

Ochre lunch menu – Winter 2020 – *highlighted dishes are NOT Gluten Free

Lunch share platter

- Select 3 dishes from the small and medium sections and combine on a platter to share
Includes fries and a glass of wine or beer for \$36pp

Small plates

Green Ant gravlax – sunrise lime	14
Pulled smokey beef brisket bao bun – chipotle mayo, guacamole	10
Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce	13
Today sashimi – pickled beach banana, ponzu and wakame	16
Semi dried tomato and mushroom arancini – rocket and macadamia pesto	12
Black mussels – wok tossed in tomato chilli lemon myrtle	13
Tuna tataki – edamame salad	14
Roo Satay's – macadamia satay sauce	12
Coconut prawns – mango kimchi, dessert lime mayo	12

Medium plates

Grilled Focaccia – rocket macadamia pesto, sundried tomato tapenade, balsamic olive oil	12
Twice cooked pork belly – Davidson plum jam, Queensland scallop – cauliflower purée	22
Thai beef salad – wok tossed beef fillet with soba noodles and green papaya salad	20
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde, pecorino	22
Salt and pepper quail – fresh chilli, compressed watermelon and finger lime	22
Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs	24
Secret spiced calamari – green vegetable salad, cassava chips – sweet chilli lemon myrtle	20
Quinoa salad – roast beetroot, macadamia, shaved fennel, orange, muntries and haloumi	19
Ochre Salad – mixed leaves, Mungalli feta, bacon, macadamia, olives, and garlic mayo	16
- Add crispy chicken or smoked salmon	8

Burgers and Wraps – served with fries

Ultimate Aussie burger – premium beef mince - Turkish bun, bacon, beetroot, Mungalli cheddar,	
- Pickles, salad and bush tomato aioli	22
The FNQ – barramundi grilled or tempura – brioche bun, Asian slaw, pickled cucumber	
- Finger lime mayo	20
Tablelander – crispy or grilled chicken – tortilla wrap, tomato, avocado, mixed leaves, aioli	20

***Fresh fish and seafood please see our daily specials**

Large Plates

Lamb rump – chick pea tabouli, lemon aspen tahini, Anta’s honey and Geraldton wax	36
Duck Leg and eggplant curry – mango chutney, garlic naan and Jasmin rice	36
Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado	38
Tempura Gulf bugs on lemon grass, green papaya salad – sweet chilli lemon myrtle	46
Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake	38
Morganbury Meat Company from the Tablelands...premium beef and pork	
Beef served with truffle butter, duck fat roast new potato’s and red onion jam	
- Striploin – 250gm	42
- Rib Eye – 600 gm	66
Pork fillet – macadamia crumbed, poached pear, rocket and Parmesan, riberry	38
Pork ribs – Smokey Mt. Uncle bourbon glaze – Slaw	36

Side dishes

Green vegetables – soya, mirin and sesame	12
Roast new potato’s with duck fat, rosemary and river salt	10
Rocket and parmesan salad – balsamic and Queensland olive oil	9
Jasmine rice, lemon myrtle and fried onion	5
Secret spice fries – garlic aioli	8
Tossed salad – lemon aspen vinaigrette	8

Kids – 12 and under

Crispy chicken, chips and salad	12
Grilled or battered barramundi, chips and salad	12

Dessert

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti	16
Tim’s cheesecake of the week	18
Deconstructed Banana banoffee pie – dulce de leche, smoked Iridium rum, macadamia crumb, banana gelato and caramelized banana, riberies	18
Chocolate and cherry parfait – mint bavarois, river mint ganache, cocoa tuile	20
Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot	16

Coffee and tea

Cappuccino/ latte / flat white	cup/mug	4.5/5
Add syrup – Carmel, chocolate, white chocolate, vanilla, hazelnut		50c
Short, long black, espresso		4
Pot of tea – English, Earl Grey, lemon myrtle, green, Daintree, chamomile, peppermint		4
Liqueur coffee		11