

RELISH DINNER

BREADS

- Garlic Bread** 9
3 pieces
- Bruschetta** 12
3 pieces

ENTREE

- Roasted Tomato Soup** 16
served with a Cheese Toastie *v*
- Sticky Pork Belly Bites** *df* 19
- Creamy Chicken & Pesto Fettuccine** 18
Chicken, Pesto & Cream topped with Parmesan
- Garlic Prawns** 24
Jasmine Rice, toasted Turkish Bread, Creamy Garlic Sauce



MAIN

- Pork Cutlet - Pistachio & Black Pepper Crusted** 37
Sweet Potato Mash, Green Vegetables & Apple Jus *gf df*
- Salmon - Crispy Skinned** 36
Mashed Potato, Cherry Tomato, Baby Spinach & Lemon Caper Butter Sauce *gf*
- Chicken Breast - Wrapped in Filo** 36
filled with Bacon, Spinach & Camembert served with Mash, Vegetables & Semi-dried Tomato Sauce
- Chicken Schnitzel** 29
Choice of two side dishes & sauce
- Porterhouse - 250g Grain Fed** 40
Choice of two side dishes & sauce
- Scotch Fillet - 250g Grain Fed** 46
Chat Potatoes, Dutch Carrots, Broccolini, Asparagus & Red Wine Jus *gf df*
- Roast Pumpkin, Baby Spinach & Fetta Risotto** 34
topped with Parmesan
- Vegetable Curry** 34
served with Naan Bread *gf v*

SIDES

- Mashed Potato 10
- Seasonal Vegetables 10
- Thin Cut Chips 10
- Garden Salad 10

SAUCES

Gravy, Mushroom, Diane, Pepper, Red Wine Jus, Creamy Mustard, Semi-Dried Tomato

DESSERTS

- Sticky Date Dumplings** 15
Golden Syrup & Ice Cream
- Brownie - Chocolate** 15
Chocolate Ganache & Ice Cream
- Cheesecake - Tim Tam** 15
with Ice Cream
- Caramelised Banana & Marshmallow Spring Rolls** 15
with Chocolate & Caramel Sauce & Ice Cream
- Apple Pie** 15
Custard & Ice Cream



RELISH RESTAURANT

ORANGE

BAR SNACKS

Garlic Bread 3 pieces 9

Bruschetta 3 pieces 12

Bowl of Chips small 10 / large 15
Aioli

Crispy Chicken Wings 8 pieces 18
with Ranch Dressing

Chicken Club Sandwich 24
Bacon, Lettuce, Cheese, Aioli & Chips

Steak Sandwich 26
Lettuce, Cheese, Tomato, Onion, Tomato
Relish & Chips

WINE & BEVERAGES

WHITE WINE



House Wine (Tamburlaine)	
Chardonnay or Sauvignon Blanc Semillon	10 36
Bull in the China Shop Moscato - Orange Region	13 46
Angullong Classic Cuvee Brut - Orange Region	13 42
Angullong Sauvignon Blanc - Orange Region	12 39
Tamburlaine Riesling - Orange Region	39
Phillip Shaw Architect Chardonnay - Orange Region	54
Phillip Shaw Gardener Pinot Gris - Orange Region	54
Pig in the House Sauvignon Blanc- Orange Region	41
Cooks Lot Chardonnay - Orange Region	39
Cooks Lot Cab Shiraz - Orange Region	42
Cooks Lot Cab Shiraz - Orange Region	38
Tamburlaines High and Dry Sparkling Cuvee	43

RED WINE

House Wine (Tamburlaine)	
Cabernet Merlot or Shiraz	10 36
Angullong Cabernet Sauvignon - Orange Region	13 42
Angullong Merlot - Orange Region	13 42
Angullong Shiraz - Orange Region	13 42
Phillip Shaw Conductor Merlot - Orange Region	54
Phillip Shaw Idiot Shiraz - Orange Region	54
Cooks Lot Cabernet Merlot - Orange Region	48
Cooks Lot Cabernet Shiraz - Orange Region	48
Cooks Lot Pinot Noir - Orange Region	42
Cooks Lot Shiraz - Orange Region	42

FORTIFIED WINES

Galway Pipe Grand Tawny	12
Morris Muscat - Rutherglen Region	12
Grandfather Port	22

NON-ALCOHOLIC BEVERAGES

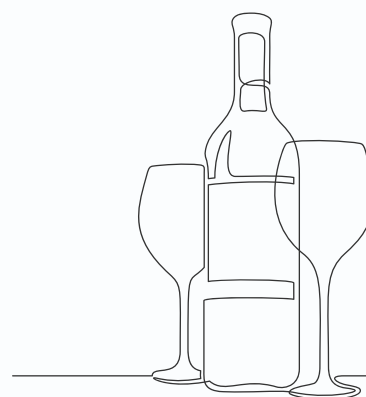
Soft Drink	3.5
<i>Coke, Coke No-Sugar, Solo, Lemonade, Raspberry</i>	
Bitters / Juice	4.5
<i>Orange, Apple, Pineapple</i>	

BEER & CIDER

Light Beer	7.5
<i>Hahn Light</i>	
Mid-Strength Beer	8.5
<i>XXXX Gold, Great Northern</i>	
Standard Beer	8.5
<i>Tooheys New, Tooheys Old, Carlton Dry, Corona, Great Northern Original</i>	
Premium Beer	10
<i>James Squire 150 Lashes, Heineken</i>	
Craft Beer	12
<i>Pioneer Pale Ale, Pioneer IPA</i>	
Somersby Cider - Apple	10

SPIRITS

Standard Spirits	10
Premium Spirits	12





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ORANGE



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