

RAW AND CHILLED

Oysters 24
½ dozen, mignonette, horseradish, lemon

Calamari Salad 20
charred Humbolt squid, lemon, red onion, chilies, parsley, cilantro, olive oil, bitter greens, crouton
suggested wine pairing Chronos Brut

Scallop Crudo 22
citrus, ginger, chilies, basil, mint, cucumber, chive, olive oil
suggested wine pairing Chronos Chardonnay

Prawn Cocktail 24
grilled & chilled prawns, bravas cocktail sauce, pickled onion, avocado cream, cilantro
suggested pairing Chronos Riesling

Beef Tartare 18
finely chopped beef tenderloin, pickled mustard seed, cornichon, cured egg, crostini
suggested pairing Evolve Grenache

STARTERS

Chef Soup 11
always changing, always good

Green Salad 19
roasted yams, apples, goat cheese, spiced seeds, burnt shallot vinaigrette (VEGAN, GF)
suggested pairing Chronos Pinot Gris

Seafood Chowder 16
clams, mussels, potato, onion, celery, carrot, roasted tomato, cream
suggested pairing McWatters Collection Chardonnay

Tableside for 2 Caesar Salad 27
romaine, brassicas, lardons, capers, croutons, shaved Grana Padano
suggested pairing Chronos Sauvignon Blanc

Charcuterie Board 35
selection of meats & cheeses, mustard, pickles, local spreads, bread
-GF Crackers available-

SIGNATURE SIDES

Roasted Carrots 10
Harissa yogurt, spiced honey (VEG, GF)

Broccolini 10
charred, garlic & chili oil (VEGAN, GF)

Crispy Roasted Potato 11
herbs, olive oil, flaky salt (VEGAN, GF)

Mushrooms 11
sauteed, herbs, butter (VEG, GF)

Tallow Fries 11
Black garlic aioli (GF)

Whipped Yukon Gold Potatoes 11
chives, whipped butter (VEG, GF)

Crispy Green Beans 12
chilies, green onion, Pecorino Romano, chive aioli (VEG, GF)

Warm Bread 12
Panini Bianca bread, roasted garlic & goat cheese spread, olive oil, flaky salt (VEG)

Linguine Pomodoro 16
Parmigiano Reggiano (VEG)

Vegetable and Potato 12
seasonal vegetables & select one style of potato (VEG,GF)

OROLO CUTS

Our steaks are dry aged on site for 30 days and finished with house churned fermented Apera butter and smoked Vancouver Island salt. Pair your steak with one or more of our signature sides.

Our Team would be delighted to suggest one of our award winning red wines to pair with your meal.

HOUSE DRY AGED CUTS

minimum 30 days

12oz	Ribeye	75
12oz	New York Striploin	70

8oz	Sirloin	36
7oz	Tenderloin	48
10oz	New York Strip	60

OVEN ROASTED LAMB

Full Rack of Lamb	85
Half Rack of Lamb	48

PERFECT FOR STEAKS

Garlic Butter Prawns	15
Bordelaise Sauce	5
Peppercorn Sauce	5
Blue Cheese Butter Crust	10

À LA CARTE

Saffron & Roasted Tomato Risotto 29
 mascarpone, wilted greens, Pecorino Romano (VEG)
 Vegan option available
suggested pairing McWatters Collection Semillon

Chicken Parmigiana 36
 fresh pomodoro, linguine, basil, fior di latte,
 Parmigiano Reggiano
suggested pairing Chronos Merlot

OROLO Burger 36
 double organic beef patties, bbq glaze, double
 cheddar, OROLO bacon, pepper mayo, pickles,
 brioche bun, tallow fries
suggested pairing Chronos Cabernet Sauvignon

Lasagna Bolognese 36
 Summerland raised beef & tomato ragu, lardons,
 mozzarella, Pecorino Romano
Suggested pairing McWatters Collection Meritage

Chinook Salmon 38
 oven roasted wild BC Salmon, saffron & roasted
 tomato risotto, mascarpone
*suggested wine pairing McWatters Collection
 Chardonnay*

Bone in Pork Chop 39
 spiced chickpea stew, tomato, roasted peppers,
 kale, garlic chili oil (GF)
suggested pairing Chronos Riesling

Duck Breast 40
 air dried & pan seared duck breast, duck sausage,
 barley risotto, sundried tomato, bok choy, preserved truffle,
 truffle gouda, plum jus
suggested pairing Chronos Cabernet Franc

*at OROLO we are committed to using local, seasonal partners wherever possible,
 highlighting the beauty of the Okanagan Valley, and kindly ask for understanding
 should our menus have seasonal variation*

PRIX FIXE DINING 59

Choose 1 from each course

FIRST COURSE

Seafood Chowder
 clams, mussels, potato, onion, celery, carrot,
 roasted tomato, cream

Caesar Salad
 romaine, brassicas, lardons, capers, croutons
 shaved Grana Padano



SECOND COURSE

RISOTTO

saffron & roasted tomato risotto, mascarpone, wilted
 greens, Pecorino Romano (VEG,GF)
vegan option available

SALMON

oven roasted wild BC Salmon, saffron & roasted
 tomato risotto, mascarpone (GF)

PORK CHOP

spiced chickpea stew, roasted peppers, kale,
 garlic chili oil (GF)



THIRD COURSE

Crème Brulé

Chocolate Mousse



WINE PAIRING 29

add wine pairings to your prix fixe dinner