

Summer 2016/17 – **Gluten Free** *denotes soya

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Breads	
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
Thai Calamari salad – wok tossed in tomato chilli salad – pak choi and egg noodle	19
Twice cooked pork belly*, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
Salt and pepper quail – compressed watermelon with finger lime	21
Tasmanian salmon Mi Cuit – ginger and dessert lime – cucumber and native fresh herbs	22
Tableland Beef Carpaccio - rolled in native peppers, pickled beetroot, radish, corn, smoked double cream - pecorino	21
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle(ask you waiter)	28 / 42
Yabby, prawn and clam – lemon myrtle fettuccini – chilli garlic vanilla white wine sauce	26 / 40
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	22 / 38
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, bok choy	22 / 39
Morganbury pork fillet – macadamia crumbed – Davidson plum and cucumber pickle, fennel purée – Dijon foam	38
Chicken supreme – blackened rice cake – smoked tomato salsa – avocado – pepperleaf crispy skin	36
Summer lamb – marinated tenderloins - panzanella salad (ask you waiter)– bush tomato aioli	38
Roast duck breast – green tea soba noodles – mango apple and pear kimchi – Davidson plum master stock*	39
Wallaby topside – saltbush slow roasted – Kipfler potato and citrus smash, candied prosciutto – wattle seed and Daintree vanilla glaze	40
Chefs duck and rice;	
Twice cooked duck* – coconut and bush tomato sauce – Brazilian rice and beans	Half 39 - Whole 66
Fresh fish and Oysters – market price – see daily specials	
Tasting plates	
Australian Antipasto	26 / 40
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	
Seafood Compilation	26 / 44
Tuna and swordfish sashimi – ponzu and wakami, prawn and rice noodle in coconut laksa, Thai calamari	
Tablelands Premium beef – selected aged cuts from the best local producer - Morganbury	
Tenderloin – 200gm – potato fondant, kale, onion purée, pepper berry jus	44
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	
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	
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
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

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti	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	20
Mango Delice – mango, passionfruit, coconut and macadamia – lychee jelly, peanut praline – strawberry and rivermint sorbet	18
Davidson plum mousse – macadamia pacoca – lemon myrtle and coconut ice cream	18
Quandong brulee – hazel nut tuille	16
Affogato – vanilla bean ice cream, coffee shot and liqueur of your choice	16
Selected Gallo cheese, pepper leaf lavosh – fig chutney	18
Ochre dessert platter - Go Wild! - 4 desserts - minimum four people	17 pp

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Since 1994 - Menu change 51 – November 2016