M = MEMBER NM = NON-MEMBER



# Menu

Salads

ROASTED BUTTERNUT PUMPKIN SALAD

Butternut pumpkin marinated in aromatic

CHIPOTLE BEEF AND CANNELLINI SALAD

26 28

parmesan cheese and croutons tossed in ranch

Burgers & Sandwiches

CHICKEN SCHNITZEL BURGER Burger bun, crumbed chicken breast, bacon, lettuce, tomato, red onion, American sliced

cheese, bacon and burger sauce served with

**GRILLED CHICKEN BURGER** Burger bun, lettuce, tomato, red onion, burger sauce, sliced American cheese and bacon served with fries

23 25 **ORION BEEF BURGER** Burger bun, house beef patty, lettuce, tomato, red

onion, bacon, American sliced cheese, burger sauce and onion rings served with fries

26 28 STEAK SANDWICH Turkish bread, 120g rib fillet, lettuce, tomato, bacon, red onion, cheese, BBQ sauce and burger

**CRISPY FISH BURGER** 23 25 Burger bun, battered barramundi, lettuce,

tomato, red onion, burger sauce served with fries

sauce served with fries

Avocado \$3 | Pickles \$2 | Extra cheese \$2 | Extra bacon \$4



Plant-Based Corner

Orion burger sauce:

A blend of aioli, tomato relish, pickles, smoked paprika and mustard

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23 25

24 26

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CHICKEN BURGER

Plant-based chicken burger with lettuce, tomato, red onion, plant-based cheese and plant-based aioli, served with fries

**BEEF BURGER** 

Plant-based beef burger with lettuce, tomato, red onion, plant-based cheese and plant-based aioli, served with fries

**SCHNITZEL** 

Served with fries and salad

**TOFU STIR FRY** Stir fried tofu with vegetables in teriyaki sauce, served with steamed riced

**PARMIGIANA** 

Schnitzel topped with Napoli sauce and plantbased cheese, served with fries and salad

### **ADD ONS**

Avocado \$3 | Pumpkin \$3 | Beetroot \$2

\$3 Gluten-free base

24 26 **MEAT LOVER'S** House-made base, BBQ sauce, premium

Angus meat, ham, pepperoni, bacon, capsicum, onion and cheese blend with a BBQ swirl

CHICKEN AND BACON

House-made base, BBQ sauce, chicken, bacon, onion, capsicum, spinach, cheese and

HAWAIIAN

House-made base, Napoli saucem pineapple pieces, ham and cheese

**PEPPERONI** 

House-made base, Napoli sauce, pepperoni and cheese

MARGHERITA (V)

Napoli base, sliced tomatoes, basil and cheese

VEGETARIAN \$22 (V)

House-made base, Napoli sauce, pumpkin, spinach, onion, fetta, capsicum and tomato

### **ADD TO YOUR PIZZA**

Cheese \$3 | Avocado \$3 | Chicken \$6 | Pumpkin \$3 Fetta \$2 | Chorizo \$4 | Pepperoni \$3 | Mushroom \$2 Spinach \$2 | Prawns \$8

# Starters

	IVI	IVIVI
GARLIC BREAD (V)	8	10
CHEESY GARLIC BREAD (V) Add bacon \$2	9	11
BOWL OF CHIPS (V) Served with confit garlic aioli	12	14
WEDGES (V) Served with sweet chilli and sour cream	17	19
CHEESY NACHOS (GF)	18	20

### CHEESY NACHOS (GF) Crispy corn chips topped with chilli con

carne, cheese, garnished with sour cream and quacamole

### MOZZARELLA STICKS (V) 18 20 Crumbed mozzarella sticks served with ranch dressing

PRAWN AND GINGER DUMPLING 17 19 Served with Nam Jim dressing

**ORION'S CRISPY WINGS** Choose one dipping sauce (extra sauce For Franks Buffalo/Honey Soy/Smokey BBQ/Blue

**ENTRÉE SQUID (GFO)** 15 17 Calamari strips tossed in Tuscan seasoning,

served with lemon wedge and sriracha aioli CREAM OF PUMPKIN SOUP (V. GFO, VGO) 14 16 Served with toasted bread

ENTRÉE GARLIC PRAWNS (GF) 15 17 Sautéed garlic prawns in garlic cream sauce served with steamed rice

ANTIPASTO PLATTER (GFO)

