










Cocktails



 Margarita – Classic Tommy's Spicy Mango • What's your flavour?	22
 Garden of Eden • Gin based, fresh cu-cum-ber, Elder Flowers, succulent	20
 Cherry smoked Old Fashioned • Smooth, smoky & a modest pinch of bitter	22
 Forbidden Passions • Delicate balance of Vanilla Vodka, pineapple & fresh passionfruit	20
 Noxious Baroness • Vodka, and watermelon and sour apple and Stardust?	20
 Long Island Iced T • White spirits – all of them!, house made tea Syrup, lemon	24
 eXpresso Martini • Equal parts Pick me up & F**k me up	20
 Dragonfruit Mojito • White Rum, house made dragonf. syrup, fresh, zesty, delicious	20
 Negroni • The one and only. Enough said.	22

Classic Cocktails available !

Non – Alcoholic ❄️

Pepsi Pepsi Max	
Lemonade Solo Sunkist	
Ginger Ale Tonic Soda Water	5.5
LemonLime&Bitters	6.0
Apple Pineapple Orange	
Cranberry Tomato Juice	6.0
Red Bull	7.0
Gatorade – Blue	8.0
Lipton Iced T – Lemon Peach	7.0
Voss Still Sparkling Water – SML	6.0
Voss Still Sparkling Water – LRG	11.0

Sparkling & Champagne



'22 La Maschera Prosecco • SE Australia	14 65
NV Louis Bouillout Blanc de Blancs Brut • Burgundy, FR	19 105
NV Deviation Road Sparkling Brut Rose • Adelaide Hills, SA	– 95

White



'23 Twin Islands Sauvignon Blanc • Marlborough, NZ	13 60
'22 Forest Hill Estate Chardonnay • Mount Barker, WA	16 75
'21 William Fevre Petit Chablis • Chablis, FR	– 110
'23 Heirloom Pinot Grigio • Adelaide Hills, SA	14 65
'23 Brokenwood Pinot Gris • Mornington Peninsula, VIC	– 75
'23 Pewsey Vale Riesling • Eden Valley, SA	16 75
'21 Famille Hugel Riesling • Rhone, FR	– 115

BEER & CIDER



Asahi Super Dry	10
James Squire 150 Lashes	10
Carlton Draught	10
Heineken (Zero)	8
Gage Roads XPA (Zero)	9
James Squire Ginger Beer	11
Sommersby Apple Cider	10

1.8% bank processing fee on all card payments
15% surcharge on public holidays

Rosé & Moscato



'22 La Vielle Ferme Rosé • Rhone, FR	13 60
'22 Alasia Moscato • Piedmont, IT	15 70

Red



'21 Tarra Warra Pinot Noir • Yarra Valley, VIC	17 80
'21 Brokenwood Indigo Pinot Noir • Beechworth, VIC	– 135
'22 Two Paddocks Pinot Noir • Central Otago, NZ	– 120
'22 Langmeil Longmile Shiraz • Barossa Valley, SA	14 65
'21 Brokenwood Shiraz • Hunter Valley, NSW	– 95
'21 John Duval Entity Shiraz • Barossa, SA	– 115
'20 Yalumba The Cigar Cabernet Sauvignon • Coonawarra, SA	– 80
'21 Wirra Wirra Farmer's Heart Grenache • McLaren Vale, SA	16 75
'18 Jim Barry Cabernet Malbec • Clare Valley, SA	17 80

Sticky



'23 Heggies Vineyard Botrytis Riesling • Eden Valley, SA	15 70
NV Pedro Ximénez Cream Sherry • Andalusia, SP	14 –

**Ask our friendly staff about
non-alcoholic beer, wine and mocktails !**

COFFEE



Espresso	4.8
Milk or Black	5.8 6.8
Soy Oat Almond Lac. Free	1.0
Extra Shot	0.8
Monin Syrups - Vanilla Caramel	
Hazelnut White Chocolate	0.8

NOT COFFEE

Mad Hatter Chai Latte	5.8 6.8
Hot Chocolate - Whip +0.5	5.8 6.8
Coconut Hot Chocolate	6.8 7.8
Iced Chocolate w/ Whip	6.8 7.8
• Ice cream + 4	
Turmeric Latte	6.2 7.2
Matcha Latte	6.2 7.2

TEA

Mad Hatter Tea co.	
Organic loose leaf - Pot	5.8
English Breakfast Earl Grey	
Peppermint Chamomile	
Sencha Green Jasmine	
Lemon Grass & Ginger	
Sticky Chai w/ Honey	6.3

