

Orchard Bistro Group Menu

FOR GROUPS OF 20+ ADULTS

TWO COURSE \$55

Entrée & Main OR Main & Dessert

THREE COURSE \$70

Entree, Mains & Dessert. Please select from the options

KIDS \$22

Entree

Shared antipasto board with Chef's selection of cured meats, olives, pickled vegetables, marinated artichoke, roasted red capsicum, artisan cheeses, crackers (gfo)

Mains

Please select 2 options

Duck breast with sweet potato & pear red curry, steamed jasmine rice, chilli lime sambal (gf, df) \$36

13 hour braised wattle seed beef ribs, bush tomato braise, red wine jus, white broccolini (gf, df) \$39

Duo of kangaroo, 1) marinated kangaroo loin 2) kangaroo and riberry sausage, sweet potato dauphinoise, kale, red wine jus \$38

Cone Bay barramundi, half scallops with native garlic butter, crushed potato, cider beurre blanc (gf) \$42

Portobello mushroom, spiced pumpkin skordalia, heirloom carrots, asparagus, native basil pesto (vegan, gf) \$32

Lamb osso buco, potato gnocchi, native garlic butter, fried basil chips \$40

Desserts

Shared Mini Dessert Platters

Selection of mini cakes

Sides

\$10 extra per side (1 serving)

Warm sourdough - York evoo (df, gfo)

Manjimup fries - aioli (df, gf)

Broccolini - York evoo, toasted almonds (gf, df)

Core side salad - apple, rocket, walnuts, feta, cider vinaigrette (gf)

For the Kids

Crumbed chicken tenders - fries & salad




Fish goujons - fries & salad

Crumbed mac 'n' cheese bites - fries & salad

Kids meals include choice of apple pie, vanilla or choc cookie ice cream

All items are subject to seasonal availability.

Gluten Free (gf), Gluten Free option (gfo), Vegetarian (v), Vegan (vgn), Vegan option (vgno), Dairy Free (df) Contains Nuts (cn)



Orchard Bistro Drinks

SPARKLING CIDERS

	ABV	MID PINT	TASTING NOTES
Sparkling Pear	3.5%	8 12	Lightly, dry & refreshing
Crisp Apple	5%	8 12	Soft and round with an off dry finish
Sparkling Ginger	8%	9 13	Complex with ginger, cinnamon, cloves & a slight tart finish
Berry Perry	8%	9 13	Semi sweet, easy drinking with fairy floss notes
Limelight	8%	9 14	Zesty, tangy with a slight sour finish

TASTING PADDLE \$22

Sparkling Pear/Crisp Apple/Seasonal/Sparkling Ginger/Berry Perry

PREMIUM CIDER

	ABV	GLS BTL	TASTING NOTES
CoreRupted (apple)	8.5%	12 48	Baked apple, cinnamon & oak with a delicate vanilla finish
Harvest Moon (Kingston Black)	8.5%	52	Tart lemon, grapefruit pith with a delicate oak & shortbread finish

TAP BEER

	ABV	MID PINT	WINES	GLS BTL
Gage Roads Single Fin	4.5%	9 13	Core Sparkling Vermentino	10 45
Gage Roads Hazy Az	5%	9 13	Rare Earth SSB	10 45
			Rare Earth Chardonnay	10 45
			Core Rosé	10 45
			Rare Earth Cabernet Merlot	10 45
			Rare Earth Shiraz	10 45
			Core Durif	48
				GLS
		11		12
		12	La Fattoria Fiano	12
		10	La Fattoria Vermentino	12
		9	La Fattoria Montepulciano	12
			La Fattoria Sangiovese	12

PACKAGED BEERS

	ABV			
Gage Roads Side Track XPA	3.5%			
Gage Roads Pipe Dreams	4.2%			
Alby Crisp Lager	3.5%			
Gage Roads Yeah Buoy XPA	0.0%			

SOFTIES

		MID PINT		
Apple Juice		4 7	Mighty Booch Kombucha (non alc & low sugar)	10
Coke, Coke Zero, Fanta, Liff, Sprite		5	Raspberry & Vanilla, Apple & Ginger,	
Lemon, Lime & Bitters, Ginger Beer		5	Passionfruit & Mango, Fresh Hops	
			Sparkling Water	750ml 9
			Bottled Water	600ml 4

SOMETHING TO TAKE HOME WITH YOU

CAN CIDERS

	ABV	4 PACK CARTON	
Sparkling Pear	3.5%	24	75
Crisp Apple	5%	24	75
Sparkling Ginger	8%	26	85
Berry Perry	8%	26	85
Sour Cherry	8%	30	90
Limelight	8%	32	95
Mixed (cherry & lime not included)		28	90
Premium Mixed (seasonals)		32	95

FILL A SQUEALER (1L) OR GROWLER (2L) WITH YOUR FAVOURITE CIDER

SQUEALER | GROWLER

40 60

Additional \$5 for seasonals

PREMIUM CIDERS

	ABV	750ml 2 PACK CARTON			PREMIUM RED WINE	1 2 6
CoreRupted (apple)	8.5%	36	65	180	Durif	30 55 150
Harvest Moon (Kingston Black)	8.5%	42	75	210		