

Ochre

modern australian

restaurant & catering

A true Australian dining experience

2018 - 2019 MENU KIT

{ 1ST APRIL 2018 TO 31ST MARCH 2019 }

MIETTA'S - "TOP 100 AUSTRALIAN RESTAURANTS"

TTNQ TOURISM AWARDS - HALL OF FAME

ACF - RESTAURANT OF THE YEAR - 2008 - 2013

CATERER OF THE YEAR - 2004 - 2005 - 2006 - 2007 - 2009

RCQ - BEST EVENT CATERER - 2011 - 2013

QUEENSLAND TOURISM AWARD GOLD WINNER - 2016

MENU KIT - 1ST APRIL 2018 TO 31ST MARCH 2019

On the waterfront of Cairns under Harbour Lights, Ochre is recognised internationally as one of the most innovative modern Australian restaurants specialising in fresh seafood, native game, bush foods and premium local produce creating exciting regional Australian Cuisine.

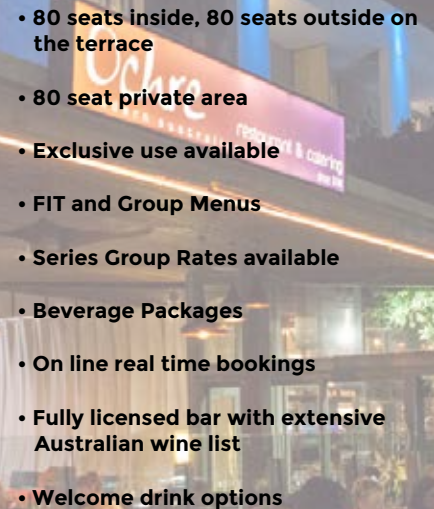
Dining at Ochre Restaurant is like a virtual tour through the culinary delights of Australia offering a broad range of dining options to suit the varied markets of the tourism industry presented by award winning chef, Craig Squire. A 'Restaurant Australia Ambassador' and owner of Ochre, Craig and his team's passion is to provide the visitor with a quality Australian Food and Wine dining experience specialising in Sustainable Australian Regional Produce.

OCHRE RESTAURANT

Over the last 23 years, Ochre has grown to be considered "a must" when visiting Cairns. Outstanding and unique menus feature over 30 different native foods and the best of local and national produce, offering visitors and locals the opportunity to experience regional Australian cuisine using an abundance of fresh local seafood, meats, fruits and bush foods.

QUICK FACTS

- Open 7 days a week (Closed Christmas Day - 25th December)
- Lunch - 11.30 AM - 3.00PM Dinner - 5.30PM - LATE
- 1 to 15 FOC for inbound groups - guides and drivers only
- Children 50% under 12 - children's menus available
- All menus available at all times - (Closed Christmas Day)
- Lunch and 2 course dinner options available
- Vegetarian and other dietary requirements catered for
- Beverage packages <http://ochrerestaurant.com.au/beverage-packages/>

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- 80 seats inside, 80 seats outside on the terrace
 - 80 seat private area
 - Exclusive use available
 - FIT and Group Menus
 - Series Group Rates available
 - Beverage Packages
 - On line real time bookings
 - Fully licensed bar with extensive Australian wine list
 - Welcome drink options

OCHRE CATERING

From spectacular dinners in the rainforest to picnics in the bush, Ochre Catering offers the best concept catering in North Queensland. With a track record of amazing themed events and functions over the last 23 years in some of the region's most breathtaking destinations, our Events are often the 'Highlight' of the Conference or Incentive. All event co-ordination is undertaken by Ochre Catering. Please view past events that have been undertaken and a sample of event menus at www.ochrerestaurant.com.au/catering

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- Bush picnics
 - Plated dinners
 - Seafood banquets
 - Private settings
 - Unique locations
 - Wine Tasting
 - Cooking Classes

GROUP MENUS

EARLY BIRD SPECIAL

Wattleseed Damper with native Dukka and peanut oil

MAIN COURSE - CHOICE OF:

- Kangaroo sirloin - Sweet potato galette, Quandong chilli glaze,
or;
- Barramundi Fillet - Pineapple & wild lime salsa - bok choy,
or;
- Roast Chicken supreme - black bean chilli sauce - jasmine rice

Served with Rice and Salad

DESSERT

- Tropical fruit platter

*For Booking between 5.30pm-6.30pm daily

*Pre Order required

早鸟特惠套餐 每位

金合欢籽面包佐澳洲花生油和本地dukka香料

主食 (任选其一)

