

Winter 2017

Breads

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| Grilled focaccia – macadamia and rocket pesto, sundried tomato tapenade, balsamic and olive oil | \$ 11 |
| Wattle seed damper loaf – macadamia oil and native dukka | 8 |

Starter / Main

26 / 40

Australian Antipasto

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| Salmon green ant gravlax, smoked kangaroo with wild spice - Kakadu plum, emu wonton – Davidson plum chilli sauce, smoked crocodile – riberry mayo, Caprese and damper crumb | |
| Twice cooked pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree | 22 |
| Quinoa, roast beetroot and macadamia salad – fennel, orange and labna | 17 |
| Salt and pepper quail – compressed watermelon with finger lime | 21 |
| Tasmanian salmon Mi Cuit – ginger and dessert lime – cucumber and native fresh herbs | 22 |
| Tuna and swordfish sashimi – cucumber, ponzu and wakami – smoked tomato sorbet | 20 |
| Beef cheek and pepper leaf ravioli – pangrattato | 19 |
| Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle | 28 / 42 |
| Red claw lobster – wok tossed in lemon myrtle green curry with rice noodle | 24 / 40 |
| Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal | 22 / 39 |
| Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, bok choy | 22 / 39 |
| Queensland spanner crab – tomato and lemon myrtle chilli sauce – coconut rice | 22 / 39 |
| Tablelands pork trio – pork shoulder feijoada with apple and muntries – Bundaberg ginger beer short ribs and pork jowl char siu | 38 |
| Chicken supreme with dukka crust – corn and asparagus, rosella flower, yoghurt cheese | 36 |
| Lamb rump with saltbush ash – beetroot sweet and sour – potato and rosemary dauphinoise | 38 |
| Roast duck breast – arancini – Davidson plum and ginger glaze – pumpkin and honey puree – watercress | 39 |
| Wallaby topside – sea parsley, lemon aspen cous cous – pea purée - wattle seed and Daintree vanilla sauce | 40 |

Fresh fish and Oysters – market price – see daily specials

Tablelands Premium beef – selected aged cuts from the best local producer - Morganbury

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| Tenderloin – 200gm – white chocolate and cumin mash, heirloom vegetables, pepper berry jus | 46 |
| - The following steaks served with duck fat roast kipflers, black garlic and marrow butter, red onion jam | |
| Strip loin – 250gm – 28 day aged | 42 |
| Tomahawk – 600gm – 35 day aged | 75 |

Red Ochre Platters - See Daily Specials

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| Australian game platter (minimum of two people) | 54 pp |
| Seafood platter (minimum of two people) | 76 pp |
| Taste of Australia - 4 course set menu (minimum of two people) | 70 pp |
| Vegetarian tasting plate | 30 pp |

Side Orders

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| Green vegetables – soya, mirin and sesame | 11 |
| Tomato and bocconcini salad – sea parsley and bush tomato dressing | 14 |
| Roast kipflers with duck fat, rosemary and Murray River salt flakes | 10 |
| Rocket and parmesan salad – balsamic and Queensland olive oil | 9 |
| Jasmin rice, lemon myrtle and fried onion | 5 |
| Sweet potato fries – bush tomato aioli | 9 |
| Spiced fries | 8 |
| Tossed salad with lemon aspen macadamia dressing | 9 |
| Ochre salad - mixed salad leaves, semi dried tomato, crisp bacon, olives, feta cheese, spiced macadamia nuts – garlic mayonnaise | 16 |

Desserts

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| Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti | 16 |
| Chocolate slut – couverture chocolate mousse - dark chocolate self saucing pudding | |
| - double chocolate ice cream – candied chilli and sunrise lime | 20 |
| Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, | |
| - caramalised banana and banana gelato | 17 |
| Davidson plum mousse – macadamia pacoca – lemon myrtle and coconut ice cream | 18 |
| Quandong brulee – hazel nut tulle | 17 |
| Affogato – vanilla bean ice cream, coffee shot and liqueur of your choice | 16 |
| Selected Gallo cheese, pepper leaf lavosh – fig chutney | 20 |
| Ochre dessert platter - Go Wild! - 4 desserts - minimum four people | 17 pp |