



Vista del Mar

SOUPS

Wild mushroom soup **D V**

Chives, truffle oil

Seafood & corn chowder **D G S**

Mix seafood, fish stock, corn kernel, garlic crostini

Okroshka, Russian cold soup **D**

Butter milk, mixed vegetables, potato, boiled egg, turkey ham, sour cream

Classic minestrone soup **D G V N**

Seasonal vegetables, tomato, pasta, Parmigiano Reggiano, crostini al Pesto

APPETIZERS

Buttermilk chicken tenders **D G**

Chicken, buttermilk, ranch dressing

Assorted bruschetta **D G V**

Tomato basil, mushroom, pickled artichokes

Mozzarella cheese sticks **D G V**

Chipotle chili, mayonnaise

Garlic bread **D G V**

Confit Garlic butter, herbs

Smoked scamorza stuffed Arancini **D G V**

Arborio rice, smoked cheese, tangy tomato sauce

Lamb croquette **D G**

Garlic Aioli, parsley

P Pork

D Dairy

N Nuts

V Vegetarian

S Shellfish

G Gluten

 Sustainable

 Locally Sourced

Please inform your server of any allergies, dietary restrictions,
or if you wish to order a dish tailored to your preference.

COMFORT SELECTION

Braised angus beef brisket burger **D G**

Pickles, beefsteak tomatoes, lettuce, cocktail sauce

Crispy chicken burger **D G**

Pickles, granny smith slaw, baby gem, potato wedges

Panini **D G V N**

Plum tomato, buffalo mozzarella, basil pesto

Spicy peri peri roasted chicken **D**

Mexican rice, salad, peri peri sauce

Chicken schnitzel **D G**

Herb potato wedges, mushroom sauce

Fajitas (veg/non-veg) **D G**

Chicken, tomato salsa, guacamole, sour cream, cheese

Tefteli, Russian meat balls**D**

Angus beef, rice, tomato sauce, carrot, sour cream

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HAND TOSSSED PIZZA

Classics

Margherita

Tomato, mozzarella cheese, basil **D G V**

Capricciosa **D G P**

Tomato, mozzarella, mushroom, artichokes, ham, olives, boiled egg

Quattro formaggi **D G V**

Mozzarella, gorgonzola, fontina, parmigiano reggiano

Quattro stagioni **D G P**

Tomato, mozzarella, salami, artichoke hearts

Diavola **D G P**

Pepperoni

Choose your own toppings

Sundried tomatoes, olives, artichokes, asparagus, mushrooms, broccoli, mixed seafood, bbq chicken, chicken sausage, pork sausage, beef, salami

PASTA ART

Penne alla boscaiola **D G**

Mushroom, green peas, turkey ham, rucola, parmigiano reggiano

Linguine ai frutti di mare **D G S**

Mixed seafood, garlic, tomato sauce, basil

Fettuccine with lamb ragout **D G**

Lamb ragout, shaved pecorino, parsley

Casarecce alla bolognese **D G**

Beef bolognese ragout, garlic, parmigiano reggiano

Classic potato gnocchi **D G V**

Four cheese sauce, italian basil

Pelmeni **D G**

Beef, sour cream, beef broth

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FROM THE PADDY FIELDS

Mushroom risotto **D V**

Forest mushrooms, parmesan reggiano, confit garlic, truffle oil

Asparagus risotto **D N V**

Lemon zest, parmesan reggiano, norcia truffle oil, pine nuts

Seafood paella **S**

Mixed seafood, roasted bell peppers, peas, saffron, olive oil

CUTS AND SLICES

Ocean's fresh catch **D N E S**

Cherry tomato, new potatoes, green beans, walnut sauce, kalamata olives

Line caught yellow fin tuna **D E S**

Celeriac puree, edamame, fennel - radish slaw, sauce vierge

ORB signature **D S**

Shell-on grilled prawns, chimichurri, beetroot quinoa

Grilled new zealand lamb rack **D**

Green pea silk, rainbow carrot, polenta, broccolini, natural jus

Barbecued pork belly **D P**

Purple potatoes, granny smith slaw, aniseed jus

Braised beef short ribs **D G**

Sweet potato confit, smoked corn remoulade, haricot beans

6 oz. Black angus steak **D G**

Sautéed potatoes, wilted spinach, confit carrot, natural jus

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PLANT BASED

VEGAN

Minestrone soup **V**

Seasonal vegetables, tomato, pasta

Barley and beetroot risotto **V**

Confit cherry tomato, caramelized onions

Stuffed eggplant **V**

Vegetable caponata, tomato emulsion, basil, balsamic

Rigatoni alla norma **GV**

Eggplant, tomato sauce, olive oil

VEGETARIAN NON-VEGAN

Grilled seasonal vegetable lasagna **DGV**

Seasonal vegetables, tomato sauce, cheese, italian basil

Roasted broccoli florets **DV**

Tomato butter, olive tapenade, quinoa puff

Polenta steak **DV**

Mushroom ragout, crispy leeks, truffle essence, parmesan reggiano

Whole wheat pasta **DGNV**

Mortar ground basil pesto, sundried tomato, parmesan reggiano

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