



ORTON'S

TAILORED EVENTS & CUISINE

Sam Orton

MENU

◆ 2023 – 2024 ◆

At Orton's we are driven by our taste buds

We focus on Hawke's Bay local produce that is in season

We source ethically produced products where ever possible, free range chicken and eggs and friendly farmed pork products

We purchase the very best cuts of meat from the very best suppliers

We strive to create interesting dishes with the flavour being of upmost importance

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Shared Menu

SHARED ENTREE

Mushroom and Walnut Agnolotti

Cauliflower cream, parsley oil, parmesan, pinenuts (V)

Roasted Ovation Lamb Rump

Baba ganoush, mung bean salad, puffed quinoa, preserved lemon dressing (GF/DF)

Gin Cured Salmon

Compressed cucumber, golden raisins, horseradish crème fraiche (GF)

Rice Crusted Market Fish

Sesame roasted eggplant, edamame, red miso dressing (GF/DF)

Braised Beef Shortrib

Kimchi and bean salad, black pepper caramel, spiced jus (GF/DF)

SHARED MAINS

Select two

Roasted Beef Eye Fillet

Cauliflower skordalia, caramelised onion, roasted garlic and chilli oil, syrah jus (GF/DF)

Premium Market Fish

Grilled eggplant and pepper agrodolce, wilted spinach, pinenuts (GF/DF)

Chermoula Roasted Free Range Chicken Breast

Spiced pumpkin puree, fennel, radish and cranberry salad (GF/DF)

Spiced Freedom Farms Pork Belly

Mushroom and sticky rice cake, sesame wilted greens, pork jus (GF/DF)

ACCOMPANIED BY

Please see plated main sides for options. You are to select one starch and two vegetables.



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