

Orchard Bistro Menu

Something Small

- Ceviche squid tostada, pear and pickled red cabbage, salsa fresca, chimichurri (gf, df) \$22
Baby beetroot, cauli florets, spiced hummus, almonds, balsamic onions, micro herbs, garlic flatbread (vegan, cn) \$18
WA sous vide octopus, romesco, pepper drops, chorizo, endive, roasted artichokes, micro herbs, citrus oil (gf, cn) \$24
Core fried chicken with buffalo glaze, yoghurt ranch dressing (gf) \$20
Apple cider battered pork bites, roasted capsicum, spring onion, plum glaze \$20
Macadamia crusted crocodile tail with lemon myrtle mayo \$22

Something Hearty

- 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

Something Sweet

- Apple cider filo cigar, cider Turkish delight, anise crème patisserie, lemon balm, pistachios (cn) \$20
Apple panna cotta, guava coulis, cider poached pear, edible flowers (vegan, gf) \$16
Apple and mixed berry crumble, burnt white choc soil, apple pie gelato \$20
Italian fried donuts, roasted apples, salted caramel, espresso mascarpone cream \$16
Gluten free Caramilk tart, double cream, macaron, macerated strawberries (gf) \$18
Core trio of gelato, apple pie, choc cookie, salted caramel (vgno) \$14

Something Light

- Thai kangaroo salad, pickled cucumber and apple, cherry tomatoes, Davidson plum Nam Jim, cashews, roquette (gf, df, cn) \$34
Salt and pepper squid salad, roquette, roasted apples, walnuts, feta, cider dressing (gf) \$30

Sides

- Manjimup fries, aioli (gf) \$14
Roasted baby carrots with cider dressing and almond flakes (gf, df) \$14
Core side salad, roquette, walnuts, roasted apples, feta with cider dressing (gf) \$12
Sourdough bread with WA EVOO \$10

For the Kids

- Kids fish and chips with Core salad \$15
Crumbed chicken tenders and chips \$15
Crumbed mac and cheese bites with chips \$15
Grilled chicken with baby carrots and potato (gf, df) \$15
Kids Gelato - salted caramel, vanilla, apple pie, choc cookie or raspberry sorbet (gfo) \$5



Harvested with Love

Our menu features locally sourced produce, showcasing the finest fruits and native herbs from our own orchard. From apples and pears to stone and citrus fruits we use all our orchard has to offer.

We take pride in our commitment to quality and sustainability, ensuring that every ingredient is fresh and carefully harvested. This dedication to local sourcing not only supports our community but also enhances the flavour and nutritional value of our offerings.

Experience the essence of our region with each bite, as we celebrate the rich bounty of nature.

Four Generations

It was over 80 years ago, in 1939, when Giovanni-Battista Della Franca (aka Jack) planted his first apple tree. Soon he was making grappa and sharing his concoctions with the whole neighbourhood. Jack's son Giancarlo Della Franca (aka Charlie) followed in his footsteps, planting a small vineyard in the 60s. Fast-forward 40 years, we were ready to take an 'apple leaf' out of the family's book. Four generations after the first tree was planted, we're still brewing cider for the whole community to enjoy.

Leave us a review



  @coreciderhouse