

Summer 2018/19 Gluten Free menu – highlighted dishes contain gluten

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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	
Australian Antipasto	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 salad - roast beetroot and macadamia, fennel, orange, pickled muntrie and torn burrata	18
Ricotta gnocchi – wild mushrooms, truffle cream, salsa verde, pecorino	22
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
Sugarcane mackerel sticks – seared pineapple and sunrise lime salsa	19
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	28 / 42
Fettuccini with lemon myrtle, prawns, calamari, baby capers, chilli and herbs	22 / 39
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	37
Chicken breast – mango and macadamia, lemon aspen, taro chips, baby carrots and sugar snaps	37
Lamb rack – wattle seed and roast garlic, pumpkin and honey puree, celeriac remoulade	42
Duck leg confit – coconut and bean thread noodle cake, choy sum – Davidson Plum and ginger glaze	38
Wallaby fillet – puffed amaranth, chimi churi and green tomato's and salt bush	42
Fresh fish and Oysters – market price – see daily specials	
Tablelands Premium beef – selected aged cuts from the best local producer - Morganbury	
Tenderloin and braised cheek – citrus mash, onion purée, sautéed exotic mushrooms, 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
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
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
Desserts	
Wattle seed pavlova – Davidson plum sorbet, mango coulis, macadamia biscotti	16
Chocolate mascarpone cheesecake – mango and passion fruit – strawberry and rivermint sorbet	18
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