

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

Small plates

Green Ant gravlax – sunrise lime	14
Pulled smokey beef brisket bao bun – chipotle mayo, guacamole	11
Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce	14
Today's sashimi – pickled beach banana, ponzu and wakame	16
Semi dried tomato and mushroom arancini – rocket and macadamia pesto	13
Black mussels – wok tossed in tomato chilli lemon myrtle- focaccia	15
Tuna tataki – edamame salad	15
Roo Satays – macadamia satay sauce	13
Coconut prawns – mango kimchi, desert lime mayo	13

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	23
Thai beef salad – wok tossed beef fillet with soba noodles, fresh chilli and green papaya salad	22
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde, pecorino	23
Salt and pepper quail – fresh chilli, compressed watermelon and finger lime	23
Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs	25
Secret spiced calamari – green vegetable salad, cassava chip – sweet chilli lemon myrtle sauce	22
Salt and native pepper leaf crocodile and prawns- Vietnamese pickle- lemon aspen sambal	24
Quinoa salad – roast beetroot, macadamia, shaved fennel, orange, muntries and haloumi	20
Ochre Salad – mixed leaves, Mungalli feta, bacon, macadamia, olives, and garlic mayo	18
- Add crispy chicken or smoked salmon	8

Large Plates

Lamb rump – chick pea tabouli, lemon aspen tahini, Anta's honey and Geraldton wax	37
Duck Leg and eggplant curry – mango chutney, garlic naan and Jasmin rice	37
Char grilled Kangaroo sirloin- sweet potato fritter- bok choy- Davidson plum and chilli sauce	39
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 sauce	46
Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake	39
<i>Morganbury Meat Company from the Tablelands...premium beef and pork</i>	
Beef served with truffle butter, duck fat roast new potatoes and red onion jam	
- Striploin – 250gm	42
- Rib Eye – 600 gm	66
Pork fillet – macadamia crumbed, poached pear, rocket and Parmesan, riberry	39
Pork ribs – Smokey Mt. Uncle bourbon glaze – Slaw	37

*Fresh fish and seafood please see our daily specials

3 course set menu \$72.00 pp- Choose your favourite Entrée, Main and Dessert

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

Coconut Prawns – mango kimchi, desert lime mayo

Psst and Broke Rose – Hunter Valley NSW

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

Petaluma White Label Chardonnay – Adelaide Hills S.A

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

La Maschera Vermentino– Barossa Valley S.A

Salt and pepper quail – compressed watermelon and finger lime

Oakridge 'Over the Shoulder' Pinot Noir – Yarra Valley Victoria

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

Hentley Farm Villain & Vixen Shiraz - Barossa Valley S.A

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

Frogmore Creek Iced Riesling- Tasmania

Side dishes

Green vegetables – soya, mirin and sesame 12

Roast new potatoes 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 mayo 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

cup/mug

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

PREMIUM

Home Made