

DINNER



ENTREES

GARLIC & HERB FOCACCIA BREAD

Truffle butter, balsamic oil & hummus

\$6 per loaf

GRILLED AUSTRALIAN PRAWNS

Garlic and herb butter, sun-dried tomato

\$29

ORO SEAFOOD CHOWDER

Fresh Grilled Ora King Salmon, monkfish,
Cloudy Bay clams, grilled prawn, saffron
potatoes, carrots rouille

\$28

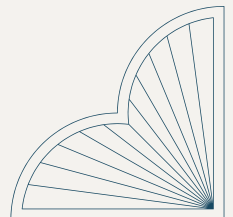
CLASSIC CAESAR SALAD

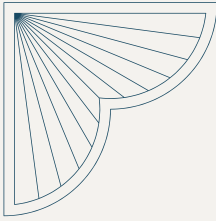
Cos lettuce, rosemary croutons, white
anchovy, shaved Parmesan, soft-boiled egg

\$24

Add: chicken breast \$12

Add: prawns \$16



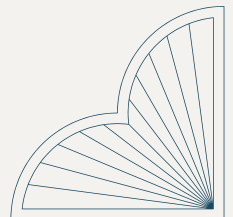


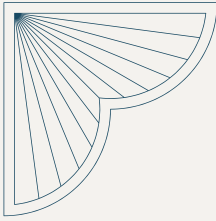
SOMETHING SPECIAL TO SHARE

ORO SIGNATURE SEAFOOD PLATTER

Freshly shucked seasonal oysters, steamed green-lipped mussels, Cloudy Bay clams, grilled Australian King Prawns, crispy calamari, battered market fish, creamed Bluff Paua
Served with French fries, tartare sauce, spiced mayonnaise, mignonette

\$110 for 2 or \$210 for 4





MAINS

LINE CAUGHT MARKET FISH OF THE DAY

Clams and saffron parmentier, confit leeks,
mussel velouté

\$38

HIGH COUNTRY LUMINA LAMB SHOULDER

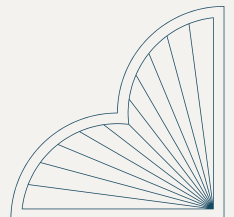
Baby peas, seasonal vegetables, pressed agria
potatoes, rosemary jus

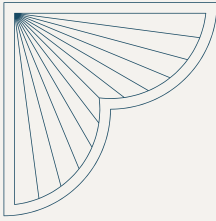
\$48

200G EYE FILLET

Beetroot puree, creamy mashed potato,
seasonal vegetables, and madeira jus

\$48





DESSERTS

CHOCOLATE SURPRISE OF THE DAY

BAKED NEW YORK CHEESECAKE

Passionfruit sorbet or ice cream

\$16

