

Summer 2016/17 夏季限定 2016/17

Breads 面包

Grilled focaccia – macadamia and rocket pesto, sundried tomato tapenade, balsamic and olive oil	\$ 11
烤意式橄榄油面包-配搭夏威夷果仁和火箭香蒜沙司、番茄橄榄酱、香料和橄榄油	
Wattle seed damper loaf – macadamia oil and native dukka	8
金合欢籽面包-夏威夷果油和度卡香料粉	Starter / Main

Tasting Plates 品尝菜单

	(前菜/主菜)
Thai Calamari salad – wok tossed in tomato chilli salad – pak choi and egg noodle	19
泰式鱿鱼沙拉-香茅番茄辣椒沙拉-白菜和鸡蛋面	
Twice cooked pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
精炖猪腩肉, 铁板昆士兰鲜干贝配搭戴维森野莓酱和花菜泥	
Salt and pepper quail – compressed watermelon with finger lime	21
椒盐鹌鹑配搭西瓜和手指香檬	
Tasmanian salmon Mi Cuit – ginger and dessert lime – cucumber and native fresh herbs	22
香煎半熟塔斯马尼亚三文鱼-配搭姜汁香檬-黄瓜和鲜香草	
Tableland Beef Carpaccio - rolled in native peppers, pickled beetroot, radish, corn, smoked double cream - pecorino	21
高原薄切生牛肉-包裹胡椒, 腌甜菜根、萝卜、玉米、烟熏浓奶油	
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	28 / 42
柠檬草天妇罗旭蟹-青木瓜沙拉-甜辣椒柠檬蜜桃	
Yabby, prawn and clam – lemon myrtle fettuccini – chilli garlic vanilla white wine sauce	26 / 40
鳌虾、虾、蛤蜊-柠檬蜜桃意大利宽面-辣椒蒜味香草白葡萄酒汁	
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	22 / 38
椒盐鳄鱼肉和虾-越南泡菜、柠檬桑巴酱	
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, bok choy	22 / 39
炭烤袋鼠里脊-广式辣椒油淋汁、炸红薯、白菜	
Morganbury pork fillet – macadamia crumbed – Davidson plum and cucumber pickle, fennel purée – Dijon foam	38
特色菲力猪排-夏威夷果粒-戴维野莓酱和酸黄瓜、茴香泥-第戎酱	
Chicken supreme – blackened rice cake – smoked tomato salsa – avocado – pepperleaf crispy skin	36
特色鸡-黑年糕-烟熏番茄沙司-牛油果-胡椒酥脆外皮	
Summer lamb – marinated tenderloins - panzanella salad – bush tomato aioli	38
羊肉-腌羊里脊肉-意式杂菜沙拉-布什番茄蒜泥蛋黄酱	
Roast duck breast – green tea soba noodles – mango apple and pear kimchi – Davidson plum master stock	39
烤鸭胸肉-绿茶荞麦面-芒果苹果和梨泡菜-戴维森野莓高汤	
Wallaby topside – saltbush slow roasted – Kipfler potato and citrus smash, candied prosciutto – wattle seed and Daintree vanilla glaze	40
小袋鼠肉-烤野菜-马铃薯和碎柑橘、蜜汁意大利火腿肉-金合欢籽和丹翠香草淋汁	
Chefs duck and rice;	
Twice cooked duck – coconut and bush tomato sauce – Brazilian rice and beans	Half (半只) 39 – Whole (全只) 66
主厨鸭肉配米饭; 精炖鸭肉-椰肉和布什番茄酱-巴西米饭和谷类	

Fresh fish and Oysters – market price – see daily special 新鲜鱼类和生蚝-按市场价-视当日特选而定

Tasting plates 品尝菜单

Australian Antipast 开胃拼盘

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
 腌三文鱼、烟熏特调袋鼠肉-卡卡杜李

Seafood Compilation 主菜

Tuna and swordfish sashimi – ponzu and wakami, prawn and rice noodle in coconut laksa, Thai calamari
 金枪鱼和旗鱼刺身-配日式酱油和芥末, 虾和椰香叻沙

