

## Ochre Dinner menu – Winter 2020

### 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

### 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

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

### 3 course set menu \$70.00 pp

Choose your favourite Entrée, Main and Dessert

# Locally Grown

Ochre

# PASTURE RAISED TAPAS

## 6 course degustation menu \$105 / with wine \$170

Coconut Prawns – mango kimchi, dessert lime mayo

*Psst and Broke Rose 2019 – Hunter Valley NSW*

Tempura gulf bug on lemon grass – green papaya salad – sweet chilli lemon myrtle

*Petaluma White Label Chardonnay 2018 – Adelaide Hills S.A*

Twice cooked Tablelands pork belly, seared Queensland scallops – Davidson plum jam and cauliflower purée

*La Maschera Vermentino 2017 – Barossa Valley S.A*

Salt and pepper quail – compressed watermelon and finger lime

*Innocent Bystander Pinot Noir 2018 – Yarra Valley Victoria*

Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake

*Ballandean Estate Nebbiolo 2017- Granite Belt QLD*

Deconstructed Banana banoffee pie – dulce de leche, smoked Iridium rum, macadamia crumb, banana gelato and caramelized banana, ribberries

*Frogmore Creek Iced Riesling 2018- Tasmania*

## 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, ribberries 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 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

cup/mug

4.5/5

50c

4

4

11

# PREMIUM

# Home Made