- 袋鼠沙朗—炸甜薯——关东辣酱
 - 鲈鱼片—菠萝和野生莱姆酱——白菜
 - 烤鸡——黑斗辣酱——白饭
- 主食含米饭, 沙拉和薯条

甜点

- 热带水果什锦
- 此套餐仅限用餐时间于下午5.30 - 6.30
• 需事先预定

WATTLE SEED
DAMPER LOAF

KANGAROO

BARRAMUNDI

FRUIT PLATTER

CHICKEN



GROUP MENUS

AUSSIE BEEF STEAK MENU

Crocodile wonton

MAIN COURSE

- Premium Tablelands Fillet Steak - wattle seed and vanilla glaze

Served with wok tossed green vegetables and jasmine rice

DESSERT

- Tropical and seasonal fruit platter

澳式牛排套餐 每位

鳄鱼烧卖

主食

- 亚瑟顿高原严选菲力牛排—金合欢籽—香草釉
搭配热炒时蔬含米饭

甜点

- 热带水果什锦



FILLET STEAK



FRUIT PLATTER

GROUP MENUS

AUSSIE EXPERIENCE MENU

*Bonus offer: free glass of premium Australian wine or beer

MAIN COURSE - CHOICE OF:

- Premium Australian beef tenderloin - potato mash - 3 mushroom sauce,
or;
 - Lamb fillet - marinated and grilled - mushroom risotto - bush tomato jus,
or;
 - Kangaroo sirloin - egg noodle cake - quandong chilli sauce,
or;
 - Salt and native pepper leaf crocodile and prawns - Vietnamese pickles - lemon aspen sambal,
or;
 - Wild barramundi - Pineapple salsa
- Served with rice and salad

DESSERT

- Tropical fruit platter
- Served with Chinese Tea or coffee

*Pre Order Required

澳式烧烤套餐 每位

- 特惠含精选优质澳洲葡萄酒1杯（每位每餐）

主食（任选其一）

- 顶级澳洲嫩牛排—土豆泥—搭配3种蘑菇酱
 - 秘制腌羊排—义式蘑菇烩饭——野生番茄酱
 - 袋鼠沙朗排——鸡蛋面饼——关东酱
 - 椒盐鳄鱼肉及海虾——越南泡菜——马来式山崩酱
 - 野生鲈鱼——菠萝骚莎酱
- 含米饭和沙拉

甜点

- 热带水果什锦
- 茶或咖啡
- 需事先预定

LAMB



BEEF



CROCODILE & PRAWNS



KANGAROO



SEAFOOD GROUP MENUS

PREMIUM AUSTRALIAN SEAFOOD

BANQUET SHARE PLATTERS

- Freshly Cooked Mud Crab ½ pp
- Tropical Lobster ½ pp
- Tempura prawns 2pp
- Fresh oysters 2 pp
- Smoked salmon
- Served with rice and sauces

DESSERT

- Tropical Fruit Platter

澳式小吃拼盘晚宴 每位

拼盘还含:

- 现煮青蟹
- 龙虾
- 天妇罗大虾
- 新鲜生蚝
- 烟熏鲑鱼肉
- 米饭及酱汁

甜点

- 热带水果什锦

BANQUET SHARE
PLATTER



FIT COMMISSIONABLE MENUS - 1ST APRIL 2018 TO 31ST MARCH 2019

TASTE OF AUSTRALIA

(2 person minimum)

WATTLE SEED DAMPER LOAF

Macadamia oil and native dukka



AUSTRALIAN ANTIPASTO PLATE

Smoked Kangaroo - pepper leaf mustard, Smoked salmon - pickled ginger, Emu Pate - Bush Tomato chilli sauce, Salt & native pepper Crocodile & Prawns.

Vietnamese pickles and Lemon aspen sambal.



AUSTRALIAN GAME PLATTER

Kangaroo sirloin

Quandong chilli glaze - sweet potato fritter and bok choy

&

Wallaby fillet Bush tomato glaze

Jasmine rice



WATTLE SEED PAVLOVA

Davidson plum sorbet - macadamia toast

Tea or Coffee



FIT COMMISSIONABLE MENUS - 1ST APRIL 2018 TO 31ST MARCH 2019

TASTE OF PACIFIC

FIRST COURSE

Fresh Oysters
Smoked Tasmanian Salmon,
Calamari skewers, Salt & Native Pepper
Crocodile Prawns.
Vietnamese pickles & lemon aspen sambal.

SECOND COURSE

Tempura Gulf Bugs
Queensland scallops
Fresh Barrier Reef Fish Fillet

Served with fries & garden
salad with lemon aspen
macadamia dressing.



MAP

Ochre
modern australian



TERMS & CONDITIONS:

PAYMENT: All reservations will be held only if full pre-payment made, unless credit facilities have been previously arranged (Please contact Ochre for more information). **ACCOUNTS:** All clients who establish credit must have payment forwarded within 30 days. **CANCELLATION FEES:** The right is reserved in the event of cancellation to charge the following fees. 100% Cancellation fee inside 24 hours of departure time. **NO SHOWS:** 100% cancellation fee. **SPECIAL NOTE:** All rates are subject to increase in the case of Government levies or taxation. **WEATHER POLICY:** No responsibility will be accepted for adverse weather conditions. **CHILD POLICY:** Children aged 0 up to 2 years are Free of Charge. Children 3-12 years at 50% of adult rate. **MENU:** Dishes subject to minor seasonal changes. **INBOUND GROUPS POLICY:** 1 FOC to 15 paying guests - guides and drivers only