

Bar Menu

SHARE PLATES

Edamame with Sea Salt & Truffle Oil (V, GF)	12
Spicy Edamame with Jalapeño (GF)	13
Yuzu Guacamole with Lotus Chips & Yukari Salt (V)	15
Chicken Karaage with Teriyaki Seaweed & Mayonnaise	17
Popcorn Prawn with Creamy Spicy Sauce and Yuzu Juice	19
Salmon Gravlax Beetroot with Strawberry Umeboshi Plum Sauce (GF)	26
Hiramasa Kingfish Carpaccio (GF)	29
Royal Miyagi (Boomer Bay) Oysters (6pc) with Citrus Dark Tosazu and Sea Blite (GF)	47
Fried Oysters (6pc) with Yuzu Aioli, Panko Crumbs, and Black Tobiko	47

BAO BURGERS (2pc)

Bao with Crispy Pork, Green Apple Kimchi and Spicy Mayonnaise	16
Bao with Chicken Katsu and Green Coral Lettuce	16
Bao with Mushroom, Shimeji and Fungus Mushroom	17

STEAMED DUMPLINGS (5pc)

Steamed Garlic Chives Dumplings	18
Steamed Prawn Dumplings with Tobiko	21
Steamed Red Chili Spicy Prawn Dumplings	24
Steamed Yellow Scallop Dumplings	25

TACOS (2pc)

Mushroom Ceviche Taco with Guacamole, Mixed Mushrooms and Pico de Gallo	13
Salmon Jalapeño Tartare Taco with Guacamole and Tobiko	14
Spicy Tuna Guacamole Taco with Yuzu Mayonnaise and Cherry Tomato	15
Wagyu Beef MBS 9+ Taco with Beetroot Chimichurri and Truffle Oil	16

SASHIMI

Sashimi (Kingfish, Tuna and Salmon)	12pc 39 18pc 60 33pc 98
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OMAKASE

Oribu Omakase Platter (60pc)	250
The Chef's special omakase platter is a decadent seafood platter that features a variety of the freshest and highest quality seafood available. This platter includes succulent pieces of salmon, tuna, kingfish, scallop, scampi, oyster, surf clams, cooked tiger prawns, as well as a seafood ceviche that adds a bright and citrusy flavor to the dish. (GF)	

MAKI

Sugar Snap Peas and Okra Maki (6pc) (V,GF)	23
Salmon Maki (6pc)	24
Tuna Maki (6pc)	25
Tempura Prawn Maki (6pc)	26
Soft Shell Crab Maki (5pc)	27
Spanner Crab Maki (6pc)	28
Oribu Bōto – Mixed Maki (35pc)	150

CAVIAR

White Sturgeon Caviar 30g	250
Oscietra Black Caviar 50g	375
Black Pearl Beluga Caviar 30g	550

CHARCUTERIE

Prosciutto e Melone	19
Cheese Platter	99
<i>A selection of flavourful cheeses including Goat Farmers' Garrotxa, Tete de Moine Reserve Gold, Sheep Milk Truffle Pecorino, Camembert Barossa and Blue Stilton Wedge Moon. Complemented by vibrant fruits like grapes, strawberries and blueberries, alongside crisp carrot and cucumber sticks, assorted nuts, spicy chili pickles, savoury olives, delicate Lavish crackers, zesty Yuzu guacamole and dried fruit.</i>	

DESSERT

Green Tea Tiramisu	22
Basil and Lime Tart	24
Yuzu Sorbet with Coconut Cream, Fresh Berries and Vanilla Fairy Floss	25
Apple Crumble Cheesecake	26
Butterscotch Bar with Almond	28

Oribu Roof Terrace Dining

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Spicy Edamame with Jalapeño (GF)	13
Yuzu Guacamole with Lotus Chips & Yukari Salt (V)	15
Chicken Karaage with Teriyaki Seaweed & Mayonnaise	17
Tempura Enoki Mushroom with Toasted Sesame and Truffle Oil (V)	18
Sweet and Spicy Chicken with Roasted Peanuts	19
Popcorn Prawn with Creamy Spicy Sauce and Yuzu Juice	19
Oribu Seafood Ceviche (GF)	25
Salmon Gravlax Beetroot with Strawberry Umeboshi Plum Sauce (GF)	26
Hiramasa Kingfish Carpaccio (GF)	29
Royal Miyagi (Boomer Bay) Oysters (6pc) with Citrus Dark Tosazu and Sea Blite (GF)	47
Fried Oysters (6pc) with Yuzu Aioli, Panko Crumbs and Black Tobiko	47

TACOS (2pc)

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Salmon Jalapeño Tartare Taco with Guacamole and Tobiko	14
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Oribu Bōto – Mixed Maki (35pc)	150

NIGIRI (2pc)

Wagyu Nigiri	22
Tuna Nigiri	26
Scampi Nigiri	38

CAVIAR

White Sturgeon Caviar 30g	250
Oscietra Black Caviar 50g	375
Black Pearl Beluga Caviar 30g	550

MAINS

Grilled Scallop with Mushroom Duxelle & Porcini Mushroom	43
Lamb Cutlets (3pc) with Saikyo Miso, Custard Crumbs & Grilled Cherry Tomatoes	45
Grain-Fed Tenderloin Brochettes 180g	68
Toothfish with Cured Sweet Miso 140g	78
Kagoshima A5 Wagyu Beef Striploin 180g	150

