

# RESTAURANT

**ORIENT HOTEL**  
SYDNEY SINCE 1844

## Entrée

\$16

Roast carrot and cumin soup with fried breadcrumbs

Sydney rock oysters (6) freshly shucked, natural or kilpatrick

Potato gnocchi, roast pumpkin, spinach, pine nuts and burnt butter

Smoked salmon, celeriac remoulade and brioche toast

Seared kangaroo loin, rocket, parmesan and balsamic reduction

Garlic prawn hot pot, szechwan pepper and sourdough

## Main

\$28

Seared dory fillets, potato puree, lemon and capers

Duck breast, carrot puree, spinach and juniper berry jus

Pork cutlet schnitzel, red cabbage coleslaw with apple and walnuts

Eye fillet medallion (220g) broccolini, confit truss tomatoes & béarnaise sauce

Cape Grim sirloin (350g), potato gratin, beans & red wine butter - \$4 surcharge

Braised lamb shanks, winter vegetables and mashed potato

Pan-fried ocean trout, roast fennel, potato and dill aioli

Tagliatelle pasta with crab, chilli, garlic and parsley

## Side

\$7

Hand-cut chips / Tomato & Mozzarella / Mash / Steamed Greens /  
Mushrooms