

Winter 2017

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

26 / 40

Australian Antipasto

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	
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
Salt and pepper quail – compressed watermelon with finger lime	21
Tasmanian salmon Mi Cuit – ginger and dessert lime – cucumber and native fresh herbs	22
Tuna and swordfish sashimi – cucumber, ponzu and wakami – smoked tomato sorbet	20
Beef cheek and pepper leaf ravioli – pangrattato	19
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	28 / 42
Red claw lobster – wok tossed in lemon myrtle green curry with rice noodle	24 / 40
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	22 / 39
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, bok choy	22 / 39
Queensland spanner crab – tomato and lemon myrtle chilli sauce – coconut rice	22 / 39
Tablelands pork trio – pork shoulder feijoada with apple and muntries – Bundaberg ginger beer short ribs and pork jowl char siu	38
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
Wallaby topside – sea parsley, lemon aspen cous cous – pea purée - wattle seed and Daintree vanilla sauce	40

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	46
- 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
Sweet potato fries – bush tomato aioli	9
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 – 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 tulle	17
Affogato – vanilla bean ice cream, coffee shot and liqueur of your choice	16
Selected Gallo cheese, pepper leaf lavosh – fig chutney	20
Ochre dessert platter - Go Wild! - 4 desserts - minimum four people	17 pp