Weekdays 9:00am - 12:00pm Weekends 9:00am - 1:00pm Bircher Muesli Our very own granny smith apple	3.500
bircher muesli, honey and fresh berries Pistachio, Honey & "Rose" Brioche	3.500
Honey and cream cheese, toasted pistachios and orange-rose jam French Toast	3.800
Saffron and cardamom infused French toast and fresh breakfast cream Belgian Waffles	4.000
Belgian Waffles Ask your waiter for today's selection The Bakers Basket A daily selection of our breakfast	3.800
breads and pastries, served with homemade jam and butter Potato Hija & Labna Sandwich	4.500
Tahina, tomatoes and mint on 5 grains bread and mix pickles Sweet Melon & Feta Salad	4.000
Fresh mint, caramelized pistachios and honey The Orangery Falafel Sandwich	3.500
Arabic bread, tahina, tomatoes, pomogran radish, mint & parsley served with mix pick "Shakshouka" Omelette	
Organic sun-blushed cherry tomatoes and egg, served with roasted baby potato and toasted homemade bread	
Syrian Frittata Open faced baked omelette with Middle Eastern herbs and spices,	4.000
topped with labne and toasted homemade bread The Oriental Breakfast	9.000
Assorted mini fatayers, zaa'tar scones and breads, labne, pickles, olives, grilled halloumi, ful medames, homemade jams and organic honey. Served with freshly	
squeezed juice and your choice of tea or coffee The Orangery Breakfast	9.000
Baker's basket with croissant, danish, sweet roll, white or brown toast, your choice of two eggs, mild cheddar, sliced fruits, homemade	
jams and butter. Served with freshly squeezed juice and your choice of tea or coffee	
LUNCH TO DINNER 12:00pm - 11:00pm FROM THE COUNTER	
Please choose your favorite from ou salad selection at the counter, fres prepared using our own organic vego or locally sourced ingredients:	shly etables
Selection of 3 Salads	5.000
SALADS & SOUPS FROM THE KITCHEN Spring Leaves & Sunblushed Tomatoes Date and goat cheese	4.000
with toasted sunflower seeds and pomogranate dressing Figs & Goat Curds Salad	4.000
Baby boston lettuce, soft figs, fresh mint and honey shallot dressing Crisp Romaine Hearts &	5.500
Middle Eastern Chicken Sweet potato, avocado with mustard-honey and balsamico dressing	
Fattoush Romaine lettuce, cucumber, tomatoes, onion, radish, parsley, sumac dressing and Arabic bread	3.500
Croutons Tabbouleh Baby boston lettuce, soft figs, fresh	4.000
mint & shallot dressing Lentil Soup Tender lentils, cumin, Arabic bread	3.700
croutons and lemon wedges Butternut Squash & Swiss Chard Soup Black eyed pea, fresh coriander and	3.500
lemon SMALL & SIDE PLATES	
Barley & Roasted Zucchine Rolls Goats curds and labna with barley, gold raisins and scallions	3.500
Homemade Armenian Sujuk Baked in a spicy tomato sauce Grilled Marinated Eggplant Organic basil, red chili, pine nuts	3.800
Organic basil, red chili, pine nuts and tahini sauce Soft Roasted Aubergine Labnah and tahina sauce,	3.500
pomegranate seed, zaatar, olive oil Mini Chicken Kofta	4.000
Homemade pita bread, tahini sauce, pomegranate seeds and parsley The Orangery Falafel Ground chickpeas, Middle Eastern	3.800
herbs and spices, tahini sauce and pickles Three Hummus	4.000
Classic hummus, fresh basil hummus. organic beetroot hummus Mushroom & Cheese Quiche	4.000
Served with petite salad Grilled Halloumi & Spicy Date Chutney	4.500
Served with red capsicum, onion jam and country loaf bread Potato Croquettes	3.000
Crisp fried, garlic, fresh coriander and lemon Hand Cut Chips	3.000
Hand cut triple cooked chips Shoestring Potatoes with Rosemary Salt Thin and crisp potatoes sprinkled with rosemary salt	3.000
with rosemary salt SANDWICHES All our sandwiches are served	
with hand-cut chips and pickles Orangery Club Sandwich Chicken mayo salad, fried egg,	6.000
kashkaval cheese, rocket, tomato and crispy veal bacon Grilled Portobello	6.000
Mushrooms Sandwich Marinated and grilled portobello mushrooms, rocket, roasted red peppers, cream cheese on rye bread	
Brie & Figs Sandwich Fresh mint on tomato ciabatta	6.000
Bresaola on Brioche Sandwich Soft figs, goat's cheese and rocket The Orangery Oriental Burger	6.000
Black angus beef burger, rocket, kashkaval cheese and vegetable pesto on zaa'tar bun	
Chicken & Two Pesto Sandwich Parmigiano ciabatta, parmigiano cheese and rocket Sweet Potato & Avocado Sandwich	5.000
Sweet Potato & Avocado Sandwich Boston lettuce and vegetable pesto on seeded brown baguette Roasted Aubergine	5.000
Roasted Aubergine & Tomato Sandwich Goat cheese, Pesto, Rocket on whole grain baguette	5.000
LARGE PLATES Oriental Herb Crusted Prawns Oriental herbs, spices and red	9.000
Oriental herbs, spices and red sweet potatoes Kibbeh Bil Saniya "In Terracotta Traditional minced lamb and	7.500
Traditional minced lamb and cracked wheat with spices baked in a clay terrine Mini Ouzi	6.000
Braised lamb and rice with Arabic spices, baked in filo pastry with cucumber, dill and yogurt raita	
Lamb Meatballs In spiced tomatoes and pomegranate sauce, served with vermicelli rice	7.500
Lamb Shank In yogurt sauce and summer onions, served with freekeh	10.000
Honey Roasted Chicken Saffron, hazelnut, honey, cinnamon, sweet onion and Egyptian vermicelli rice	7.000
rice Lamb Fatteh Tender lamb in tahini sauce, rice, pine nuts and Arabic bread	8.000
croutons Msakhan Chicken Braised boneless chicken, onions,	7.000
sumac and zaa'tar, baked in saj bread Shish Barak "Tortellini"	5.500
Lamb and walnut filled tortellini, yogurt sauce and organic basil pesto Mushroom Pithivier	6.000
Mushroom Pithivier Flaky puff pastry and organic goat gouda cheese	6.000
AFTERNOON TEA 3:00pm - 6:00pm Assorted Macaroons Tier	3.500
Please select from our display Traditional Afternoon Tea A selection of traditional sandwiches, scones with cream and	13.500
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for two Cream Tea	5.000
jam, cakes and pastries. Pot of Tea for two Cream Tea Freshly baked scones with cream and homemade jam. Tea or Coffee of your choice Cakes	5.000