

Ochre

modern australian

restaurant & catering

A true Australian dining experience

2020 - 2021 MENU KIT

{1ST APRIL 2020 TO 31ST MARCH 2021}

MIETTA'S - "TOP 100 AUSTRALIAN RESTAURANTS"

TTNQ TOURISM AWARDS - HALL OF FAME

ACF - RESTAURANT OF THE YEAR - 2008 - 2013

CATERER OF THE YEAR - 2004 - 2005 - 2006 - 2007 - 2009

RCQ - BEST EVENT CATERER - 2011 - 2013

QUEENSLAND TOURISM AWARD GOLD WINNER - 2016

MENU KIT - 1ST APRIL 2020 TO 31ST MARCH 2021

On the waterfront of Cairns under Harbour Lights, Ochre is recognised internationally as one of the most innovative modern Australian restaurants specialising in fresh seafood, native game, bush foods and premium local produce creating exciting regional Australian cuisine.

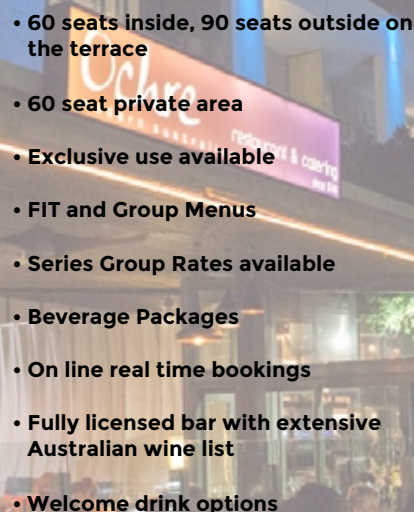
Dining at Ochre Restaurant is like a virtual tour through the culinary delights of Australia offering a broad range of dining options to suit the varied markets of the tourism industry presented by award winning chef, Craig Squire. A 'Restaurant Australia Ambassador' and owner of Ochre, Craig and his team's passion is to provide the visitor with a quality Australian food and wine dining experience specialising in sustainable Australian regional produce.

OCHRE RESTAURANT

Over the last 25 years, Ochre has grown to be considered "a must" when visiting Cairns. Outstanding and unique menus feature over 30 different native foods and the best of local and national produce, offering visitors and locals the opportunity to experience regional Australian cuisine using an abundance of fresh local seafood, meats, fruits and bush foods.

QUICK FACTS

- Open 7 days a week (Closed Christmas Day - 25th December)
- Lunch - 11.30 AM - 3.00PM Dinner - 5.30PM - LATE
- 1 to 15 FOC for inbound groups - guides and drivers only
- Children 50% under 12 - children's menus available
- All menus available at all times - (Closed Christmas Day)
- Lunch and 2 course dinner options available
- Vegetarian and other dietary requirements catered for
- Beverage packages <http://ochrerestaurant.com.au/beverage-packages/>

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- 60 seats inside, 90 seats outside on the terrace
 - 60 seat private area
 - Exclusive use available
 - FIT and Group Menus
 - Series Group Rates available
 - Beverage Packages
 - On line real time bookings
 - Fully licensed bar with extensive Australian wine list
 - Welcome drink options

OCHRE CATERING

From spectacular dinners in the rainforest to picnics in the bush, Ochre Catering offers the best concept catering in North Queensland. With a track record of amazing themed events and functions over the last 25 years in some of the region's most breathtaking destinations, our events are often the 'highlight' of the conference or incentive. All event co-ordination is undertaken by Ochre Catering. Please view past events that have been undertaken and a sample of event menus at www.ochrerestaurant.com.au/catering.

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- Bush picnics
 - Plated dinners
 - Seafood banquets
 - Private settings
 - Unique locations
 - Wine Tasting
 - Cooking Classes

GROUP MENUS

Garnishes and sauces may vary with seasonal availability

GROUP MENUS - 10+ PAX

SET MENU A	3 COURSES	\$44.00PP NETT
SET MENU B	3 COURSES	\$55.00PP NETT
SET MENU C	3 COURSES	\$66.00PP NETT
SET MENU D	3 COURSES - SEAFOOD	\$66.00PP NETT

SET MENU A

Wattle seed damper - wild spice dip

ENTREE

Soup of the day

MAIN

Roast chicken supreme - black bean sauce

or

Kangaroo sirloin - quandong chilli glaze

or

Baked fresh fish fillet - pineapple & wild lime salsa
with spiced fries

Tossed salad-lemon aspen macadamia dressing

DESSERT

Wattle seed pavlova - mango coulis

Tea or coffee

SET MENU B

Wattle seed damper - dukka & peanut oil

ENTREE

Australian antipasto plate:

