

SNACK MENU

3PM – 5PM



APERITIVO

House focaccia, ricotta & rosemary oil	12
Taleggio cheese stuffed green olives	7
Marinated mixed olives	7
Truffled fries, pecorino	10
Arancini, kimchi, korean mayo, mozzarella, spring onion	8ea
Wagyu tartare toast, balsamic onion, shallot mayo	10ea
Mortadella sandwich, stracciatella & pistachio on house focaccia	22
Shaved cured meat selection, prosciutto, wagyu bresaola, mortadella, bread	25



Oyster, pink peppercorn & prosecco mignonette or natural 3.5ea

CHEESE 25g

Taleggio, soft, cow's milk	10
Fontina, semi-hard, cow's milk	10
Pecorino sardo, hard, sheep's milk	10
Gorgonzola dolce, mild blue, cow's milk	10
Truffle pecorino, semi-hard, sheep's milk	10

*Cheese served with pickled figs, honeycomb, crackers

DRINKS

3PM – 5PM

BEER

Peroni Nastro Azzurro Lager 3.5% - Italy	7
Peroni Red Lager 4.7% - Italy	7

COCKTAILS

Aperol Spritz	10
Margarita 'Classic'	12
Espresso Martini	12
Negroni	15

RED WINE

2023 Foreign Friends Barbera Beechworth, VIC	12
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WHITE WINE

2022 La Valentina Trebbiano D'Abruzzo, Abruzzo, Italy	12
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*please note, split bills not available for groups of 6 or more.
15% surcharge applies on public holidays | 10% surcharge on Sundays.

**payments made by credit card have 1.25% surcharge

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