

**Summer 2017/18**      **Gluten free**      \*contains soya

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<b>Breads</b>	
Grilled focaccia – macadamia and rocket pesto, sundried tomato tapenade, balsamic and olive oil	11
Wattle seed damper loaf – macadamia oil and native dukka	8
	<b>Starter /</b>
<b>Main</b>	
<b>Australian Antipasto</b>	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	
Twice cooked *pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
Quinoa, roast beetroot and macadamia salad – fennel, orange, pickled muntzie and labna	18
Salt and pepper quail – compressed watermelon with finger lime	21
Black mussels – wok tossed with tomato chilli lemon myrtle sauce, bruschetta	19
Today's fresh sashimi – cucumber, *ponzu and wakami – native herbs	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) – lemon myrtle fettuccini, chilli, garlic and sea parsley	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 smash, 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 bush tomato harissa, hummus and smoked eggplant pickle	38
Duck leg curry - river mint raita, rosella chutney, rice	37
Wallaby topside – cauliflower rice, pea purée, celeriac remoulade - wattle seed and Daintree vanilla sauce	42
<b>Fresh fish and Oysters – market price – see daily specials</b>	
<b>Tablelands Premium beef – selected aged cuts from the best local producer - Morganbury</b>	
Tenderloin – 200gm – white chocolate and cumin mash, heirloom vegetables, pepper berry jus - The following steaks served with duck fat roast new potato's, truffle butter, red onion jam	46
Strip loin – 250gm – 28 day aged	42
Tomahawk – 600gm – 35 day aged	75
<b>Red Ochre Platters - See Daily Specials</b>	
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
<b>Side Orders</b>	
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
Sweet potato fries* – bush tomato mayo	9
Tossed salad with lemon aspen vinaigrette	9
Ochre salad - mixed salad leaves, semi dried tomato, crisp bacon, olives, feta cheese, spiced macadamia nuts – garlic mayonnaise	16
<b>Desserts</b>	
Wattle seed pavlova – Davidson plum sorbet, mango coulis, macadamia biscotti	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	20
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 local cheese - Gallo Baci and Gallozola, Mungalli Creek Cheddar – pepper leaf lavosh – fig chutney	20
Ochre dessert platter - Go Wild! - 4 desserts - minimum four people	17 pp