

Summer 2017/18 **Gluten Free** *contains soya

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, pepperleaf goats cheese and roast capsicum	
Twice cooked *pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
Quinoa, roast beetroot and macadamia salad – fennel, orange, mango pickle and labna	18
Salt and pepper *quail – compressed watermelon with finger lime	21
Saku tuna, squid ink blini – ginger and dessert lime sauce, tendrils and native herbs	20
Today's fresh sashimi – cucumber, *ponzu and wakami – smoked tomato sorbet	20
Ricotta gnocchi – wild mushrooms, truffle cream, salt bush salsa verde, pecorino	22
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	28 / 42
Red claw lobster (freshwater yabby) – grilled with lemon myrtle butter, miso, enoki	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 dauphinoise, bok choy	22 / 39
Morganbury pork fillet – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo	36
Chicken breast prosciutto wrapped, pocketed with mozzarella – smoked tomato and avocado salsa	37
Lamb rump with saltbush ash – beetroot sweet and sour – potato and rosemary galette	38
Roast duck breast – spring onion rice cake – Davidson plum, mango and ginger	39
Wallaby topside – cauliflower rice, pea purée, celeriac remoulade - wattle seed and Daintree vanilla sauce	42

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 new potato's, 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 new potato's 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 – garlic aioli	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, mango coulis, macadamia biscotti	16
Chocolate and almond mousse cake – mango, strawberry and river mint salad – Daintree vanilla ice cream	19
Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, - caramelised banana and banana gelato	17
Davidson plum mousse – macadamia pacoca – lemon myrtle and coconut ice cream	18
Quandong brulee – hazel nut tuille	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