

Ochre restaurant

modern australian

Lunch

The Ochre Daily Lunch Platter \$32.50pp for 2 or more people
 Choose 3 quality dishes per platter from the light lunch section
 + our famous spiced fries + a glass of wine or beer

Light lunch and Starters

	\$
Wattle seed damper loaf – macadamia oil and native dukka	8
Grilled focaccia with rocket macadamia pesto, sundried tomato tapenade, balsamic and olive oil	11
Ochre house salad	16
Mixed salad leaves, semi dried tomato, bacon, olives, Mungalli feta, spiced macadamia nuts & garlic mayo - add crispy chicken, smoked crocodile or smoked salmon	8
Spring Rolls – Locally hand rolled at Barramundi gardens Choice of Barramundi – kangaroo - crocodile with lemon myrtle or chicken san choy bow – wild lime dipping sauce – pickled vegetables and salad	16
Spiced calamari skewers – green vegetable salad, cassava chips and sweet chilli lemon myrtle dipping sauce	20
Tuna and swordfish sashimi – cucumber, ponzu and wakami – smoked tomato sorbet	20
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
Beef fillet satay – macadamia satay sauce – jasmine rice and pickle	20
Tasmanian salmon Mi Cuit – ginger and dessert lime – cucumber and native fresh herbs	22
Beef cheek and pepper leaf ravioli - pangrattato	19
Salt and pepper quail – compressed watermelon with finger lime	21
Prawn salad – tempura local prawns - Asian slaw – sunrise lime mayo	24
Red claw lobster – wok tossed in lemon myrtle green curry with rice noodle	24
Burgers – served with sweet potato or regular fries	21
Ultimate Aussie - Premium beef and roo pattie – bacon, beetroot, jack cheese, onion rings, pickles, salad, bush tomato aioli *beef only option available	
The FNQ - barramundi tempura – Asian slaw, pickled cucumber, finger lime mayo	
Main course	
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	39
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	42
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, bok choy	39
Queensland spanner crab – tomato and lemon myrtle chilli sauce – coconut rice	39
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
Fresh fish and Oysters – market price – see daily specials	
Tablelands Premium beef – selected aged cuts from the best local producer – Morganbury	
Tenderloin – 200gm – white chocolate and cumin mash, heirloom vegetables, pepper berry jus - The following steaks served with duck fat roast kipflers, black garlic and marrow butter, red onion jam	46
Strip loin – 250gm – 28 day aged	42
Tomahawk – 600gm – 35 day aged	75
Aussie Game Platter	
Salt and pepper leaf crocodile, grilled kangaroo, wallaby topside – sweet potato fritter and dipping sauces	42

Side Orders

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
Jasmine 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

Desserts

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 tuille	17
Affogato – vanilla bean ice cream, coffee shot and liqueur of your choice	16
Gallo cheese – heritage, baci and gallozolla - pepper leaf lavosh – fig chutney	20
Ochre dessert platter - Go Wild! - 4 desserts - minimum four people	18pp

Coffee & Teas – served with sweet treats

Cappuccino, latte, flat white, macchiato	4.5
Caramel, chocolate, white chocolate, vanilla or hazelnut	5.0
Short black, long black, espresso	3.5
Pot of Tea	4.0
☞ Lemon Myrtle ☞ Earl Grey ☞ English Breakfast ☞ Daintree tea leaf	
☞ Chamomile ☞ Peppermint ☞ Green Tea and Jasmine	
☞ Wild Hibiscus ☞ Wattleseed, Barley & Cinnamon ☞ Green Tea & Lemon Myrtle	

Liqueur Coffee

Bailey's, Kahlua, Frangelico, Grand Marnier, Jameson's and more...	9.5
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Menu 52 - since 1994 – May 2017

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