

WINE LIST

SPARKLING WINES	150ml	250ml	Bottle
Veuve Tailhan French Sparkling	10	-	40
Morgans Bay Sparkling Cuvee	9	-	30
Robert Stein Sparkling Chardonnay	13	-	59
Mio Cappello Prosecco	12	-	42
Jansz Vintage Cuvee	-	-	70
Veuve Clicquot Champagne	-	-	130
Pol Roger Brut Champagne	-	-	130

WHITE WINES	150ml	250ml	Bottle
Circa 1858 Chardonnay	10	12	35
Robert Stein Third Generation Chardonnay	-	-	50
Black Wines Chardonnay	11	15	44
Ad Hoc Hen & Chicken Chardonnay	12	15	50
Circa 1858 Sauvignon Blanc	10	12	35
Gilbert Sauvignon Blanc	-	-	45
Oatley's Wild Oats Sauvignon Blanc Semillion - WA	11	14	35
791 Estate Chardonnay	-	-	45
Black Riesling	11	15	42
Black Pinot Gris	11	15	42
Annais Organic Pinot Grigio - Mudgee	-	-	40

CELLAR SELECTION	Bottle
Robert Stein Reserve Riesling - Mudgee	75
Robert Stein Reserve Chardonnay - Mudgee	75
Dalrymple Chardonnay	65
The Lane - 'Beginning' Chardonnay - Adelaide	54
Cherubino Riesling - WA	54
Hently Farm - 'The Beauty' Shiraz - Barossa	85
Josef Chromy Pinot Noir 2021 - Tasmania	70
Bremerton - 'Walters Reserve' Cabernet - SA	80
Dalrymple Pinot Noir	70
2022 Chablis La Pierrelee - France	95
Yalumba The Signature 2014 Cabernet Sauvignon Shiraz	110

ROSE & MOSCATO	150ml	250ml	Bottle
Robert Stein Rose - Mudgee	12	16	45
Gilbert Rose by Simon Gilbert - Mudgee/Orange	-	-	47
Belle Annee Rose - France	12	15	47
Burnbrae Bella Moscato - Mudgee	12	15	42
Black Wines Rose	11	15	42
791 Estate White Moscato	12	16	45

RED WINES	150ml	250ml	Bottle
Robert Stein Merlot - Mudgee	12	16	45
Robert Oatley Shiraz - McLaren Vale	12	16	45
Gilbert Pinot Noir - Mudgee	-	-	49
Black Wines Shiraz - Mudgee	11	15	42
Robert Oatley Pinot Noir - Yarra Valley	12	16	45
Lowe 2022 Block Organic Shiraz	-	-	47
Bunnamagoo Estate Cabernet Sauvignon - Mudgee	12	16	50
791 Estate Merlot Cabernet	-	-	50
Gooree Park Crowned Glory Shiraz	-	-	60
Lowe Mudgee Red Gold Organic Cab Sav Shiraz Merlot	-	-	65

COCKTAILS AVAILABLE

Scan QR code on front cover for cocktail list

ORI DESSERT SELECTION	
See our dessert cabinet for daily selection	14
Affogato - with Frangelico & ice cream	16

PLANNING A FUNCTION?

The Ori is the perfect spot for birthdays and special celebrations! Ask our team about our function spaces and menu options.



MENU

TO START & SHARE	
Cob Loaf (250g) NF, V With sun-dried tomato butter	14
Herb & Cheese, Garlic Batard (330g) V, NF	15
Garlic Bread NF, V	7
Sweet Chilli & Cheese Garlic Bread V, NF	10
3 Cheese Pizza with Pesto Feta GFR, V	15
Bowl Of Chips GFR, V	12
Seasoned Wedges with Sour Cream & Sweet Chilli Sauce V	14
Pulled Pork Soft Tacos (2) GFR With BBQ sauce, slaw & aioli (extra taco \$7)	17
Smoked Chicken Tacos (2) GFR With cos, chipotle, capsicum & avocado (extra taco \$7)	17
Prawn Taco (2) GFR With rocket, onion, tomato, cucumber & green goddess sauce (extra taco \$9)	19
Beef Nachos GF With sour cream, salsa & guacamole	25
Antipasto Share Board GFR Local deli meats, smoked salmon, 2 dips, cheese, olives with Turkish bread, crackers & carrot sticks	45
Kids Share Board GFR Turkish bread, crackers, cheese, avocado dip, chicken schnitzel, seasonal fruit & carrot sticks	22

ORI PIZZAS	
Lamb GFR Slow cooked lamb with feta, olives, capsicum, rocket, potato & onion with chilli & mint yoghurt	25
Vegetarian GFR, V Roast pumpkin, zucchini, caramelized onion, bocconcini, steeped tomatoes, pine nuts & caramelized balsamic	22
Margherita GFR, V With tomato, basil and mozzarella	22
Tandoori Chicken GFR With broccolini, red onion, capsicum & sweet chilli yoghurt	24
Seafood Pizza GFR Prawns & squid, cherry tomatoes, olives, rocket & red capsicum	26
Spanish GFR Chorizo, pepperoni, mushrooms, semi-dried tomatoes, rocket & chipotle	25
Gluten Free Base (add \$5)	

