



*REPEAT
OFFENDER*

Food Menu



SMALL

Guacamole with black bean purée, house-made chilli salsa and tortilla chips	16 (V)
Fresh oysters with chamoy, shallot, lime and coriander	6/30
Tiger prawn tostada with tarama, tomato and yellow capsicum (2 per serve)	20
Charred sweetcorn with saffron corn purée, chimichurri and pecorino cheese	15 (V)
Hongos paella rice bombs with black truffle Congo potato mayonnaise	16 (V)
Slow cooked baby back pork ribs with XPA miso glaze and sour gherkins	22
Ponzu cured yellowfin tuna with native lime bursts, avocado mousse, nori, tapioca cracker and chilli	26

TACOS 1 PER SERVE

Smoked pulled beef brisket with pico de gallo and chipotle	8
Slow cooked red mole chicken with iceberg, chilli and sweet potato chips	8
Baja fish with chipotle aioli, sweetcorn and cabbage	8
Chipotle lamb with pico de gallo and coriander	8
Spiced roast pumpkin with salsa roja, iceberg and pickled chayote	8 (V)

LARGE

Adobo spiced chicken thigh with lime pumpkin purée, radicchio slaw and sweet potato crisps	28
Chargrilled calamari with micro herbs, chilli and fresh lime	26
Pan fried blue eye cod with sautéed spinach, red mole and crispy kale	36
Flinders select scotch fillet ms3 250g with smoked cauliflower, caramelised onion and chilli	49
Confit leg of lamb with green peas, pomegranate, béchamel croquette, salsa verde jus and salt bush	40
Stuffed zucchini with mince, pasilla, almond, lemon cheese and micro herbs	26 (V)

SIDES

Patatas bravas with herb aioli and chipotle salsa	14 (V)
Watermelon with croja cheese, chard, cucumber, mint and puffed wild rice	14 (VO)
Heirloom tomatoes with pickled red onion, ají amarillo, basil and black olive ash	15 (V)
Iceberg lettuce with cilantro, citrus dressing and pecorino cheese	11 (VO)

DESSERT

Chocolate caramelo with dulce de leche, raspberry and rock salt	15 (V)
Upside down mango torta, passionfruit curd, pineapple crumb and coconut ice cream	14 (VO)

All menu items are gluten-free
V = Vegan — VO = Vegetarian with Vegan options available

2% surcharge on credit card | 15% surcharge on public holidays
Groups of 10 or more must select a banquet from our menu

Ormond Banquet \$60 per head

Tiger prawn tostada with tarama, tomato and yellow capsicum

Charred sweetcorn with saffron corn purée, chimichurri and pecorino cheese (V)

Taco of your choice

Chargrilled calamari with micro herbs, chilli and fresh lime

Adobo spiced chicken thigh with lime pumpkin purée, radicchio slaw and sweet potato crisps

Iceberg lettuce with cilantro, citrus dressing and pecorino cheese (VO)

Chocolate caramelo with dulce de leche, raspberry and rock salt (V)

Offenders Banquet \$80 per head

Tiger prawn tostada with tarama, tomato and yellow capsicum

Charred sweetcorn with saffron corn purée, chimichurri and pecorino cheese (V)

Slow cooked baby back ribs, xpa miso glaze, sour gherkins

Chargrilled calamari with micro herbs, chilli and fresh lime

Flinders select scotch fillet ms3 250g with smoked cauliflower, caramelised onion and chilli

Iceberg lettuce with cilantro, citrus dressing and pecorino cheese (VO)

Crispy chat potatoes, herb aioli and chipotle salsa

Chocolate caramelo with dulce de leche, raspberry and rock salt (V)

Vegan Banquet \$55 per head

Guacamole with black bean purée, house-made chilli salsa and tortilla chips

Charred sweetcorn with saffron corn purée and chimichurri

Hongos paella rice bombs with black truffle congo potato mayonnaise

Stuffed zucchini with mince, pasilla, almond, lemon cheese and micro herbs

Heirloom tomatoes with pickled red onion, ají amarillo, basil and black olive ash

Patatas bravas with herb aioli and chipotle salsa

Upside down mango torta, passionfruit curd, pineapple crumb and coconut ice cream

