

Summer 2019 – Dishes containing gluten are Highlighted

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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, warrigal spinach pastry	
Twice cooked pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
Quinoa salad - roast beetroot and macadamia, fennel, orange, pickled muntie and Gallo silk	18
Ochre salad - mixed salad leaves, semi dried tomato, crisp bacon, olives, feta cheese, spiced macadamia nuts - garlic mayonnaise 18 add smoked salmon or smoked crocodile + 8	
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
Coconut prawns – kimchi and mango salsa, dessert lime mayo	20
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
Morganbury pork fillet – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo	38
Chicken breast – prosciutto wrapped, bocconcini, smoked tomato and avocado salsa	38
Lamb Rump – chick pea tabbouleh, lemon aspen tahini and Anta's honey infused with Geraldton wax	40
Confit duck leg – du puy lentil and freekeh, sunrise lime, citrus and cardamom jus	40
Wallaby fillet, saltbush rub – 3 tomato and olive confit, peas, smashed potato	44
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, watercress	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	12
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
Desserts	
Wattle seed pavlova – Davidson plum sorbet, macadamia biscotti	16
Chocolate trio – chocolate and river mint self-saucing pudding, chocolate lime 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
Mango and lemon myrtle panna cotta – Iridium rum snap	16
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