



Vista del Mar

SOUPS

Andalusian Gazpacho **V G**
Bell peppers, cucumber, Spanish olive oil

Mushroom Veloutée **V D**
Sour cream, garlic chives, truffle oil

Spanish Fisherman's Stew **D G S**
Mix seafood, saffron, fish stock, tomatoes, dill, garlic crostini

APPETIZERS

Assorted Bruschetta **N D G V**
Tomato, grana padano, mushroom, olive tapenade

Garlic Bread **D G V**
Cheese, garlic butter, herbs

Mozzarella Cheese Sticks **D G V**
Chipotle chilli, tomato sauce

P Pork **D** Dairy **N** Nuts **V** Vegetarian **S** Shellfish **G** Gluten

 Sustainable  Locally Sourced

Please inform your server of any allergies, dietary restrictions,
or if you wish to order a dish tailored to your preference.

PASTA ART

Penne Rigate **N D G V**

Mortar ground basil pesto, grana padano

Spaghetti alla Chitarra **D G P**

Carbonara, egg yolk, grana padano, guanciale

Linguine **D G**

Prawns, tomato sauce

Fettuccine **D G**

Tuscan lamb ragout, shaved pecorino, parsley

Casarecce **D G**

Beef bolognese, garlic, grana padano

Baked Conchiglioni **N D G**

Ricotta, garden spinach, provolone, pine nut, Italian herbs

Pelmeni **D G**

Beef dumplings, sour cream

FROM THE PADDY FIELDS

Asparagus Risotto **V D**

Lemon zest, Parmigiano reggiano, Norcia truffle oil

Mushroom Risotto **V D**

Forest mushrooms, Parmigiano reggiano, confit garlic

Seafood Paella **S D**

Squids, clams, prawns, bell peppers, saffron, olive oil

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CUTS AND SLICES – SIMPLY GRILLED

Ocean's Fresh Catch **N D**  

Broccolini, braised fennel, kalamata olives, ginger coriander romesco

Line Caught Yellow Fin Tuna **D**  

Pea puree, heirloom carrots, string vegetables, onion anchovy cream

ORB Signature **S D**

Shell-on grilled prawns, celeriac slaw, lemon confit, chermoula

Grilled New Zealand Lamb Chops **D**

Fondant potatoes, olive purée, haricot beans, rosemary jus, peperonata

Free Range Corn-fed Chicken **D**

Cauliflower mousseline, niçoise vegetables, citrus gastrique

Barbecued Pork Belly **P**

Purple mash potatoes, roasted apple gel, savoy cabbage, aniseed jus

Braised Beef Short Ribs **D G**

Sweet potato confit, smoked corn remoulade, haricot beans, tarragon emulsion

6 oz. Black Angus Steak **D G**

Truffled dauphinoise potato, wilted spinach, rainbow carrots, natural jus

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PLANT BASED MENU

Summer Pumpkin and Ginger Veloutée
Young basil, extra virgin olive oil

Butternut Squash, Quinoa Steak
Tomato fondue, caramelized onions, squash fettuccine

Buckwheat Risotto
Mushrooms, caramelized leeks, balsamic roast tomatoes

Whole Wheat – Penne/ Spaghetti **G N**
Sundried tomatoes and basil pesto

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