

Summer 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, emu wonton – Davidson plum chilli sauce, smoked crocodile – riberry mayo, warrigal spinach pastry 26 / 40
- 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 Gallo silk 18
- Ochre salad - mixed salad leaves, semi dried tomato, crispy bacon, olives, feta cheese, spiced macadamia nuts - garlic mayonnaise 16 add smoked salmon or smoked crocodile + 8

**Starter / Main**
- 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

**Coconut prawns**
- Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle 28 / 42
-ettelccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs 22 / 39

**Pork fillet**
- Morganbryan pork fillet – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo 38

**Chicken breast**
- Lamb Rump – chick pea tabbouleh, lemon aspen tahini and Anta’s honey infused with Geraldton wax 40

**Duck leg**
- 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 - Morganbryan
- Tenderloin and braised cheek – citrus mash, onion purée, savouët exotic mushrooms, pepper berry jus 46
- The following steaks served with duck fat roast new potato’s, truffle butter, red onion jam, watercress 42
- Strip loin – 250gm – 28 day aged 75
- 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 crumble, 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