10% surcharge Sundays - 15% surcharge on Public Holidays

ORI SIGNATURE DISHES	
Slow Cooked Lamb With lemon, garlic & rosemary on roasted herb potatoes & steamed broccolini	39.5
Beef Brisket GF Cooked low & slow smoked with roasted potatoes, broccolini & red wine jus	39.5

BANGLADESHI CURRIES	
Lamb Rogan Josh GFR with rice & flatbread	26.5
Butter Chicken GFR with rice & flatbread	26.5

BURGERS & SAMBOS	
Deluxe ‘Ori’ Steak Sandwich GFR, NF 150g Scotch Fillet Steak, with bacon, tomato, lettuce, avocado, beetroot, caramelised onion, tomato chutney on Turkish bread with chips	25
Ori Chicken Club Sandwich GFR, NF With avocado, bacon & creamy garlic sauce & chips	21
Aussie Beef Burger 250g GFR, NF With lettuce, tomato, beetroot, bacon, caramelised onion, cheese & chips	25
Cajun Chicken Burger GFR, NF With rocket, roast capsicum & sweet chilli yoghurt on Turkish bread with chips	21
Wagyu Beef Burger GFR, NF With lettuce tomato, cheese, beetroot, avocado, bacon, egg, chipotle & chips	25
Add extra Egg Bacon Gluten-free bread (\$3 each) Add extra Patty (\$13)	

SALADS	
Ori Salad GF, V Baby spinach, roasted beetroot, pumpkin, heirloom tomatoes, avocado, marinated feta, toasted mixed seeds & green salsa Add Chicken or Salmon (\$10) 5 Prawns (\$8)	23
Traditional Caesar Salad GFR Add Chicken or Salmon (\$10) 5 Prawns (\$8)	19
Seared Sesame Crusted Rare Tuna Salad GF With avocado, cherry tomatoes, cucumber, mixed leaves, edamame, seaweed salad, pickled ginger & sesame with soy & honey dressing	30
Thai Beef Salad GFR With crispy noodles	30

All seafood served at this venue is imported

MENU

MODERN AUSTRALIAN	
Crispy Skin Salmon GF, NF On corn & pea fritters with wilted greens, chilli tomato compote, mustard seed dressing & labneh	38
Pan Seared Snapper GF, NF On smashed roast potatoes with steamed broccolini, spiced avocado salsa & orange vinaigrette	37
Five Spiced Pork Belly GF With caramel poached pears on steamed bok choy topped with toasted almonds	36
Crispy Chicken Breast GF Stuffed with sun-dried tomatoes & feta, wrapped in prosciutto with wilted greens, pearl cous cous, chilli yoghurt dressing & dukkah	36
Linguine GFR, NF With Mediterranean chilli, tomato & eggplant sauce tossed with olives & feta Add Chicken (\$8), Add Salmon (\$10) Add Prawns x5 (\$8), Gluten Free Penne (\$5)	29

FROM THE GRILL	
All served with a choice of salad & chips or vegetables	
500g Rib Eye on the Bone GF, NF, DFR	49.5
300g Scotch Fillet (Grass fed New England beef) GF, NF, DFR	42.5
400g Rump (Grass fed New England beef) GF, NF, DFR	38
Mixed Grill GF, NF, DFR 200g grass fed Steak, sausage, lamb loin chop, bacon, egg	43
Grilled Chicken Breast GF, NF, DFR	24
Add Surf (3 prawns & creamy garlic sauce) GF	9

SAUCES All \$3 each	ADD A SIDE	
- Dianne - Pepper - Red Wine Jus GF - Creamy Garlic GF - Mushroom - Gravy	Steamed Greens with garlic & olive oil DF, GF	12
	Chips GFR	6
	Vegetables GF	6
	Salad GF, DF	5

DF - Dairy Free V - Vegetarian GF - Gluten Free
DFR - Dairy Free on request NF - Nut Free
GFR - Gluten Free on request

USUAL SUSPECTS	
All served with a choice of salad & chips or vegetables	
House Made Chicken Schnitzel	25
Toppings - Avocado, bacon, cheese, sun-dried tomato	3 ea
Chicken Schnitzel Parmigiana	28
Battered Flathead Fillets (4)	22
Grilled Barramundi Fillets GF, NF	25
Crumbed Lamb Cutlets (3) Extra Cutlet (\$10 ea)	42
Pork Spare Ribs GF, DF 1/2 kilo rack with a spicy BBQ sauce	39.5
Local Beef Sausages with onion gravy GFR, DFR	23
Salt & Pepper Squid with mirin dressing GFR	26

EXPRESS LUNCHES	\$17
MON - FRI (Excl. Public Holidays & Takeaway Meals)	
Angus Beef Burger & Chips GFR	
Beer Battered Snapper with Chips	
Chicken Schnitzel & Chips	
Traditional Caesar Salad GFR	
Footy Steak Sambo GFR	
Hawaiian Pizza (pineapple, bacon, cheese) GFR	

FOR THE KIDS Under 12 years only	
Chicken Dinosaurs & Chips	12
Battered Flathead & Chips	12
House Made Cheeseburger & Chips	12
Kids Sausage (1) with Mash & Gravy	12
Kids Chicken Schnitzel & Chips	12
Kids Pizza - herb & tomato sauce & cheese (add bacon \$2)	12
Ice Cream With Topping & Sprinkles	6

SPECIALS		
MON	TUE	WED
Loaded Schnitty's	Mexican & Margaritas	Surf & Turf