

Winter 2018/2019 冬季菜单 2018/2019

Breads 面包	\$
Grilled focaccia – macadamia and rocket pesto, sundried tomato tapenade, balsamic and olive oil 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	11
Wattle seed damper loaf – macadamia oil and native dukka 金合欢籽面包-夏威夷果油和度卡香料粉	8
Starter / Main	
小份/大份 (前菜/主菜)	
Australian Antipasto 澳式前菜	26 / 40
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, 鸸鹋馄饨-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	22
Twice cooked pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree 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	18
Quinoa, roast beetroot and macadamia salad – fennel, orange, pickled muntzie and labna 藜麦, 烤甜菜和夏威夷果仁沙拉-茴香, 橙肉, 腌浆果和优酪芝士	21
Salt and pepper quail – compressed watermelon with finger lime 椒盐鹌鹑配搭西瓜和手指柠檬	19
Black mussels – wok tossed with tomato chilli lemon myrtle sauce, bruschetta 黑青口贝-番茄锅烧配搭辣柠檬香桃酱, 意式开胃面包	20
Today's fresh sashimi – cucumber, ponzu and wakami – native herbs 当日新鲜生鱼片配搭黄瓜, 日式酱油和芥末, 本地香草	19
Ricotta gnocchi – wild mushrooms, truffle cream, salt bush salsa verde, pecorino 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	28 / 42
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle 柠檬草天妇罗罗旭蟹-青木瓜沙拉-甜辣椒柠檬香桃	24 / 40
Red claw lobster (freshwater yabby)– lemon myrtle fettuccini, chilli, garlic and sea parsley 红钳龙虾(淡水螯虾)-配搭柠檬香桃意面, 辣椒, 蒜蓉和海欧芹	22 / 39
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal 椒盐鳄鱼肉和虾-越南泡菜、柠檬桑巴酱	22 / 39
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato smash, bok choy 炭烤袋鼠里脊-佛螺菩提辣椒油淋汁、红薯泥、白菜	36
Morganbury pork fillet – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo 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	37
Chicken breast prosciutto wrapped, pocketed with mozzarella – smoked tomato and avocado salsa 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	38
Lamb rump with bush tomato harissa, hummus and smoked eggplant pickle 羊臀肉配哈丽萨辣酱番茄, 鹰嘴豆和熏腌茄子	37
Duck leg curry - river mint raita, rosella chutney, rice 鸭腿肉咖喱-印式薄荷酸奶酱, 罗塞拉酸辣酱, 米饭	42
Wallaby topside – cauliflower rice, pea purée, celeriac remoulade - wattle seed and Daintree vanilla sauce 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 牛里脊肉-200克-白巧克力孜然土豆泥, 传统蔬菜, 辣椒浆果汁	46
- 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 西冷牛排-250克-腌制28天	42
Tomahawk – 600gm – 35 day aged 战斧牛排-600克-腌制35天	75

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
Spiced fries- garlic aioli 炸马铃薯-蒜泥蛋黄酱	8
Sweet potato fries – bush tomato mayo 炸甜薯-番茄蛋黄酱	9
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 Slut – dark chocolate and river mint mousse, salted caramel, white chocolate and dried strawberry ice cream - Mt Edna single origin chocolate dipped strawberry on lemon myrtle stick 巧克力艳遇-黑巧克力和薄荷慕斯, 咸味焦糖, 白巧克力和草莓果肉冰淇淋-柠檬香桃棒配草莓和巧克力蘸酱	20
Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, - caramalised banana and banana gelato 混合番樱桃香蕉派-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 佛螺菩提双皮奶-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)