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

品质高原牛肉-从当地最好的生厂商挑选优质谷饲牛肉-摩根贝利

Tenderloin – 200gm – potato fondant, kale, onion purée, pepper berry jus 牛里脊肉-200 克-马铃薯块、甘蓝、洋葱圈、胡椒汁	44
The following steaks served with duck fat roast kiplers, black garlic and marrow butter, red onion jam 以下的牛排配搭鸭油烤马铃薯、黑橄榄和黄油、红洋葱酱	
Strip loin – 250gm – 28 day aged 西冷牛排-250 克-28 天	42
Tomahawk – 600gm – 35 day aged 战斧牛排-600 克-35 天	75

Red Ochre Platters - See Daily Specials 餐厅精选拼盘-视当日特选而定

Australian game platter (minimum of two people) 澳大利亚野味拼盘 (至少两份起点)	54 pp (每位)
Seafood platter (minimum of two people) 海鲜拼盘 (至少两份起点)	76 pp (每位)
Taste of Australia - 4 course set menu (minimum of two people) 品味澳大利亚-4 道式西餐 (至少两份起点)	70 pp (每位)
Vegetarian tasting plate 素食拼盘	30 pp (每位)

Side Orders 配菜

Green vegetables – soya, mirin and sesame 绿色蔬菜-配搭日式芝麻酱汁	11
Tomato and bocconcini salad – sea parsley and bush tomato dressing 番茄意大利干酪沙拉-海欧芹和布什番茄酱调味	14
Roast kiplers with duck fat, rosemary and Murray River salt flakes 迷迭香鸭油盐烤马铃薯	10
Rocket and parmesan salad – balsamic and Queensland olive oil 芝麻叶和帕玛森干酪沙拉-配搭橄榄油醋	9
Jasmin rice, lemon myrtle and fried onion 香米、柠檬香桃和炒洋葱	5
Spiced fries 炸马铃薯	8
Tossed salad with lemon aspen macadamia dressing 油拌沙拉配搭柠檬和夏威夷果仁	9
Ochre salad - mixed salad leaves, semi dried tomato, crisp bacon, olives, feta cheese, spiced macadamia nuts – garlic mayonnaise 精选沙拉-综合沙拉配搭油渍番茄干、香煎培根、橄榄、酸奶酪、夏威夷果仁-蒜味美乃滋酱	16

Desserts 甜点

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti 金合欢籽奶油水果挞-戴维森野莓雪芭-意式脆饼	16
Chocolate slut – Milk chocolate tartlet with white chocolate and pepperberry mousse, dark chocolate self saucing pudding double chocolate ice cream – candied chilli and sunrise lime 巧克力覆盆莓千层蛋糕-黑巧克力布丁、双色巧克力冰淇淋、蜜饯和酸橙	20
Mango Delice – mango, passionfruit, coconut and macadamia – lychee jell, peanut praline – strawberry and rivermint sorbet 芒果布丁-芒果、西番莲、椰肉和夏威夷果仁-荔枝凝胶、果仁糖-草莓薄荷雪芭	18
Davidson plum mousse – macadamia pacoca – lemon myrtle and coconut ice cream 戴维森野莓慕斯-夏威夷果仁酥饼-柠檬香桃椰子冰淇淋	18
Quandong brulee – hazel nut tuille 广式双皮奶-榛果脆饼	16
Affogato – vanilla bean ice cream, coffee shot and liqueur of your choice 意式浓缩咖啡配搭香草冰淇淋, 可选择添加少许酒	16
Selected Gallo cheese, pepper leaf lavosh – fig chutney 精选奶酪, 香料味薄饼搭配无花果果酱	18
Ochre dessert platter - Go Wild! - 4 desserts - minimum four people 精选甜点拼盘-任意选择 4 种-至少 4 份起点	17 pp (每位)