FRESH JUICES

Create your vibe	10.9
Apple	
Orange	
Watermelon	
Carrot	
Ginger	0.8



Cocktails

Sizzy's Mimosa - Orange Pineapple	14
eXpresso Martini	20
Bloody Mary	20
Margarita	22
• Classic Tommy's Spicy Mango	

COLD DRINKS

Pepsi Pepsi Max	
Lemonade Solo	
Sunkist Ginger Ale	
Tonic Soda Water	5.5
LemonLime&Bitters	6.0
Apple Pineapple	
Orange Cranberry	
Tomato Juice	6.0
Red Bull	7.0
Gatorade - Blue	8.0
Lipton Iced T - Lemon Peach	7.0
Voss Still Sparkling Water - SML	6.0
Voss Still Sparkling Water - LRG	11.0

V -Vegetarian | VE - Vegan | DF - Dairy Free
NF - Nut Free | GF - Gluten Free

Please let us know if you have any dietary requirements.
We cannot guarantee our kitchen is free from allergens.
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Breakfast 7.30 - 11.30

EGGS YOUR WAY (DF V NF)	16
Free range eggs, fried/poached/scrambled on grilled sourdough	
B&E ROLL (NF)	21
Soft brioche roll, bacon, fried egg, cheese, jalapeños & tomato jam	
• hash brown + \$4	
SMASHED AVO (V)	26
Fresh smashed avocado, poached eggs, feta, dukkah & herbs on sourdough	
EGGS BENNY (NF)	26
Grilled bacon, poached eggs, greens & hollandaise on grilled sourdough	
FRITTERS (DFO V NF)	24
Fried pea + mint fritters, mushy peas tomato relish, feta, crispy chickpeas & poached eggs	
GRANOLA (V)	20
Crunchy granola, honey yoghurt, mango coulis, passionfruit & candy orange	
• vegan coconut yoghurt + \$4	
WAFFLES (V)	23
Grilled waffles, honeycomb, salted caramel, cookies & cream ice-cream	
KIDS WAFFLES (V)	16
Grilled waffles, maple & Vanilla ice cream	

Extras

Bacon	6
Avo Beans	5
Egg Spinach Hashbrown GF Bread	4



Larger

CHARGRILLED ANGUS STEAK (NF GF) Cauliflower puree, summer greens, Café De Paris butter	44 52
300gr Rump 250gr Scotch	
SMOKED CHICKEN PASTA (NF GFO DFO) Smoked chicken breast, anchovy, capers, cherry tomato, pangrittata	39
CHICKEN PARMIGIANA (NF) House crumbed free range chicken breast, Tawonga triple smoked ham, napoli, mozzarella, chips, salad & gravy	36
STEAK SANDWICH (NF DF) Grilled sourdough, minute steak, caramelised onion, mustard aioli, rocket & tomato relish, chips	34
SEXY SALAD (GF V) Summer leaves, onion, cherry tomatoes, toasted almonds & shaved parmesan • add grilled chicken + \$8	29
MOUSSAKA (VE NF) Bean & quinoa ragù with thyme, tomato, garlic roasted eggplants, béchamel & grilled sourdough	34
MARKET FISH (NF GF) Pan roasted fillet, baked herbed potatoes, caper butter, asparagus	42

Sides

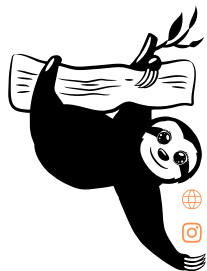
FETA CHIPS (V GF NF) Chips tossed in feta, garlic oil & parsley	16
BROCCOLI (V GF) Chargrilled broccoli, chilli oil, almonds & Grana Padano	17
COS SALAD (V GF) Baby cos hearts, goats cheese, shaved shallots & candied walnuts	16

Smaller

PORCHETTA (GF NF) Tyrokafteri, pomegranate, pickled shallot, pepitas, fetta	26
PANKO PRAWN TAILS (DF NF) Mango salsa, herby yummy	29
ORY'S FRIED CHICKEN WINGS (NF) Buttermilk fried chicken wings, tossed with BBQ <u>or</u> buffalo reaper sauce 🔥	21
HUMMUS (VE NF) Smoked hummus, confit garlic, fried chickpeas, grilled sourdough	19

Sweets

SUMMER FRUITS (GF VE) Ginger crumble, lemon sorbet, lime sherbet	21
NUTELLA BROWNIE (V) Rich brownie, salted caramel, cookies & cream	21



🌐 orysfallscreek.com.au
📷 [instagram.com/orysfallscreek](https://www.instagram.com/orysfallscreek)

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Opening Hours

Open daily 7.30am-Late
Closed Thursday
(03) 5758 3899