

RAW AND CHILLED

Oysters 18

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

Scallops 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

seasonal berries, goat cheese, spiced seeds, burnt shallot vinaigrette (VEGAN, GF)
suggested pairing Chronos Chardonnay

Seafood Chowder Soup 16

clams, mussels, potato, onion, celery, carrot, roasted tomato, cream
suggested pairing McWatters Collection White Meritage

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-

À LA CARTE

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

Chicken Parmigiana 35

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

Chinook Salmon 38

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

Bone in Pork Chops 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 Evolve Grenache



SIGNATURE SIDES

Roasted Carrots Harissa yogurt, spiced honey (VEG, GF)	10
Broccolini charred, garlic & chili oil (VEGAN, GF)	10
Crispy Roasted Potato herbs, olive oil, flaky salt (VEGAN, GF)	11
Mushrooms sauteed, herbs, butter (VEG, GF)	11
Tallow Fries Black garlic aioli (GF)	11
Whipped Yukon Gold Potatoes chives, whipped butter (VEG, GF)	11
Crispy Green Beans chilies, green onion, Pecorino Romano, chive aioli (VEG, GF)	12
Warm Bread Panini Bianca bread, roasted garlic & goat cheese spread, olive oil, flaky salt (VEG)	12
Linguine Pomodoro Parmigiano Reggiano (VEG)	16
Vegetable and Potato seasonal vegetables & select one style of potato (VEG,GF)	12

OROLO CUTS

Our steaks are dry aged on site for 35 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 35 days

12oz	Ribeye	75
12oz	New York Striploin	70

6oz	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