet	30.5
400gm Rump	25
Mixed Grill	29
Steak, sausage, lamb loin chop, bacon, egg	
Chicken Breast	18
EXTRAS	
<i>Surf (3 prawns & creamy garlic sauce)</i>	9
Peppered Steak	2

ADD A SAUCE

Dianne, Red Wine Jus, Pepper, Mushroom, Creamy Garlic	2.8
Sauce on the Side	3.3
Gravy	1.8
Gravy on the Side	2.3

ADD A SIDE

Steamed Greens	5
Rocket & Pine Nut Salad	8
Side of Chips	3
Side of Vegetables	4
Side of Salad	4

FOR THE KIDS

UNDER 12 YEARS

Kids Share Plate	18
Turkish bread, hommus, avocado, chicken tenders, seasonal fruit & carrot sticks	
Chicken Dinosaurs & Chips	10
Battered Flathead & Chips	10
House Made Cheeseburger & Chips	10
Kids Sausage (x2) + Mash & Gravy	10
Kids Chicken Schnitzel & Chips	10
Margarita Pizza	10
- Add Ham	2
Kids Lamb Cutlet with mash & peas	12
Bowl Of Chips	6
Milkshakes	5
Ice Cream With Topping & Sprinkles	4
Kids Activity Bags	2

WINE LIST

	STANDARD GLASS 150ml	LARGE GLASS 250ml	BOTTLE
RED WINES			
Lowe Ashbourne Merlot Cabernet Sauvignon	5	8	20
Bunnamagoo Merlot - Mudgee	7	10	28.5
Robert Oatley Shiraz - McLaren Vale	9	12	30.9
Robert Oatley Pinot Noir - Yarra Valley	8.5	11.5	30.9
Black Shiraz - Mudgee	8	11	28
Willie Wagtail Cabernet Sauvignon - Mudgee			25
Gooree Park Crowned Glory Shiraz - Mudgee			35
Lowe Block 8 Shiraz - Mudgee			49.9
Bunnamagoo Cabernet Sauvignon - Mudgee			28.5
Lowe Tinja Cabernet Sauvignon (ORGANIC) -			31.9
Robert Stein Merlot - Mudgee			29.5
Lowe Mudgee Blue Shiraz Cabernet			45
WHITE WINES			
Circa 1858 Chardonnay - Central Ranges	6	9	23.9
Circa 1858 Sauvignon Blanc - WA	6	9	23.9
Oatley's Wild Oats Sauvignon Blanc Semillion - WA	7	10	26.9
Logan's Sauvignon Blanc - Orange	8.5	11.5	31.9
Black Pinot Gris - Central Tablelands	8	11	28
Black Riesling	8	11	28
Logan Estate Chardonnay			36.5
Elephant Mountain Pinot Gris - Lue (Mudgee)			26.9
Burnbrae Sauvignon Blanc - Orange			29.5
Petersons Verdelho - Mudgee			32.9
Robert Stein Chardonnay - Mudgee			36.5
Robert Oatley Chardonnay - Margaret River			30.5
ROSE & MOSCATO			
Robert Stein Rose - Mudgee	7	10	25.9
First Ridge (Dry) Rose - Mudgee	7	10	25.9
Gilbert Rose by Simon Gilbert - Mudgee/Orange			32.9
Burnbrae Bella's Moscato - Mudgee	7	10	26.9
SPARKLING WINES			
Logan Vintage "M" Cuvee	9.5	-	49.5
Seppelt Champagne	5	-	19
Jansz Sparkling			40
Bunnamagoo Pinot Noir Chardonnay Sparkling			31.9
Veuve Clicquot Champagne			120

CELLAR SELECTION

Bremerton - 'Walters Reserve' Cabernet Langhorne Creek SA	62.5
Hently Farm - 'The Beauty' Shiraz Barossa Valley	67.5
Montalto - 'Estate' Pinot Noir Mornington Peninsula	54.5
The Lane - 'Beginning' Chardonnay Adelaide Hills	43.5
Josef Chromy - 'Zdar' Riesling Tasmania	42.5