

Cha Cha Char Bread Rolls butter / pistachio dukkah / beef jus dipping sauce 5

OYSTERS *ask your wait staff for their origin*

NATURAL mignonette dressing

KILPATRICK double smoked bacon / Bbq brandy Kilpatrick

BLOODY MARY SHOOTERS

Six 26 Twelve 47

ENTRÉE

Char Signature Classic Entrees

SEARED WAGYU TATAKI wakame / black garlic mayo / salmon roe / fresh wasabi / salty fingers 29

CHA CHA CHAR BEEF TARTARE quail egg / herb mayonnaise / grilled sourdough 26

WAGYU SPRING ROLL pickles / cucumber / chili plum sauce 26

NOOSA PRAWNS COAL ROASTED lemon nut butter / avocado / capers / crusty bread 29

SASHIMI OF REEF FISH smoked mussel gel / soy ginger dressing / pickled kohlrabi 26

SEARED SCALLOPS pan fried trotters / ginger and yellow bean sauce / blackened pineapple relish 28

CRISPY SQUID fried spring onion / chilies / lime wasabi 26

MISO GLAZED EGGPLANT whipped organic tofu / chilli ginger dressing / black bean (v) 24

WOOD FIRED OCTOPUS harrisa / nduja crumbs / charred cucumber / radish riatta 28

SEARED BIG EYE TUNA avocado / bonito / pickled cucumber / radish 27

MAINS

CRISPY PORK BELLY Valencia free range pork / spiced apple sauce / green apple, chilli & mint salad 45

BARRAMUNDI local asparagus / smoked tomato sauce / bacon / sage / cabbage 44

WHOLE FISH OF THE DAY butterflied market fish / crispy shallot / roasted chilli paste / lemon grass 47

WAGYU PAPPARDELLE seared wagyu beef / wild mushroom / truffle pecorino / egg yolk 38

MUSHROOM RISOTTO Sunshine Coast mushrooms / truffle pecorino / onion (v) 43

SPATCHCOCK char grilled / satay / orange, mint & cherry tomato salsa 45

SOVERIEN LAMB RUMP spring lamb / globe artichokes / provincial salad / green garlic 46

FISH WELLINGTON red claw clayfish / line caught snapper / Tasmanian salmon / grilled leek / lemongrass sauce 55

SIDES 10

CHIPS black salt / cayenne aioli

MASHED POTATO thyme / olive oil

SAUTEED POTATOES caramelized onions

GREEN VEGETABLES broccolini / broccoli / green beans / toasted almonds

BAKED MACARONI CHEESE three cheese / pangrattato

WOOD ROASTED FIELD MUSHROOMS rosemary / thyme

BATTERED ONION RINGS ranch dressing

CAPRESE SALAD mozzarella / basil / garlic white balsamic

ICEBERG SALAD garlic dressing / crispy bacon / parmesan cheese

TWO FRIED EGGS black salt 5

15% surcharge applies on public holidays

Orisban's signature steak restaurant. 