

## Summer 2016/17

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<b>Breads</b>	
Grilled focaccia – macadamia and rocket pesto, sundried tomato tapenade, balsamic and olive oil	11
Wattle seed damper loaf – macadamia oil and native dukka	8
	<b>Starter / Main</b>
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	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 – 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
<b>Fresh fish and Oysters – market price – see daily specials</b>	
<b>Tasting plates</b>	
<b>Australian Antipasto</b>	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	
<b>Seafood Compilation</b>	26 / 44
Tuna and swordfish sashimi – ponzu and wakami, prawn and rice noodle in coconut laksa, Thai calamari	
<b>Tablelands Premium beef – selected aged cuts from the best local producer - Morganbury</b>	
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
<b>Red Ochre Platters - See Daily Specials</b>	
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
<b>Side Orders</b>	
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 jell, 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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