Paperbark smoked kangaroo - horseradish cream,
Eucalyptus smoked salmon, emu pate - bush tomato salsa,
Crocodile wonton and omelette, pesto & capsicum roll

or

Soup of the day

MAIN

Baked chicken breast - black bean sauce - jasmine rice

or

Kangaroo sirloin - quandong chilli glaze and sweet potato galette

or

Baked fresh fish fillet - pineapple & wild lime salsa & bok choy
with spiced fries

Tossed salad-lemon aspen macadamia dressing

DESSERT

Wattle seed pavlova mango coulis & macadamia toast

or

Chocolate fudge cake - wild berry's and fresh cream

Tea or coffee

SET MENU C

Red Ochre breads- wild spice dip, rocket and macadamia pesto

ENTREE

Australian antipasto plate:

Paperbark smoked kangaroo - horseradish cream,
smoked salmon, emu pate - bush tomato salsa, crocodile wonton
and omelette, pesto & capsicum roll

or

Salt & native pepper leaf prawns & crocodile - Vietnamese pickles
and lemon aspen sambal

MAIN

Roast chicken supreme - lemon risotto, salsa verde

or

Kangaroo sirloin, quandong chilli glaze - yam fritter

or

Baked Barramundi fillet with shallot, ginger and sunrise lime glaze

or

Char grilled prime beef tenderloin - smashed kipfler's - 3 mushroom
cream sauce with roast kipflers

Tossed salad-lemon aspen macadamia dressing

DESSERT

Wattle seed pavlova - mango coulis & macadamia toast

or

Premium Australian cheese plate - lavoche toast & quince paste

or

Flourless chocolate fudge cake - berry compote and fresh cream

Tea or coffee

SET MENU D

Plated seafood menu

selection of breads - dukka, pesto and butter

ENTREE

Freshly shucked Pacific Oysters, smoked salmon,
Crocodile wonton with wasabi mayonnaise,
salt and native pepper leaf prawns

MAIN

Tempura Moreton bay bugs

Grilled fresh reef fish with tropical salsa
with spiced fries

Tossed salad-lemon aspen macadamia dressing

DESSERT

Tropical fruit, sorbet and ice cream plate

Tea or coffee and sweet treats

PREMIUM GROUP MENUS

MENU #1 TASTE OF AUSTRALIA - \$71.00PP NETT



Ideal for small groups - 2 person minimum
Represents \$90.00 of value from the a'la carte menu

WATTLE SEED DAMPER LOAF

macadamia oil and native dukka



AUSTRALIAN ANTIPASTO PLATE

Smoked kangaroo - pepper leaf mustard, smoked ocean trout- pickled ginger, pate - bush tomato chilli sauce, crocodile wonton, omelette and pesto roll

&

SALT & NATIVE PEPPER CROCODILE & PRAWNS

Vietnamese pickles and Lemon aspen sambal



&

KANGAROO SIRLOIN

Quandong chilli glaze - sweet potato fritter and bok choy



&

WALLABY FILLET

Bush tomato glaze

Jasmin rice



WATTLE SEED PAVLOVA

Davidson plum sorbet - macadamia toast



TEA OR COFFEE

SEAFOOD GROUP MENUS +4 PAX

MENU 1	5 TYPES OF SEAFOOD	\$45.00PP NETT
MENU 2	6 TYPES OF SEAFOOD	\$80.00PP NETT
MENU 3	8 TYPES OF SEAFOOD	\$120.00PP NETT

MENU 1 + 1 PAX

5 types of seafood
available plated or share platters

1ST COURSE:

Tempura Gulf Bugs (lobster) -
green papaya salad -
sweet chilli lemon myrtle
dipping sauce
Seared Queensland scallops -
pineapple salsa
Baked barramundi fillet - bok shoy
Salt and pepper tiger prawns
and crocodile
Served with jasmine rice

DESSERT:

Tropical seasonal fruits

MENU 2

6 types of seafood
2 course - banquet share platter

1ST COURSE:

Smoked salmon
Freshly shucked Pacific oysters -
soya mirin dipping sauce
Salt and native pepper leaf prawns
& Vietnamese pickles

2ND COURSE:

Chilli crab - Queensland sand crab in
chilli tomato lemon myrtle sauce ½
pp
Char grilled Moreton Bay Bugs -
wasabi mayonnaise
Grilled local fish fillet with tropical
salsa

Steamed jasmin rice
Tossed garden salad

DESSERT:

Fresh tropical fruit
& home made sorbet

Coffee or lemon myrtle tea

MENU 3

8 types of seafood
3 course - banquet share platter

Damper Loaf with wild spice

1ST COURSE:

Red claw lobster tail,
Freshly opened Pacific oysters,
Salt & pepper leaf calamari &
crocodile with sweet lemon myrtle
chilli dipping sauce & Vietnamese
pickles

2ND COURSE:

