

ORLO.

Appellation oysters, mignonette	7
Grilled potato flatbread, choice of:	
• wild oregano, EVOO	12
• spanakopita & herbs	15
• spicy soutzoukakia, comté	17
Mezze plate: chilli olives, Yurrita anchovies, summer greens	12
Oven baked koulouri, whipped cod roe, cucumber, salmon caviar	15
Wagyu beef skewer, guanciale, mustard & spring onion yoghurt	17
Burnt tomatoes, whipped feta, crispy chilli, Spanish onion	26
Grilled baby calamari, Santorini fava, salmoriglio	28
Grilled chicken 'kontosouvli,' lemon & mustard, oregano	24
Chargrilled king oyster mushrooms, kopanisti Mykonou, lemon	21
Pink snapper carpaccio, ladolemono, chilli, chives	26
Roasted eggplant 'imam bayildi', caramelised onion, smoked yogurt	32
Braised beef cheek kokkinisto spaghetti, tomato, kefalograviera	38
Slow roasted lamb shank stifado, olive oil mash, silverbeet	42
Skull Island king prawn yiouvetsi bisque, sorrel	38
Butterflied Corner Inlet rock flathead, purple broccolini, roasted tomato	48
O'Connor 300g MB6 porterhouse, smoked eggplant, red capsicum	62
Shoestring fries, rosemary salt	13
Crispy brussel sprouts, burnt honey, macadamia	17
Zucchini salad, baby cos, feta, pangrattato	15
Daily Chef's Selection	90pp
Sunday Set Menu	70pp

