

# DINNER

Daily 5PM-10PM



## 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

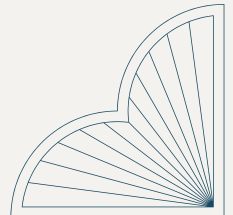
### CLASSIC CAESAR SALAD

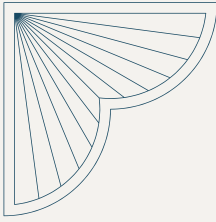
Cos lettuce, rosemary croutons, white  
anchovy, shaved Parmesan, soft-boiled egg

\$24

Add: chicken breast \$12

Add: prawns \$16



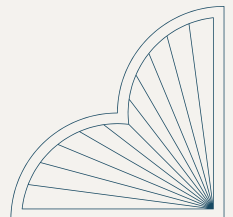


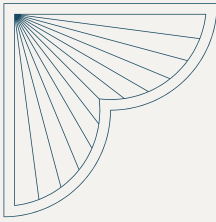
## SOMETHING SPECIAL TO SHARE

### 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

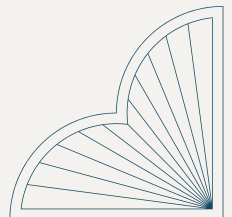
Baby peas, seasonal vegetables, pressed agria  
potatoes, rosemary jus

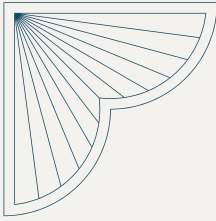
\$48

### 200G EYE FILLET

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

\$48





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## DESSERTS

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CHOCOLATE SURPRISE OF THE DAY

BAKED NEW YORK CHEESECAKE

Passionfruit sorbet or ice cream

\$16

