

Winter 2019 夏季菜单2018/2019 – Chinese Menu

Breads 面包	\$
Grilled focaccia – macadamia and rocket pesto, sundried tomato tapenade, balsamic and olive oil 烤意式橄榄油面包-配搭夏威夷果仁和芝麻菜香蒜酱、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, 鹌鹑馄饨-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	
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	22
Quinoa salad - roast beetroot and macadamia, fennel, orange, pickled muntrie and torn burrata 藜麦沙拉-烤甜菜和夏威夷果仁, 茴香, 橙肉, 腌浆果和布拉塔奶酪	18
Ricotta gnocchi – wild mushrooms, truffle cream, salsa verde, pecorino 意大利式奶酪面团-野生蘑菇, 松露奶油, 莎莎酱, 羊奶干酪	22
Salt and pepper quail – compressed watermelon with finger lime 椒盐鹌鹑配搭西瓜和手指香檬	21
Black mussels – wok tossed with tomato chilli lemon myrtle sauce, bruschetta 黑青口贝-番茄锅烧配搭辣柠檬蜜桃酱, 意式开胃面包	19
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	20
Sugarcane mackerel sticks – seared pineapple and sunrise lime salsa 甘蔗鲭鱼棒-烤菠萝和香檬莎莎酱	19
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle 柠檬草天妇罗旭蟹-青木瓜沙拉-甜辣椒柠檬香桃	28 / 42
Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs 意大利宽面配搭柠檬香桃, 虾, 鱿鱼, 西班牙小酸豆, 辣椒和香草	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 fritter, bok choy 炭烤袋鼠里脊-佛螺菩提辣椒淋汁、红薯煎饼、白菜	22 / 39
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 –proscuitto wrapped, bocconcini, smoked tomato and avocado salsa 鸡胸肉-烟熏火腿卷, 义大利芥兰, 烟熏番茄和牛油果沙拉	37
Lamb rack – wattle seed and roast garlic, pumpkin and honey puree, celeriac remoulade 小羊排-金合欢籽和烤蒜, 南瓜和蜂蜜酱, 西芹头沙拉	42
Daintree tea smoked duck breast – native berry jus, sweet potato dauphinoise, citrus and micro herbs 丹翠雨林茶熏鸭胸-野梅汁, 奶焗红薯搭配柑橘及香草	40
Wallaby fillet – puffed amaranth, chimi churi and green tomato's and salt bush 小袋鼠肉排-膨化苋米, 阿根廷青酱, 绿番茄和腌菜	42

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 and braised cheek – citrus mash, onion purée, sautéed exotic mushrooms, pepper berry jus 46

牛里脊肉和炖脸颊肉-柑橘泥, 洋葱酱, 风味蘑菇, 胡椒浆果汁

- The following steaks served with duck fat roast new potato's, truffle butter, red onion jam

以下的牛排配搭鸭油烤马铃薯、松露黄油、红洋葱酱

Strip loin – 250gm – 28 day aged 42

西冷牛排-250克-腌制28天

Tomahawk – 600gm – 35 day aged 75

战斧牛排-600克-腌制35天

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) 54 pp
(每位)

澳大利亚野味拼盘 (至少两份起点)

Seafood platter (minimum of two people) 76 pp (每位)

海鲜拼盘 (至少两份起点)

Taste of Australia - 4 course set menu (minimum of two people) 70 pp
(每位)

品味澳大利亚-4 道式西餐 (至少两份起点)

Vegetarian tasting plate 30 pp (每位)

素食拼盘

Side Orders配菜

Green vegetables – soya, mirin and sesame 11

绿色蔬菜-配搭日式芝麻酱

Tomato and bocconcini salad – sea parsley and bush tomato dressing 14

番茄意大利干酪沙拉-海欧芹和布什番茄酱调味

Roast new potato's with duck fat, rosemary and Murray River salt flakes 10

迷迭香鸭油盐烤嫩马铃薯

Rocket and parmesan salad – balsamic and Queensland olive oil 9

芝麻叶和帕玛森干酪沙拉-配搭橄榄油醋

Jasmin rice, lemon myrtle and fried onion 5

香米、柠檬香桃和炒洋葱

Spiced fries – garlic aioli 8

炸薯条-蒜泥蛋黄酱

Sweet potato fries – bush tomato mayo 9

炸甜薯-番茄蛋黄酱

Tossed salad with lemon aspen vinaigrette 9

凉拌沙拉配搭柠檬和油醋汁

Ochre salad - mixed salad leaves, semi dried tomato, crisp bacon, olives, 16

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

Desserts甜点

Wattle seed pavlova – Davidson plum sorbet, mango coulis, macadamia biscotti 16

金合欢籽奶油水果挞-戴维森野莓雪芭-意式脆饼

Chocolate trio – chocolate and river mint self-saucing pudding, chocolate chilli tart, white chocolate and dried strawberry ice cream 20

巧克力三重奏-巧克力搭配薄荷酱布丁, 辣味巧克力塔, 白巧克力搭配草莓冰淇淋

Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, - caramelised banana and banana gelato 17

混合番櫻桃香蕉派-夏威夷果仁, 牛奶太妃酱, 熏钹朗姆酒-焦糖香蕉和香蕉冰淇淋

Davidson plum mousse – macadamia pacoca – lemon myrtle and coconut ice cream 18

戴维森野莓慕斯-夏威夷果仁酥饼-柠檬香桃椰子冰淇淋

Quandong brulee – hazel nut tuille 17

佛螺菩提烤布蕾-榛果脆饼

Affogato – vanilla bean ice cream, coffee shot and liqueur of your choice 16

意式浓缩咖啡配搭香草冰淇淋, 烘焙咖啡并可选择添加少许酒

Selected local cheese

- Gallo Baci and Gallozola, Mungalli Creek Cheddar – pepper leaf lavosh – fig chutney 20

精选本地奶酪-加洛巴斯奶酪和加洛左拉蒙加利车打奶酪-香料味薄饼-无花果果酱

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)