

## Summer 2017/18 夏季菜单 2017/2018

### 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、番茄橄榄油、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**  
 小份/大份 (前菜/主菜)  
 26 / 40

### Australian Antipasto 澳式前菜

Salmon green ant gravlax, smoked kangaroo with wild spice - Kakadu plum, Emu wonton – Davidson plum chilli sauce, smoked crocodile – riberry mayo, pepperleaf goats cheese and roast capsicum	
腌三文鱼、烟熏特调袋鼠肉-卡卡杜李梅子酱, 鹌鹑馄饨-戴维森梅子辣酱, 烟熏鳄鱼肉-番樱桃蛋黄酱, 辣椒叶山羊奶酪和烤辣椒	
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	
Quinoa, roast beetroot and macadamia salad – fennel, orange, mango pickle and labna	18
藜麦, 烤甜菜和夏威夷果仁沙拉-茴香, 橙肉, 芒果酱和优酪芝士	
Salt and pepper quail – compressed watermelon with finger lime	21
椒盐鹌鹑配搭西瓜和手指香檬	
Saku tuna, squid ink blini – ginger and dessert lime sauce, tendrils and native herbs	20
金枪鱼鱼墨鱼汁薄饼配搭姜味甜柠檬汁, 当地香草碎	
Today's fresh sashimi – cucumber, ponzu and wakami – smoked tomato sorbet	20
当日新鲜生鱼片配搭黄瓜, 日式酱油和芥末, 熏番茄雪芭	
Ricotta gnocchi – wild mushrooms, truffle cream, salt bush salsa verde, pecorino	19
意大利式奶酪面团-野生蘑菇, 松露奶油, 咸味欧芹酱, 羊奶干酪	
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	28 / 42
柠檬草天妇罗罗旭蟹-青木瓜沙拉-甜辣椒柠檬香桃	
Red claw lobster – grilled with lemon myrtle butter, miso, enoki	24 / 40
红钳龙虾-配搭柠檬香桃黄油, 味噌汁, 金针菇炙烤	
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	22 / 39
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 dauphinoise, bok choy	22 / 39
炭烤袋鼠里脊-广式辣椒油淋汁、焗烤红薯、白菜	
Morganbury pork fillet – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo	36
摩根贝利猪菲力配搭夏威夷果仁, 煮梨, 芝麻叶和帕玛森干酪沙拉, 番樱桃蛋黄酱	
Chicken breast prosciutto wrapped, pocketed with mozzarella – smoked tomato and avocado salsa	37
鸡胸肉意大利熏火腿卷配搭马苏里拉芝士-熏番茄和牛油果莎莎酱	
Lamb rump with saltbush ash – beetroot sweet and sour – potato and rosemary galette	38
羊臀肉配野草-酸甜甜菜根-土豆和迷迭香法式派饼	
Roast duck breast – spring onion rice cake – Davidson plum, mango and ginger	39
烤鸭胸肉-葱香米糕-戴维森梅子酱, 芒果和生姜	
Wallaby topside – cauliflower rice, pea purée, celeriac remoulade - wattle seed and Daintree vanilla sauce	42
小袋鼠肉-菜花饭, 豆泥, 芹菜酱-金合欢籽和丹翠香草淋汁	

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

### 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腌肉-摩根贝利

Tenderloin – 200gm – white chocolate and cumin mash, heirloom vegetables, pepper berry jus	46
牛里脊肉-200克-白巧克力孜然土豆泥, 传统蔬菜, 辣椒浆果汁	
- The following steaks served with duck fat roast new potato's, 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	42
西冷牛排-250克-熟成牛肉-冷藏 28 天	
Tomahawk – 600gm – 35 day aged	75
战斧牛排-600克-熟成牛肉-冷藏 35 天	

**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	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 new potato's with duck fat, rosemary and Murray River salt flakes 迷迭香鸭油盐烤嫩马铃薯	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
Sweet potato fries – bush tomato aioli 炸甜薯-番茄蒜泥蛋黄酱	9
Spiced fries 炸马铃薯	8
Tossed salad with lemon aspen macadamia dressing 凉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, mango coulis, macadamia biscotti 金合欢籽奶油水果挞-戴维森野莓雪芭-意式脆饼	16
Chocolate and almond mousse cake – mango, strawberry and river mint salad – Daintree vanilla ice cream 巧克力杏仁慕斯蛋糕-芒果, 草莓和薄荷沙拉-丹翠香草冰淇淋	19
Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, - caramalised banana and banana gelato 混合番櫻桃香蕉派-夏威夷果仁, 牛奶太妃酱, 熏钷朗姆酒-焦糖香蕉和香蕉冰淇淋	17
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	17
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	20
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)