

Summer 2019 冬季菜单 2019- Chinese Menu

Breads 面包	\$
Grilled focaccia – macadamia and rocket pesto, sundried tomato tapenade, balsamic and olive oil	11
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	
Wattle seed damper loaf – macadamia oil and native dukka	8
金合欢籽面包-夏威夷果油和度卡香料粉	
	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, warrigal spinach pastry	
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，野菠菜酥皮	
Twice cooked pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
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	
Quinoa salad - roast beetroot and macadamia, fennel, orange, pickled muntrie and Gallo silk	18
藜麦沙拉-烤甜菜和夏威夷果仁，茴香，橙肉，腌浆果和加洛奶酪	
Ochre salad - mixed salad leaves, semi dried tomato, crisp bacon, olives, feta cheese, spiced macadamia nuts - garlic mayonnaise	16
add smoked salmon or smoked crocodile +8	
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	
可付费另加烟熏三文鱼或烟熏鳄鱼肉 +8	
Ricotta gnocchi – wild mushrooms, truffle cream, salsa verde, pecorino	22
意大利式奶酪面团-野生蘑菇，松露奶油，莎莎酱，羊奶干酪	
Salt and pepper quail – compressed watermelon with finger lime	21
椒盐鹌鹑配搭西瓜和手指香檬	
Black mussels – wok tossed with tomato chilli lemon myrtle sauce, bruschetta	19
黑青口贝-番茄锅烧配搭辣柠檬蜜桃酱，意式开胃面包	
Today's fresh sashimi – cucumber, ponzu and wakami – native herbs	20
当日新鲜生鱼片配搭黄瓜，日式酱油和芥末，本地香草	
Coconut prawns – kimchi and mango salsa, desert lime mayo	20
椰香虾配搭泡菜和芒果莎莎酱，香檬蛋黄酱	
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	28 / 42
柠檬草天妇罗旭蟹-青木瓜沙拉-甜辣椒柠檬蜜桃	
Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs	22 / 39
意大利宽面配搭柠檬蜜桃，虾，鱿鱼，西班牙小酸豆，辣椒和香草	
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	22 / 39
椒盐鳄鱼肉和虾-越南泡菜、柠檬桑巴酱	
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, bok choy	22 / 39
炭烤袋鼠里脊-佛螺菩提辣椒淋汁，红薯饼，白菜	
Morganbury pork fillet – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo	38
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	
Chicken breast – prosciutto wrapped, bocconcini, smoked tomato and avocado salsa	38
鸡胸肉-意式干火腿包裹，意大利奶酪球，烟熏番茄和牛油果莎莎酱	
Lamb Rump – chick pea tabbouleh, lemon aspen tahini and Anta's honey infused with Geraldton wax	40
羊后腿肉-鹰嘴豆塔博勒沙拉，柠檬山杨芝麻酱和安塔蜂蜜混合淘金彩梅	
Confit duck leg – du puy lentil and freekeh, sunrise lime, citrus and cardamom jus	40
油封鸭腿-杜普伊扁豆，青麦，酸橙，柑橘和小豆蔻汁	
Wallaby fillet – 3 tomato and olive confit, peas, smashed potato	44
小袋鼠肉排-橄榄油封三种番茄，豌豆和土豆泥	

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 牛里脊肉和炖脸颊肉-柑橘泥, 洋葱酱, 风味蘑菇, 胡椒浆果汁	46
- The following steaks served with duck fat roast new potato's, truffle butter, red onion jam, watercress 以下的牛排配搭鸭油烤马铃薯、松露黄油, 红洋葱酱和西洋菜	
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 (至少两人份起点)	54 pp (每位)
Seafood platter (minimum of two people) 海鲜拼盘 (至少两人份起点)	76 pp (每位)
Taste of Australia - 4 course set menu (minimum of two people) 品味澳大利亚-4道西餐 (至少两人份起点)	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	12
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 炸薯条-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 vinaigrette 凉拌沙拉配搭柠檬和油醋汁	9

Desserts 甜点

Wattle seed pavlova – Davidson plum sorbet, macadamia biscotti 金合欢籽奶油水果挞-戴维森野莓雪芭-意式脆饼	16
Chocolate trio – chocolate and river mint self-saucing pudding, chocolate lime tart, - white chocolate and dried strawberry ice cream 巧克力三重奏-巧克力和薄荷软心布丁, 巧克力酸橙挞, 草莓白巧克力冰淇淋	20
Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, - caramelised banana and banana gelato 混合番櫻桃香蕉派-夏威夷果仁, 牛奶太妃酱, 熏铈朗姆酒-焦糖香蕉和香蕉冰淇淋	17
Mango and lemon myrtle panna cotta – Iridium rum snap 芒果和柠檬香桃意式奶冻-淋上铈瑞朗姆酒	16
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 佛螺菩提烤布蕾-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, 烘焙咖啡并可选择添加少许酒	16
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

17pp (每位)

精选甜点拼盘-任意选择 4 种-至少 4 份起点