Cheese/Ranch/Sweet Chilli

Three varieties of cheese, sliced ham, salami, toasted bread, dip, olives, dried fruits, grapes and

seasoning and roasted with honey, tossed with persian fetta, salad leaves, sliced red onion, pepitas, sundried tomatoes and cucumber with Italian dressing, finished with sweet potato crisps and balsamic glaze

Sautéed tender beef strips, cannellini beans, salad leaves, red onion, tomato, and cucumber tossed with chipotle dressing

ROAST DUCK AND PEAR SALAD (GFO)

Roast duck, pear, cos lettuce, crispy bacon, dressing

18 20

30 32

Avocado \$3 | Chicken \$6 | Bacon \$4 | Pumpkin \$3 Parmesan cheese or shredded cheese \$3

Naked burger option available

M NM

23 25

M NM

## Classics

Character		
	М	NM
CHICKEN SCHNITZEL  Chicken breast hand-crumbed with panko crumbs, served with fries and house slaw	25	27
CHICKEN PARMIGIANA Chicken breast tenderised and hand-crumbed with panko crumbs, Napoli, ham and chef's special cheese blend, served with fries and house slaw	27	29
ADD TO YOUR PARMI OR SCHNITZEL  Avocado \$3   Pineapple \$2   Bacon \$4   Garlic Prawns \$10		
	М	NM
DUCK AU VIN Slow-cooked duck served with chat potatoes, mushrooms and vegetables finished with port wine sauce	34	36
PORK BELLY (GF) Premium pork belly slow cooked in aromatic marinade and finished in the oven, served on creamy potato mash with bok choy, caramelised granny smith apples and ponzu dressing	32	34
GUINNESS PIE Slow-cooked tender beef chunks with mushroom in Guinness stout sauce served with mash and seasonal greens	27	29
GRILLED BARRAMUNDI (GF) 250g grilled skinless barramundi served with aromatic rice, seasonal vegetables lemon and hollandaise sauce	32	34
TUSCAN SQUID (GFO)  Calamari strips tossed in Tuscan seasoning and served with lemon wedge and sriracha aioli	24	26
GARLIC PRAWNS (GF) Sautéed garlic prawns in garlic cream sauce served with steamed rice	28	30
BEER-BATTERED BARRAMUNDI Beer-battered barramundi fillets served with fries, house salad, lemon wedge and tartare sauce	25	27
LAMB SHANK Classic lamb shank served with mashed potato and vegetables	36	38
HALF RACK (GFO) Slow-cooked pork ribs in a special aromatic sauce, finished with smoky BBQ sauce, served with fries and house slaw	38	40

# Pasta & Wok Dishes

FETTUCCINE CARBONARA Chicken, mushroom, bacon, spinach, onion and garlic sautéed and tossed in a creamy white wine sauce and garnished with parmesan shavings	25	27
PRAWN AND CHORIZO PASTA Prawn, chorizo, onion, garlic, Napoli, spinach, penne pasta, parmesan cheese	26	28
STIR-FRIED PORK BELLY Stir-fried pork belly with Asian vegetables in teriyaki sauce served with steamed rice	26	28
CHICKEN TIKKA MASALA (GF) Marinated and grilled chicken pieces simmered in rich tomato-based sauce with aromatic spices and herbs, served with aromatic rice and naan bread	27	29
BEEF VINDALOO (GF)	27	29

### Tender beef pieces cooked in spicy marinade and served with rice and naan

ADD TO YOUR PASTA

Avocado \$2 | Pumpkin \$2 | Bacon \$2 | Chorizo \$3

Chicken \$5 | Mushroom \$2 | Parmesan cheese \$3

Toppers

(With a main meal only)

Crispy Chicken Wings

Calamari

Pork Ribs

### Steaks

Porterhouse 250g	37 39
Rib Fillet 300g	44 46
Rump 250g	25 27
Rump 400g	38 40

### SIDES

M NM

Please choose your choice of two sides: Fries, house slaw, garden salad, chat potatoes, seasonal vegetables

### SAUCES (ALL GF)

Gravy, mushroom, diane, pepper, garlic cream, portwine & blue cheese

# Kid's Meals

For Children Aged 12 And Under Includes Drink and Ice Cream

Penne Bolognese	12	14
Kid's Fish And Chips	12	14
Chicken Nuggets And Chips	12	14
Plant-Based Chicken Nuggets With Chips	12	14
Kid's Chicken With Vegetables (GF)	12	14

# Sides

Fries (V)	6
House Slaw (V)	6
Chat Potatoes (V, GF)	6
Garden Salad (V, GF)	7
Creamy Potato Mash (V, GF)	7
Seasonal Buttered Vegetables (V, GF)	7



