

## 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 for \$8.00	
Spring Rolls – Locally hand rolled at Barramundi gardens	16
Barramundi – kangaroo - crocodile with lemon myrtle or chicken san choy bow – wild lime dipping sauce – pickled vegetables and salad	
Spiced calamari skewers – green vegetable salad, cassava chips and sweet chilli lemon myrtle dipping sauce	20
Tableland Beef Carpaccio - rolled in native peppers, pickled beetroot, radish, corn, smoked double cream - pecorino	21
Twice cooked pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
Thai calamari salad – wok tossed in tomato chilli salad – pak choi and egg noodle	19
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
Salt and pepper quail – compressed watermelon with finger lime	21
Prawn salad – tempura local prawns - Asian slaw – sunrise lime mayo	24
Thai beef salad – soba noodles, herbs, macadamia nuts, chilli lime dressing	22
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	28

### Ochre Sliders – choose any 3 for \$18

- Pulled pork with pineapple chilli jam
- Rocky creek beef tenderloin, onion jam, mustard and cheese
- Crocodile pattie, avocado, Brie and sweet chilli
- Karagi chicken- Asian pickle- wasabi mayo
- Roast mushroom, capsicum, pesto and feta
- Smoked ocean trout with green papaya salad

### Brunch

Son in Law eggs – boiled & wok tossed eggs in fresh chilli, tamarind and palm sugar – pulled pork, Asian slaw and Taro chips	24
Big Breaky- Grilled kransky, bacon, sauerkraut, onion jam, eggs sunny side up, - sweet potato fritter with sour dough	22

### Main course

Yabby, prawn and clam – lemon myrtle fettuccini – chilli garlic vanilla white wine sauce	40
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	38
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, bok choy	39
Chicken supreme – blackened rice cake – smoked tomato salsa – avocado – pepperleaf crispy skin	36
Summer lamb – marinated tenderloins - panzanella salad – bush tomato aioli	38
Morganbury pork fillet – macadamia crumbed – Davidson plum and cucumber pickle, fennel purée – Dijon foam	38

### Fresh fish and Oysters – market price – see daily specials

<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

### Aussie Game Platter

Salt and pepper leaf crocodile, grilled kangaroo, wallaby topside – sweet potato fritter and dipping sauces	40
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## Side Orders

Green vegetables – soya, mirin and sesame	11
Tomato and bocconcini salad – sea parsley and bush tomato dressing	14
Roast Kiplers 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
Spiced fries	8
Tossed salad with lemon aspen macadamia dressing	9

## Desserts

### 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	

### 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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