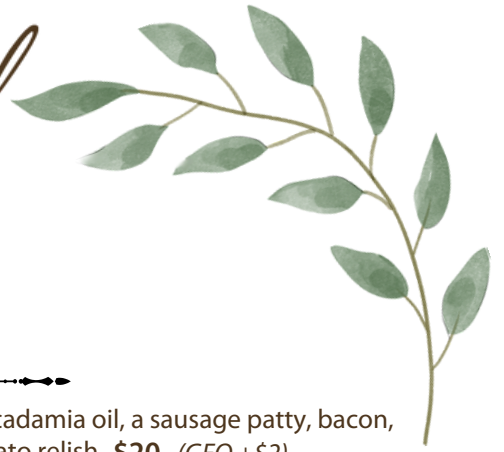


THE Orchard TABLE



All Day Breakfast

Brekky Burger - Lightly toasted brioche roll filled with onions caramelised in macadamia oil, a sausage patty, bacon, cheese, fried egg- sunny side up, and our first generation founder - Marion's tomato relish. **\$20** (GFO +\$2)

The Orchard Breakfast - Toasted sourdough served with a medley of sautéed onion, mushroom, tomato and baby spinach, creamy herbed scrambled eggs sprinkled with macadamia dukkah. **\$23** (GFO/VGO)
(Vegan Option - Herb Scrambled Tofu - \$4) (Add bacon - \$5)

Fresh Fritters - Spring pea, broadbean, haloumi and mint fritters, served with a fresh tomato and macadamia salsa and topped with a poached egg. **\$22** (GF/V) (Add Bacon - \$5)

Breakfast Tart - Macadamia & seed granola tart filled with whipped coconut yogurt and seasonal fresh fruit. **\$17** (GF/VG)

Sweet Stuff - Pancakes drizzled with maple syrup, topped with spiced mixed berry compote, chef's selection gelato, and a sweet macadamia dukkah. **\$18** (Add bacon - \$5)

Something for Lunch

Summer Rice Salad - A duo of rice with red onion, green apple, orange, cranberries, toasted pepitas and a medley of fresh herbs tossed with a fresh orange dressing, adorned with housemade macadamia cream and garnished with native Lilly Pillies. **\$20** (GF/VG) (Add Chicken - \$5)

Mango Macadamia Salad - Local leafy green salad mix with tomato, cucumber, mango and fresh coriander, tossed with a chilli lime dressing and sweet chilli macadamia nuts. **\$19** (GF/VG) (Add Chicken - \$5) (Add Prawns - \$6)

Farmhouse Quiche - House made macadamia short crust pastry with local fresh eggs and chefs' selection local ingredients. Served with a garden salad and citrus dressing. **\$16** (Add Chips - \$2)

Open Steak Sandwich - Toasted sourdough topped with leafy greens, sautéed onion and garlic mushrooms, tenderised marinated porterhouse steak drizzled with roasted capsicum and macadamia mayo, shaved parmesan, served with zucchini chips. **\$26** (GFO) (Add Bacon - \$5) (Add Fried Egg - \$3.5)

Pulled Pork Burger - Lightly spiced slow cooked pork on a brioche bun with creamy fennel and apple slaw served with sweet potato chips. **\$26** (GFO +\$2)

Housemade Lasagna - A rich and hearty pasta dish filled with layers of local beef, pork & fresh produce, lathered in a succulent sauce and topped with quality mozzarella, served with a garden salad and house made dressing. **\$24** (Add Chips - \$2)

Farm Fresh Sweet Potato Wedges - Served with housemade sweet chilli sauce and sour cream. **\$10** (GF)

Farm Fresh Zucchini Chips - Served with housemade tzatziki sauce. **\$10** (GF)



GF - Gluten Free
V - Vegetarian
VG - Vegan

GFO - Gluten Free Option
VO - Vegetarian Option
VGO - Vegan Option

SURCHARGES APPLY ON SUNDAYS AND PUBLIC HOLIDAYS

THE
Orchard
TABLE



Kids' Menu

The Junior Orchard Breakfast - Toasted sourdough with bacon and a fried egg. **\$12.50** (GFO)

Pancakes - Pancakes served with maple syrup and gelato. **\$12.50**

Chicken Tenders - Chicken tenders served with chips, salad and tomato sauce. **\$12.50** (GF)

Spaghetti - Spaghetti with house made Bolognese sauce and shaved parmesan. **\$12.50**

Something Light

Raisin & Macadamia Loaf - Two slices, toasted and served with Maple Butter. **\$8.50**

Mango Chia Pudding- Macadamia milk chia pudding topped with coconut yoghurt & mango purée. **\$8.50**

Assorted Croissant - Served warm. **\$9.50**

Assorted Filo - Flaky filo savoury pastries, served warm. **\$10.50**

Savoury Muffin - Served with Marion's relish and garlic herb butter. **\$8**

Add-ons

Housemade Tzatziki Sauce - \$1.00

Housemade Sweet Chilli Sauce - \$1.00

Barbeque Sauce - \$0.50

Tomato Sauce - \$0.50

Aioli - \$0.50

Please note our kitchen closes at 2.30pm during the week and 2pm on the weekend.



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