



orca
restaurant and bar

set menus

for groups of 20-60

Choose from the following

3 mains \$25 per head

2 entrees, 3 mains \$35 per head

3 mains, 2 desserts \$35 per head

1 entree, 3 mains and 1 dessert \$40 per head

2 entrees, 4 mains and 2 desserts \$50 per head

entree

Hand crafted loaf with olive oil and dips

Or

Peppered mackerel, tomato dressing, shallots and a green leaf salad

Or

Fish soup, lightly spiced coconut chowder

Or

Nz green lipped mussels steamed in white wine, onion and garlic

Or

Peppered calamari, rocket leaves and lemon mayonnaise

Or

Steak tartare with rocket and parmesan

mains

Sirloin steak and hand cut fries with hollandaise and truffle oil

Or

Burger, beetroot chutney, salad, hand cut fries, and aioli
-Te Akatea organic beef OR Puy lentil

Or

Beer battered fish, hand cut fries, salad and tartare

Or

Chicken and cos salad with soft boiled egg, bacon and ceasar dressing

Or

Oven roasted warehou, roma tomato, chorizo,
black olives and buttered cubed potato

Or

Pork belly, parsnip puree and an apple and walnut salad

Or

Red wine braised beef cheek, garlic mash, balsamic onions and cooking juices

Or

Pink roasted lamb rack, new potatoes, garlic, cress,
shallot salad and mustard dressing

Or

Avocado cream, kumara and capsicum salad with toasted pine nuts

all served with a fresh salad or seasonal vegetables

dessert

Gratinated meringue, summer fruits, soft whipped cream

Or

Warm chocolate pudding, crusted hazelnuts, vanilla bean ice cream

Or

Vanilla bean brulee and house made biscotti

Or

Strawberries and cream dismantled cheese cake with sable biscuit

Or

Cheese selection with fig paste and crackers