

ORBIT LUNCH MENU

Artisan bread platter V	9
served with pimento cream, herb butter and extra virgin olive oil	
Tuna panzanella salad	23.5
seared tuna, roast capsicum, truss tomatoes, black olives, ciabatta croutons and fresh basil	
Salt and pepper calamari G	21
chilli, lime relish, frisée lettuce and smoked paprika aioli	
Orbit's prawn salad G	25
marinated tiger prawns, avocado and grapefruit tapioca	
Seafood and coconut risotto G	25
daily fresh seafood, lemongrass, coriander and fragrant spiced tomato coulis	
Red roast duck N	27
cos leaf, Maori potato, crisp pear, roasted hazelnuts and plum dressing	
Linguini	22
confit chicken, cinnamon pumpkin, crispy prosciutto, spinach and rosemary butter	
Pork parmigiana	24
tomato, puy lentil, fennel, soft polenta and blue cheese dressing	
Savanna marbled scotch steak	27
fat chips, onion rings, watercress and béarnaise sauce	
Roast snapper fillet	26
apple couscous, zucchini, golden raisins and fresh mint labneh	

N Contains Nuts

G Gluten Free

V Vegetarian

V Vegan

A minimum average spend of \$25 per person per table is required.

SIDES

Mini caesar salad (contains anchovies)	8
Steamed baby potatoes in lemon herb butter	8
French fries with aioli	8
Green beans, crumbled feta and toasted almonds	8
Mixed leaf salad, vine tomatoes and balsamic dressing	8
Panzanella salad, roast capsicum, truss tomatoes, black olives, ciabatta croutons and fresh basil	9

DESSERT

Pavlova	14.5
mango and passionfruit jelly, passionfruit sorbet and mango salad	
Iced peanut and cherry parfait 	14.5
cherry jam sorbet and peanut brittle	
Pineapple and star anise rice pudding	14.5
pineapple crisp and white chocolate puffed rice	
Coconut and lime tapioca 	14.5
mango mousse, lime cake and lime curd	
Iced chocolate fondant 	14.5
salted caramel cashew, soft ganache, powdered chocolate and hazelnut ice cream	
Vegan rhubarb and apple crumble 	14.5
warm apple and rhubarb compote, coconut and oat crumble, freeze-dried raspberries and blood orange sorbet	
Selection of ice creams and sorbets	14.5
berry compote and crisp tuile	
Selection of handcrafted chocolates	14.5

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