SIDES

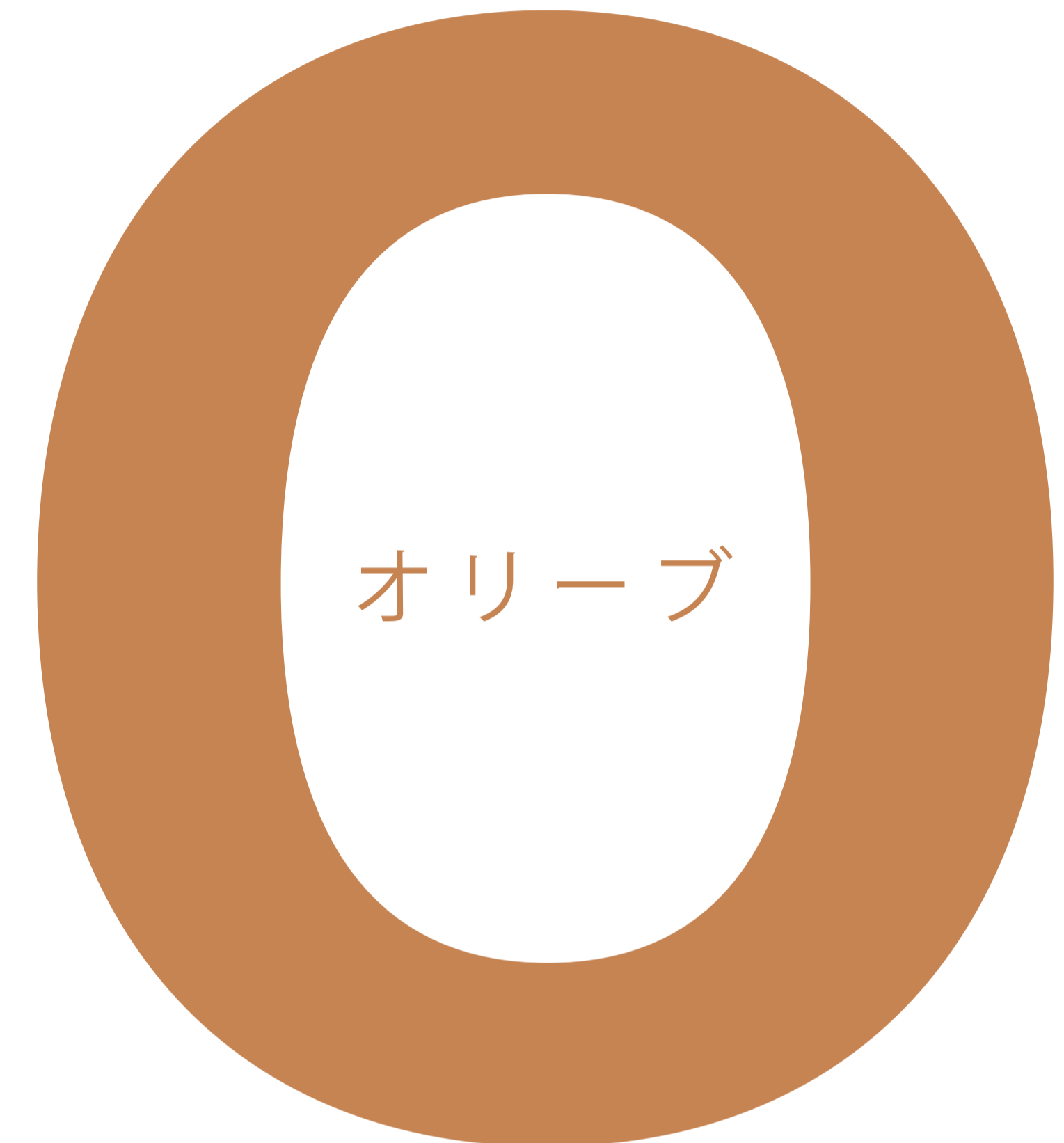
Charred Sweet Corn with Yukari and Beetroot Chimichurri (GF)	15
Micro Salad with Peach and Fermented Fruit Dressing	16
Crispy Eggplant, Saiko Miso with Shiraz Seasoned Onions	16
Pan-Fried Broccolini with Garlic and Sesame Dressing	18
Chipotle Brussels Sprouts with Chipotle Coconut Cream and Sea Salt (GF)	20

DESSERT

Green Tea Tiramisu	22
Basil and Lime Tart	24
Yuzu Sorbet with Coconut Cream, Fresh Berries and Vanilla Fairy Floss	25
Apple Crumble Cheesecake	26
Butterscotch Bar with Almond	28

CHEFS TASTING MENU (MIN 2PPL)

Royal Miyagi (Boomer Bay) Oysters (2pc) with Citrus Dark Tosazu and Sea Blite (GF):
Hiramasa Kingfish Carpaccio (GF):
Mini Sashimi (Best Selection of the Day) - 6 Pieces
Yuzu Guacamole with Lotus Chips and Yukari Salt (V)
Popcorn Prawn with Creamy Spicy Sauce and Yuzu Juice
Grain-Fed Tenderloin Brochettes 180g / OR
Toothfish with Cured Sweet Miso 140g
Choice of One Side Dish
Yuzu Sorbet with Coconut Cream, Fresh Berries and Vanilla Fairy Floss / OR
Basil and Lime Tart



O R I B U



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PRESTIGIOUS AUSTRALIAN GOOD FOOD GUIDE