**Winter 2019 – Dishes containing Gluten are highlighted**

**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

**Main**

**Australian Antipasto**

- Salmon green ant gravlax, smoked kangaroo with wild spice - Kakadu plum, **emuwonton** – 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
- Todays 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
- Fettuccine 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 fritter**, bok choy $22 / 39
- **Morganburry pork fillet** – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo $37
- Chicken breast – proscuito wrapped, bocconcini, smoked tomato and avocado salsa $37
- Lamb rack – wattle seed and roast garlic, pumpkin and honey puree, celeriac remoulade $42
- Daintree tea smoked duck breast – native berry jus, sweet potato dauphinoise, citrus and micro herbs $40
- Wallaby fillet – puffed amaranth, chimi churi, 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, sautééd exotic mushrooms, pepper berry jus $46
- The following steaks served with duck fat roast new potato’s, truffle butter, red onion jam
- 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
- Jasmie 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 trio** – chocolate and river mint self-saucing pudding, chocolate chilli tart, white chocolate and dried strawberry ice cream $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