

MENU

ORSO

- SIDES -

Seasonal Green vegetables (gf)	12.0
Rocket & parmesan Salad (gf)	12.0
Fries & roasted garlic aioli (gf)	9.0
Potato puree with truffle oil (gf)	12.0

- DESSERTS -

Pear & frangipane tart, hazelnut praline & cinnamon gelato	17.0
Orange panna cotta served with lemon gel, lemon curd, lime meringue kiss & freeze dried mandarin chunks (gf)	17.0
White chocolate & Frangelico parfait with espresso syrup & dark chocolate ice cream (gf)	17.0
Bitter chocolate & salted caramel tart with raspberry compote, raspberry popping candy & whipped cream	17.0
Local & imported cheese selection with Lavosh, grissini, muscatels & quince paste	25.0
Orso Dessert Tasting Plate	22.0

Pear & frangipane tart, hazelnut praline & cinnamon Chantilly
Bitter chocolate mousse & raspberry textures
caramelised orange cake, chocolate orange curd, yoghurt crisps,
orange syrup

- COFFEE -

Short black, Macchiato	3.5
Flat White, Cappuccino, Latte, Long Black, Hot Chocolate, Mocha	4.0

- TEA -

English Breakfast, Earl Grey, Green, Peppermint, Chamomile	3.5
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- ADDITIONAL -

Decaf, Skim, Soy, Double Shot	0.5
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We cater for all dietary requirements - (v) Vegetarian / (gf) Gluten Free / (df) Dairy Free / Vegan

UPDATED 01/02/18