



orca
restaurant and bar

dinner set menus

for groups of 20-60

Choose from the following

3 mains \$30 per head

2 entrees, 3 mains \$40 per head

3 mains, 2 desserts \$40 per head

1 entree, 3 mains and 1 dessert \$50 per head

2 entrees, 4 mains and 2 desserts \$55 per head

Entree

Hand crafted loaf • dips

Chicken liver parfait • toasted ciabatta bread

Fish soup • lightly spiced coconut chowder

NZ green lipped mussels • white wine • onion • garlic

Steak tartare • rocket • parmesan

Blue cheese • beetroot • almond salad

Peppered beef • new potato salad

mains

Sirloin steak · hand cut fries · béarnaise

Fillet of beef · spinach · onion puree · mushroom duxelle · pressed potato

Chicken breast · parsnip puree · buttered carrots · jus gras

Snapper · lemon potato · peppers · greens

Crispy skin salmon · lemon · herb risotto

Pork belly · sweet potato · parsnip puree · watercress · shallot salad

Red wine braised beef cheek · garlic mash · balsamic onions · cooking juices

Portobello mushroom risotto · hard herbs · parmesan · truffle oil

Courgettes · aubergine · feta · balsamic syrup

all served with a fresh salad or seasonal vegetables

dessert

Almond meringue · berries · soft whipped cream

Bitter chocolate tart · whipped cream

Treacle tart · mascarpone cheese

Vanilla bean brulee

Apple tarte tatin · vanilla bean ice cream

Cheese selection · fig paste · crackers