Seared Queensland scallops
Tempura local prawns
Fresh cooked mud crab (1/2pp)
Grilled Barramundi with tropical
salsa
Spice fries
Wok tossed green vegetables

DESSERT PLATTER:

Selection of desserts including our
famous wattle seed pavlova, tropical
fruits and ice creams

Coffee or lemon myrtle tea



SEAFOOD PLATTER 1



FRUIT PLATTER



SEAFOOD PLATTER

**FIT COMMISSIONABLE MENUS - AVAILABLE FOR GROUPS
1ST APRIL 2020 TO 31ST MARCH 2021**

AUSSIE OUTBACK PLATTER

\$60pp RETAIL - \$45.00 NETT

Enjoy the flavours of Australia with this filling platter including kangaroo, the healthiest meat you can eat. Finished with tropic fruits and house made ice cream and sorbet.

WATTLE SEED DAMPER LOAF
Macadamia oil and native dukka



OUTBACK AUSSIE PLATTER
Grilled kangaroo, prime Queensland beef, wok fried crocodile {with dipping sauces} and jasmin rice

DESSERT
Home-made ice-creams & sorbets with fresh tropical & seasonal fruit



AUSTRALIAN DINING EXPERIENCE

\$140pp RETAIL - \$105.00 NETT

Popular gourmet 4 course menu featuring Ochre's signature dishes of premium Australian ingredients matched with premium Australian wines.

1ST COURSE:

Tempura Gulf bugs (crayfish) on lemon grass with a green papaya salad and a sweet chilli lemon myrtle sauce
Wine: Nepenthe Pinot Gris 2015 - Adelaide Hills, SA



2ND COURSE:

Salt and pepper leaf prawns and crocodile with vietnamese pickles and a lemon aspen sambal
Wine: Stonefish Verdelho 2013 - Hunter Valley, NSW



3RD COURSE:

Rocky Creek grain finished beef tenderloin with potato fondant, kale, onion purée, pepper berry jus
Wine: D'Arrys Original Shiraz Grenache 2013 - McLaren Vale, SA



4TH COURSE: Quandong crème brulee with a hazelnut tuille
Wine: Noble One Botrytis Semillon - NSW



**FIT COMMISSIONABLE MENUS - AVAILABLE FOR GROUPS
1ST APRIL 2020 TO 31ST MARCH 2021**

TASTE OF TROPICS

\$90PP RETAIL - \$67.50 NETT

Our Chef has selected the best local produce for this 3 course menu. Starting with fresh seafood, a choice of main course including award winning beef from the Tablelands.

WATTLE SEED DAMPER LOAF
Macadamia oil and native dukka



ENTREE {seafood selection}
Smoked salmon - green papaya salad
Tempura gulf bugs - lemon aspen sambal
crocodile wonton - capsicum jam
Queensland scallops - pineapple chilli jam

MAIN COURSE
Fresh Barramundi fillet:
Pineapple salsa -
asian greens



{OR}

Tablelands Beef Fillet:
Sweet potato gallette
quandong chilli glaze
Side: Garden salad with
lemon aspen and
macadamia dressing



DESSERT:
Lemon myrtle panacotta -
Mango & strawberry salad - shortbread
Tea or coffee & sweet treats

TASTE OF PACIFIC

\$90PP RETAIL - \$67.50 NETT

8 types of fresh Queensland and Tasmanian seafood feature on this 2 course seafood platter menu, all accompanied with the unique taste and flavours of Australia.



1ST COURSE:

Fresh oysters
Smoked Tasmanian salmon,
Calamari skewers
Salt & native pepper crocodile
& prawns - Vietnamese
pickles & lemon aspen sambal

2ND COURSE:

Tempura gulf bugs
Queensland scallops
Fresh barrier reef fish fillet
served with fries
& garden salad
with lemon aspen
macadamia
dressing



MAP

Ochre
modern australian



TERMS & CONDITIONS:

PAYMENT: All reservations will be held only if full pre-payment made, unless credit facilities have been previously arranged (Please contact Ochre for more information). **ACCOUNTS:** All clients who establish credit must have payment forwarded within 30 days. **CANCELLATION FEES:** The right is reserved in the event of cancellation to charge the following fees. 100% Cancellation fee inside 24 hours of departure time. **NO SHOWS:** 100% cancellation fee. **SPECIAL NOTE:** All rates are subject to increase in the case of Government levies or taxation. **WEATHER POLICY:** No responsibility will be accepted for adverse weather conditions. **CHILD POLICY:** Children aged 0 up to 2 years are Free of Charge. Children 3-12 years at 50% of adult rate. **MENU:** Dishes subject to minor seasonal changes. **INBOUND GROUPS POLICY:** 1 FOC to 15 paying guests - guides and drivers only