

Ochre restaurant

modern australian

Lunch – Highlighted dishes contain gluten

The Ochre Daily Lunch Platter \$32.50pp for 2 or more people

Choose 3 quality dishes per platter from the light lunch section

+ Our famous spiced fries + a glass of wine or beer

Light lunch and starters

	\$
Wattle seed damper loaf – macadamia oil and native dukka	8
Grilled focaccia with rocket macadamia pesto, sundried tomato tapenade, balsamic and olive oil	11
Ochre house salad	16
Mixed salad leaves, semi dried tomato, bacon, olives, Mungalli feta, spiced macadamia nuts & garlic mayo	
- Add crispy chicken, smoked crocodile or smoked salmon	8
Spring Rolls – Locally hand rolled at Barramundi gardens	16
Choice of Barramundi – kangaroo - crocodile with lemon myrtle or chicken san choy bow	
- Wild lime dipping sauce – pickled vegetables and salad	
Coconut prawns – kimchi and mango salsa, dessert lime mayo	20
Spiced calamari– green vegetable salad, cassava chips and sweet chilli lemon myrtle dipping sauce	20
Today fresh sashimi – cucumber, ponzu and wakami – native herbs	20
Twice cooked pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
Quinoa, roast beetroot and macadamia salad – fennel, orange, pickled muntries and Gallo haloumi	18
Thai beef salad – wok tossed beef fillet, soba noodles and green papaya salad	20
Black mussels – wok tossed with tomato chilli lemon myrtle sauce, bruschetta	19
Ricotta gnocchi – wild mushrooms, truffle cream, salsa verde, pecorino	22
Salt and pepper quail – compressed watermelon with finger lime	21
Prawn salad – tempura local prawns - Asian slaw – sunrise lime mayo	24
Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs	24

Burgers and wraps – served with fries

Ultimate Aussie Burger- Premium beef and roo pattie – Turkish bun, bacon, beetroot, jack cheese, onion rings, pickles, salad, bush tomato aioli *beef only option available	22
The FNQ - barramundi tempura – brioche bun, Asian slaw, pickled cucumber, finger lime mayo	20
'Tablelander'- tortilla wrap, crispy fried or grilled chicken breast – tomato, avocado, cos lettuce, Caesar dressing	18

Main course

Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	39
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	42
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, bok choy	39
Chicken breast – prosciutto wrapped, bocconcini, smoked tomato and avocado salsa	38
Morganbury pork fillet – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo	38
Confit duck leg – du puy lentil and freekeh, sunrise lime, citrus and cardamom jus	40
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 puree, sautéed exotic mushrooms, pepper berry jus	46
- The following steaks served with duck fat roast new potato's, truffle butter, red onion jam, watercress	
Strip loin – 250gm – 28 day aged	42
Tomahawk – 600gm – 35 day aged	75

Aussie Game Platter

Salt and pepper leaf crocodile, grilled kangaroo, wallaby topside – sweet potato fritter & dipping sauces 44

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
Jasmine rice, lemon myrtle and fried onion	5
Sweet potato fries – bush tomato mayo	9
Spiced fries – garlic aioli	8
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
Local cheese – Mungalli cheddar and Gallo baci and gallozolla - pepper leaf lavosh – fig chutney	20
Ochre dessert platter - Go Wild! - 4 desserts - minimum four people	18pp
Coffee & Teas – served with sweet treats	cup/mug
Cappuccino, latte, flat white, macchiato	4.5/ 5.0
Caramel, chocolate, white chocolate, vanilla or hazelnut	5.0/ 5.5
Short black, long black, espresso	3.5
Pot of Tea	4.0
🍵 Lemon Myrtle 🍵 Earl Grey 🍵 English Breakfast 🍵 Daintree tea leaf	
🍵 Chamomile 🍵 Peppermint 🍵 Green Tea and Jasmine	
Liqueur Coffee	
Bailey's, Kahlua, Frangelico, Grand Marnier, Jameson's and more...	9.5

Menu 57 - since 1994 – October 2019

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